

Culinary Arts and Management

Award Type: Associate in Science

The Culinary Arts and Management Program at Allan Hancock College will prepare students to obtain employment in the restaurant or hotel industry as unit managers, multi-unit managers, operation managers, staff trainers, catering and event managers, or baking and pastry managers. Career opportunities for successful graduates include all aspects of the hospitality, recreation and tourism industry.

The graduate of the Associate in Science in Culinary Arts and Management will:

- Denote the variety of services and business structures existing in the food and beverage sector of the hospitality Industry.
- Demonstrate competency in safe, sanitary and efficient production and service operations.
- Analyze and respond to differing business climates based on best accounting and forecasting practices.
- Demonstrate competency in oral, written and electronic communications.
- Supervise and train a diverse employee pool in best industry practices.
- Follow all the governmental laws and regulations pertaining to food and beverage operations.
- Demonstrate basic baking and cooking skills using current industry tools and equipment.

Program Requirements

A total of 27 units is required for the degree.

Required core courses (18 units)

Course Number	Course Title	Units
CA 119	Introduction to the Hospitality Industry	2.0
CA 120	Principles of Foods 1	4.0
CA 121	Basic Baking and Pastry	3.0
CA 124	Sanitation, Safety, and Equipment	3.0
CA 125	Supervision and Training Techniques	3.0
CA 126	Food Production Cost, Control and Management	3.0

Select a minimum of 9 additional units from the following courses in addition to the core requirements

Course Number	Course Title	Units
BUS 101	Introduction to Business	3.0
CA 118	Beverage Management	1.0
CA 122	Advanced Baking and Pastry	3.0
CA 123	Principles of Foods 2	2.0
CA 129	Catering and Events Management	3.0
CA 325	Specialty Cakes - Baking and Decorating	2.0
CBIS 101	Computer Concepts & Applications	3.0
FSN 109	Basic Nutrition for Health	3.0
FSN 110	Nutrition Science	3.0
FSN 132	Introduction To Culinology Professions	1.0
FSN 133	Introduction To Food Science	3.0
FSN 134	Food, Nutrition Customs and Culture	4.0
SPAN 101	Elementary Spanish I	5.0