

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 |