

Culinary Arts and Management: Catering and Events Management

Award Type: Certificate of Accomplishment

The graduate of the Certificate of Accomplishment in Culinary Arts and Management: Catering and Events Management will:

- Denote the variety of services and business variations existing in the catering and events management 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 production.

Program Requirements

A total of 15 units is required for the certificate.

Course Number	Course Title	Units
CA 118	Beverage Management	1.0
CA 119	Introduction to the Hospitality Industry	2.0
CA 120	Principles of Foods 1	4.0
	or	
FCS 120	Principles of Foods 1	4.0
CA 124	Sanitation, Safety, and Equipment	3.0
CA 129	Catering and Events Management	3.0
CWE 149	Cooperative Work Experience OCCUPATIONAL	1.0 - 8.0 units

Recommended electives:

Course Number	Course Title	Units
VEN 301	Pairing Wine and Food	0.5
VEN 302	Progressive Wine and Food Pairing	0.5
CA 123	Principles of Foods 2	2.0
FSN 109	Basic Nutrition for Health	3.0
FCS 131	Life Management	3.0
FCS 199	Special Topics in Family & Consumer Sciences	0.5 - 3.0 units

Note: at least 2 units in CWE 149 is required for the certificate.