

Culinary Arts and Management: Food Services Production

Award Type: Certificate of Accomplishment

The graduate of the Certificate of Accomplishment in Culinary Arts and Management: Food Services Production will:

- Denote the variety of service and business structures existing in the food and beverage sector of the hospitality industry.
- Demonstrate competency in safe, sanitary and efficient food production operations.
- Analyze and respond to different business volumes based on best accounting and forecasting practices.
- Demonstrate competency in oral, written and electronic communications.

Program Requirements

A total of 13 units is required for the degree.

Course Number	Course Title	Units
CA 119	Introduction to the Hospitality Industry	2.0
CA 120	Principles of Foods 1	4.0
CA 123	Principles of Foods 2	2.0
CA 124	Sanitation, Safety, and Equipment	3.0
CWE 149	Cooperative Work Experience OCCUPATIONAL	1.0 - 8.0 units

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