

Culinary Arts and Management: Restaurant Management

Award Type: Certificate of Achievement

The graduate of the Certificate of Achievement in Culinary Arts and Management: Restaurant 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.

Program Requirements

A total of 32 units is required for the certificate.

Course Number	Course Title	Units
CA 118	Beverage Management	1.0
CA 120	Principles of Foods 1	4.0
CA 121	Basic Baking and Pastry	3.0
CA 123	Principles of Foods 2	2.0
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
CA 129	Catering and Events Management	3.0
CWE 149	Cooperative Work Experience OCCUPATIONAL	1.0 - 8.0 units
FSN 109	Basic Nutrition for Health or	3.0
FSN 110	Nutrition Science	3.0
FCS 131	Life Management	3.0
FSN 132	Introduction To Culinology Professions	1.0

Recommended electives:

Course Number	Course Title	Units
VEN 301	Pairing Wine and Food	0.5
VEN 302	Progressive Wine and Food Pairing	0.5
BUS 102	Marketing	3.0
CA 323	Specialty and Wedding Cakes	1.0
CA 324	Cake Decorating and Decorative Work	1.0
FSN 134	Food, Nutrition Customs and Culture	4.0
FSN 133	Introduction To Food Science	3.0

NOTE: at least 3 units in CWE 149 is required for the certificate. The occupation or work must be related to restaurant management