

CULINARY ARTS

Associate in Science

Career/Technical (Major Code: A1825)

Prepares the student for the workplace in the restaurant and hospitality industry by focusing on the development of kitchen skills and food handling techniques. Covers the preparation of food and the functions of ingredients, cooking methods, food economics, nutrition, safety and sanitation in the kitchen. Emphasizes baking and pastry skills and the culinary kitchen.

Program Student Learning Outcome

- Demonstrate teamwork in planning, purchasing, preparing, and presenting food for service.

Code	Title	Units
Program Requirements		
CA 181	FOOD SERVICE SAFETY, SANITATION, AND NUTRITION	1
CA 170	FUNDAMENTALS OF PROFESSIONAL COOKING TECHNIQUES	3
CA 171	SOUPS, STOCKS, AND SAUCES	3
CA 172	PROFESSIONAL COOKING: ADVANCED TECHNIQUES	3
CA 173	FOOD AND CULTURE	3
CA 182	FUNDAMENTALS OF PROFESSIONAL BAKING AND PASTRY TECHNIQUES	3
CA 183	CULINARY PROCUREMENT, COST CONTROL, AND MENU MANAGEMENT	3
CA 184	PROFESSIONAL BAKING AND PASTRY: ADVANCED TECHNIQUES	3
CA 185	CHOCOLATE, CONFECTIONARY ART, AND SPECIALTY DESSERTS	3
CA 186	PROFESSIONAL BAKING AND PASTRY: BREADS	3
HTM 156	FOOD AND BEVERAGE BUSINESS MANAGEMENT	3
BUS 290	WORK EXPERIENCE IN BUSINESS I	2-4
Total Units		33-35

To earn an associate degree, additional general education and graduation requirements (<http://catalog.swccd.edu/certificates-certifications-degrees-csuuc-requirements/>) must be completed.