

# CULINARY ARTS, ASSOCIATE IN SCIENCE (AS)

## Requirements

Course	Title	Units
<b>First Year</b>		
<b>Fall Semester</b>		
Select one from the following:		2-4
COMP 101	Introduction to Computer Applications	
COMP 103 & COMP 123	Internet Communications and Introduction To Microsoft Word	
CA 113	Hospitality Sanitation And Safety	2
CA 115A	Catering Prep	0.5
CA 116	Introduction To The Food Service Profession	2
CA 117	Culinary Fundamentals I	2
CA 121	Principles Of Pantry	2
CA 124	Principles Of Baking	2
Units		12.50-14.50
<b>Spring Semester</b>		
CA 111	Hospitality Controls	2
CA 115B	Catering Service	0.5
CA 129	Purchasing And Receiving	2
CA 200	Food Service Practicum	2
CA 217	Culinary Fundamentals II	2
CA 224	Pastry Practicum	2
Units		10.50
<b>Second Year</b>		
<b>Fall Semester</b>		
CA 115C	Catering Kitchen	0.5
CA 134	Hospitality Supervision	2
CA 201	Wines	2
CA 203	Restaurant Service And Production	8
CA 230	Food Service: Nutrition	2
Units		14.50
<b>Spring Semester</b>		
CA 115D	Catering Organization	0.5
CA 204	Advanced Restaurant And Culinary	4
CA 215	Modern Food: Style, Design, Theory And Production	2
CA 261	Restaurant Ownership	2
Select two of the following:		4
CA 211	Garde Manger	
CA 214	Advanced Artisan Baking	
CA 236	Meat Analysis	
CA 270	Advanced Pastry Arts	
Units		12.50
Total Units		50-52

Note: All Restaurant/Culinary students must complete 3 units of CA 290 Work Experience For Culinary Arts Students, prior to receiving an SCAHM degree or certificate.

Transfer students should see a counselor to determine specific business and GE courses in which to enroll.

**Certificate of Achievement Requirements:** Students must complete all department requirements for the certificate with a cumulative GPA of 2.0 or better. Candidates for a Certificate of Achievement are required to complete at least 20% of the department requirements through SBCC.

## Graduation Requirements

The Associate Degree will be awarded upon completion of both department and college requirements. These include:

1. Complete all department requirements with a "C" or better or "P" in each course. Candidates for an Associate Degree are required to complete at least 20% of the department requirements through SBCC.
2. Complete a general education option (*Option 1:* SBCC General Education and Institutional and Information Competency; *Option 2:* IGETC; *Option 3:* CSU GE Breadth). General Education options allowed for each Associate Degree program vary. Refer to [http://www.sbccc.edu/apply/degrees\\_certificates.php](http://www.sbccc.edu/apply/degrees_certificates.php) for a list of General Education options for each SBCC Associate Degree program;
3. Other graduation requirements as outlined on the Graduation Requirements (<https://catalog.sbccc.edu/degrees-certificates-awards>) page.

## Learning Outcomes

1. The students will be able to apply the concepts and techniques of sanitation to a food service environment.
2. The students will be able to demonstrate to use of proper purchasing, storage and costing techniques to profitably operate a food service establishment.
3. The students will be able to demonstrate the ability to work in a professional bakery.
4. The students will be able to demonstrate the ability to work in a professional kitchen as a line and pantry cook.
5. The students will be able to demonstrate the ability to work in a variety of dining room environments as a bus-person, waiter, table captain and sommelier.
6. The students will be able to demonstrate the knowledge and skills needed to serve a variety of beverages in a food service establishment.
7. The students will be able to demonstrate the relation of food to health and well being.
8. The students will be able to demonstrate an understanding of the knowledge needed to be a supervisor in a food service establishment