

PERSONAL CHEF TRAINING, SKILLS COMPETENCY AWARD (SCA)

Overview

The School of Culinary Arts and Hotel Management Program develops skills and competencies for positions in the hospitality industry. This unique program mirrors industry standards by providing training in a realistic work environment. Students have the option of selecting either hotel or restaurant/ culinary program tracks.

The School of Culinary Arts and Hotel Management Program provides students with measurable outcomes through training in the Cafeteria, Gourmet Dining Room and Coffee Shop, and through Catering, Purchasing and Receiving services, utilizing state-of-the-art equipment.

Instructors possessing industry-recognized credentials and having years of experience direct each operation. The program is certified by the American Culinary Federation, and is recognized nationally as a leading center for hospitality training.

Requirements

Skills Competency Award Requirements

Complete all department requirements with a "C" or higher or "P" in each course. Candidates for a Skills Competency Award are required to complete at least 20% of the department requirements through SBCC.

Code	Title	Units
Department Requirements		
CA 113	Hospitality Sanitation And Safety	2
CA 117	Culinary Fundamentals I	2
CA 124	Principles of Baking	2
CA 201	Wines	2
Total Units		8.00

Learning Outcomes

1. Demonstrate proper use of food service equipment (meat slicer, buffalo chopper, grill, broiler, dish machine, ovens, fryers).
2. Demonstrate the bread making process – 12 steps.
3. Set a table correctly for wine service.
4. Demonstrate effective wine storage and purchasing.