

Culinary Arts Management AS Major - Active

Department: Culinary Arts and Hospitality Studies

Approval: September 2016

Effective Semester: Fall 2017

Students may earn an Associate in Science Degree with a concentration in Culinary Arts. This major is offered to prepare students for a culinary career. This is a two year program and includes management related courses in their respective fields. It is a rigorous, full time, day program. Students are advised to be well prepared to commit themselves to being in school 8 hours per day, 5 days a week for the duration of the program. Students who are entering college for the first time usually take five or more semester to complete the program. Students must complete 12 units of A.S. degree requirements before continuing to the second year.

Learning Outcomes

Upon completion of this program, students will be able to:

- Apply the concept and techniques of sanitation, personal hygiene and professional attire to hospitality environments.
- Use costing principles and trends to profitably operate hospitality establishments
- Work in a professional kitchen as a line and/or pastry cook.

Assuming students start this AS with transfer-level math and English eligibility, the minimum time for completion is 4 semesters. Completion time will vary based on student preparation and number of units completed per semester. There is a separate application form for the CAHS program. Applicants should call 415 239-3152 for deadline dates.

Courses Required for the Major in Culinary Arts Management AS

Course	Units
Required introductory course:	
CAHS 100 - Introduction to Hospitality	3.00
Total:	3.00
Choose one of the following required options:	
OPTION ONE	
CAHS 10A - Culinary Fundamentals I	5.50
CAHS 10B - Culinary Fundamentals I	5.50
OPTION TWO	
CAHS 10N - Culinary Fundamentals 1	4.00
CAHS 10NL - Culinary Fundamentals 1 Laboratory	6.50
Total:	10.50 - 11.00
Required Courses:	
CAHS 20A - Culinary Fundamentals II A	3.50
CAHS 20B - Culinary Fundamentals II B	3.50
CAHS 20C - Culinary Fundamentals II C	3.50
CAHS 21 - Meat Analysis	2.00
CAHS 30A - Restaurant Operations	5.00
CAHS 30B - Restaurant Operations	5.00
CAHS 40W - Work Experience*	5.00
BIO 121 - Sanitation Principles and Practices	2.00
NUTR 51 - Nutrition and Culinary Arts	2.00
CAHS 33 - Procurement and Costing	3.00
SUPV 231 - Introduction to Supervision and Management	3.00
Note: CAHS 10A-B/N-NL, 20A-B-C, 30A-B and 40W must be taken in sequence	
* To be taken in student's final semester and by consent of instructor.	
Total:	37.50
Choose one of the following required courses:	
CAHS 42 - Hotel and Restaurant Accounting	3.00

ACCT 1 - Financial Accounting	5.00
Total:	3.00 - 5.00
Choose one of the following required courses	
PSYC 26 - Applied Psychology	3.00
LBCS 96C - Labor Relations in the Modern American	3.00
Total:	3.00
Choose one of the following required courses:	
CMST 11 - Basic Public Speaking	3.00
CMST 1A - Elements of Public Speaking	3.00
Total:	3.00
Note: You must complete 12 units of A.S. degree requirements before continuing to the 2nd year. PLUS: Students are required to take 3 units of the following courses:	
CAHS 60A - Sous Vide Cooking	1.00
CAHS 60B - Classic & Modern Sauces	1.00
CAHS 60C - Molecular Gastronomy	1.00
CAHS 60D - Pantry and Cold Kitchen	1.00
CAHS 60E - Charcuterie, Force-meats, and Pates	1.00
CAHS 60F - Carving	1.00
CAHS 60G - Global Cuisines: France	1.00
CAHS 60H - Global Cuisines: Italy	1.00
CAHS 60J - Global Cuisines: United States	1.00
CAHS 60L - Advanced Pastry Doughs, Batters, and Creams	1.00
CAHS 60M - Chocolate and Confections	1.00
CAHS 60N - Mousses: Cakes and Desserts	1.00
CAHS 60O - Wedding Cakes	1.00
CAHS 60P - Plated Desserts: Presentations & Techniques	1.00
CAHS 53A - Cuisines of Mexico: Oaxaca	3.00
Total:	3.00 - 4.00
Total:	63.00 - 66.50

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