

# CULINARY ARTS MANAGEMENT (AS DEGREE S0448)

---

## Business Division Degree S0448

Culinary Arts associate in science degree program; you'll learn the craft cooking and business management skills. Students gain practical training in a state-of-the-art commercial kitchen with professional tools and quality ingredients. Learn to prepare a wide variety of dishes and cuisines, follow food safety procedures, and understand business concepts that apply to the foodservice industry. This path prepares students for career opportunities in restaurants, catering, hotels, theme parks, and other foodservice businesses.

## Required Courses

Course Prefix	Course Name	Units
CUL 101	Professional Cooking Foundations	3
CUL 102	Professional Cooking I	3
CUL 103	Professional Cooking II	2.5
CUL 104	Garde Manger	3
CUL 105	Baking and Pastry I	3
CUL 107	World Cuisines	2.5
CUL 111	Exploring Beverages	3
CUL 113	Commercial Food Production	3
CUL 114	Dining Room Service Management	3
CUL 115	Restaurant Operations	4
HRM 52	Food Safety and Sanitation	2
HRM 56	Hospitality Supervision	3
HRM 57	Hospitality Cost Control	3
HRM 59	Introduction to Food and Beverage Management	3
<b>Required Electives</b>		<b>2.5-4</b>
Select a minimum of 2.5 units:		
CUL 91	Culinary Work Experience	
CUL 106	Baking and Pastry II	
CUL 108	Specialty Cuisines	
CUL 110	Street Foods	
CUL 112	Sustainability in Culinary Arts	
CUL 121	American Regional Cuisine	
CUL 125	Food Service Entrepreneurship	
<b>Total Units</b>		<b>43.5-45</b>

## Program Learning Outcomes

Review Student Learning Outcomes (SLOs) (<http://www.mtsac.edu/instruction/outcomes/sloinfo.html>) for this program.