Culinary Arts and Management Associate in Science

Program Requirements:

"Program Requirements" specify the courses required for this program. See suggested course sequence for additional information.

A total of 27 units is required for the degree.

Required core courses (18 units)

COURSE	TITLE	UNITS
☐ CA 119	Introduction to the Hospitality Industry	2
☐ CA 120	Principles of Foods 1	4
☐ CA 121	Basic Baking and Pastry	3
☐ CA 124	Sanitation, Safety, and Equipment	3
☐ CA 125	Supervision and Training Techniques	3
☐ CA 126	Food Production Cost, Control and Management	3

Select a minimum of 9 additional units from the following courses in addition to the core requirements

COURSE	TITLE	UNITS
☐ BUS 101	Introduction to Business	3
☐ CA 118	Beverage Management	1
☐ CA 122	Advanced Baking and Pastry	3
☐ CA 123	Principles of Foods 2	2
☐ CA 129	Catering and Events Management	3
☐ CA 325	Specialty Cakes - Baking and Decorating	2
☐ CBIS 101	Computer Concepts & Applications	3
☐ FSN 109	Basic Nutrition for Health	3
☐ FSN 110	Nutrition Science	3
☐ FSN 132	Introduction To Culinology Professions	1
☐ FSN 133	Introduction To Food Science	3
☐ FSN 134	Food, Nutrition Customs and Culture	4
☐ SPAN 101	Elementary Spanish I	5



Culinary Arts and Management Associate in Science

Suggested Course Sequence

The "Suggested Course Sequence" is an example of how to complete the requirements plus any additional general education that may be needed. If you would like to create a personalized Student Education Plan (SEP), schedule a meeting with a counselor.

FALL SEMESTER (YEAR 1)		
Course	Title	Units
☐ CA 119	Introduction to the Hospitality Industry	2
☐ CA 124	Sanitation, Safety, and Equipment	3
☐ CA 125	Supervision and Training Techniques	3
☐ AHC GE Req	Area 6: Ethnic Studies	3
☐ AHC GE REQ	Area 1B: Oral Comm. and Critical Thinking	3
☐ AHC GE Req	Area 2: Mathematical Concepts and Quantitative Reasoning	3-5
Total Units		17

- · Complete Career Exploration
- Meet with Counselor (SEP)
- · Visit library and tutoring
- · Review Financial Aid Requirements
- · Apply AHC Scholarship

SPRING SEMESTER (YEAR 1)		
Course	Title	Units
☐ CA 120	Principles of Foods 1	4
☐ CA 126	Food Production Cost, Control and Management	3
☐ ELECTIVE	MAJOR ELECTIVE	3
☐ ENGL 100	Writing in Career/Tech Fields OR	4
☐ ENGL 101	Freshman Composition: Exposition	4
Total Units		14

Tasks:

- · Set up Jobspeaker
- · Attend Career Exploration Day
- · FAFSA or Dream Act due March 2
- · Apply AHC Scholarship

FALL SEMESTER (YEAR 2)		
Course	Title	Units
☐ CA 121	Basic Baking and Pastry	3
☐ ELECTIVE	MAJOR ELECTIVE	3
☐ AHC GE REQ	Area 5: Natural Science	3-4
☐ AHC Grad Req	Dance or Physical Activity	.5-3
Total Units		12.5-15
Tasks:		

- · Meet with a Counselor
- · Develop Resume at Career Center
- · Review Financial Aid Requirements
- · Apply for AHC Scholarship

SPRING SEMESTER (YEAR 2)		
Course	Title	Units
☐ ELECTIVE	MAJOR ELECTIVE	2 TO 3
☐ AHC GE REQ	Area 4A: Social and Behavioral Sciences	3
☐ AHC GE REQ	Area 4B:United States History and Government	3
☐ AHC GE REQ	Area 3: Arts and Humanities	3
☐ AHC GE REQ	Area 7: Living Skills	3
Total Units		14 TO 15
Tasks:		

- · Apply for Degree with Counseling
- Utilize Job Search Resources
- FAFSA or Dream Act due March 2
- · Attend Job Fair/Career Expo. Day