Culinary Arts
Restaurant Management AS

Program Learning Outcomes
Students completing this program will be able to:
1. Demonstrate proper service techniques used in the culinary industry.
2. Demonstrate teamwork in planning, purchasing, preparing and presenting food for service.
3. Explore opportunities available in California’s hospitality and culinary industry.
4. Explain factors that determine quality food.
5. Explain and list both the advantages and disadvantages comparing full service to buffet service.
6. Demonstrate current Food Service sanitation procedures.
7. Plan, organize, setup and serve special events for 50–150 guests.
8. Calculate cost and apply procedures in order to run a cost effective food service establishment.

Total minimum required units for the major: 34

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Required Courses:
- CULN 105 Introduction to the Kitchen
- CULN 153 Safety and Sanitation
- CULN 160 Fundamentals of Beverage, Wine and Spirits
- CULN 192 Purchasing Operations and Product Identification
- CULN 201 Principles of Food, Beverage, and Cost Controls
- CULN 202 Fundamentals of Modern Restaurant

Plus at least 3 units from:
- CULN 110 Orientation to Hospitality
- CULN 129 Introduction to Urban Farming: Farm-to-Table
- CULN 186 Sustainable Hospitality – Energy, Water and Waste
- CULN 230A Culinary Competition I
- CULN 230B Culinary Competition II
- CULN 235A Off-Campus Catering I
- CULN 235B Off-Campus Catering II
- CULN 235C On-Campus Catering I
- CULN 240A On-Campus Catering I
- CULN 240B On-Campus Catering II
- CULN 240C On-Campus Catering III
- CULN 245 Occupational Work Experience Education in CULN
- CULN 296 Internship in Occupational Work Experience Education in CULN
- CULN 296 Independent Study
- CULN 298 Student Instructional Assistant
- CULN 299 Student Instructional Assistant

Careers in:
- Careers in restaurant management.

For information about transferring, see: https://www.dvc.edu/enrollment/transfer/index.html
For information on careers in this field see: https://www.dvc.edu/enrollment/career-employment/index.html

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