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**CULN Culinary Arts Restaurant Management Certificate of Accomplishment**

**Required**
- BUSAC 181 Applied Accounting
- CULN 105 Introduction to the Kitchen
- CULN 110 Orientation to Hospitality
- CULN 115 Fundamentals of Cuisine
- CULN 120 Nutrition and Sanitation
- CULN 153 Safety and Sanitation
- CULN 154 Menu Development and Planning
- CULN 157 Fundamentals of Beverage, Wine and Spirits
- CULN 167 Restaurant Operations in the Dining Room
- CULN 160 Purchasing Operations and Systems Laboratory
- CULN 193 Inventory and Ordering Systems Laboratory
- CULN 195 Fundamentals of Food, Beverage, and Cost Controls
- CULN 201 Principles of Food, Beverage, and Cost Controls
- CULN 216 Food and Wine Pairing
- CULN 224 Catering Business and Operations
- CULN 225 Survey of Food, Beverage, and Cost Controls
- CULN 226 Marketing in the Hospitality Industry

**PLUS at least 1 unit from**
- CULN 230A Culinary Competition I
- CULN 230B Culinary Competition II
- CULN 235A Off-Campus Catering I
- CULN 235B Off-Campus Catering II

**PLUS at least 1.5 units from**
- CULN 231A Baking for Culinary Students
- CULN 181 Off-Campus Catering III

**PLUS at least 1.5 units from**
- CULN 161 Baking for Culinary Students
- CULN 181A Fundamental Techniques of Baking and Pastry

**PLUS at least 2 units from one of the following**
- CULN 295 Occupational Work Experience Education in CULN
- CULN 296 Internship in Occupational Work Experience Education in CULN
- CULN 298 Independent Study
- CULN 299 Student Instructional Assistant

**Total minimum required units: 43.3**

**Program Learning Outcomes**

1. Explain factors that determine quality food.
2. Explain and list both the advantages and disadvantages comparing full service to buffet service.
3. Plan, organize, setup and serve special events for 100-150 guests.
4. Calculate cost and apply procedures in order to run a cost effective food service establishment.

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2-3-2021