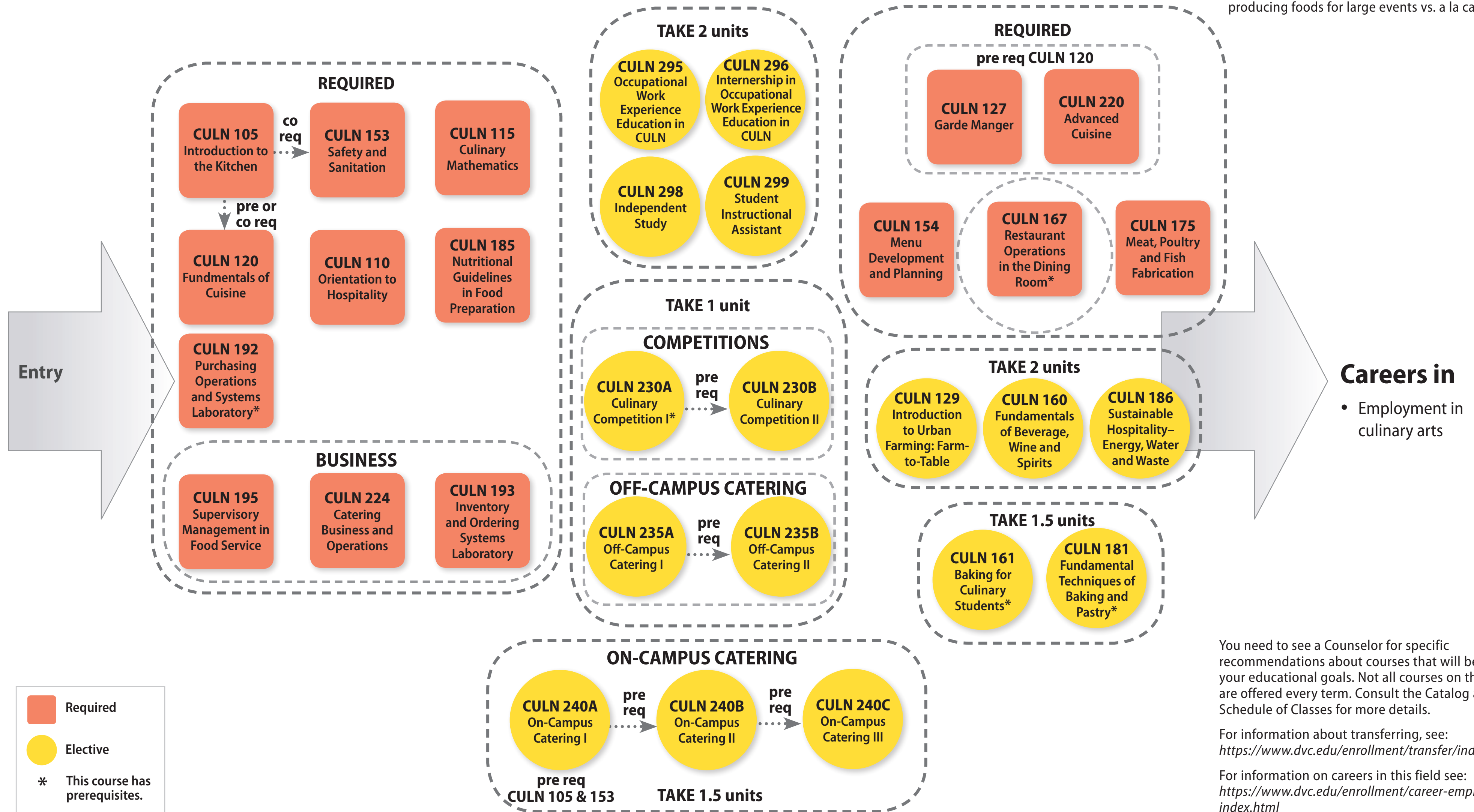


Hospitality Studies AS – Culinary Arts Specialization

PROGRAM LEARNING OUTCOMES

1. Demonstrate an understanding of the criteria for excellence in purchasing food, preparing food, and presenting food for service.
2. Demonstrate teamwork in planning, purchasing, preparing and presenting food for service.
3. Demonstrate and describe the differences in producing foods for large events vs. a la carte dining.



You need to see a Counselor for specific recommendations about courses that will best meet your educational goals. Not all courses on the map are offered every term. Consult the Catalog and the Schedule of Classes for more details.

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>