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

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Hospitality Studies AS – Restaurant Management Specialization

**Required Courses**

- **CULN 105** Introduction to the Kitchen
- **CULN 153** Safety and Sanitation
- **CULN 110** Orientation to Hospitality
- **CULN 185** Nutritional Guidelines in Food Preparation
- **CULN 115** Culinary Mathematics
- **CULN 192** Purchasing Operations and Systems Laboratory
- **CULN 195** Supervisory Management in Food Service
- **CULN 224** Catering Business and Operations
- **CULN 193** Inventory and Ordering Systems Laboratory
- **CULN 120** Fundamentals of Cuisine
- **CULN 205** Culinary Competitions I
- **CULN 230B** Culinary Competition II
- **CULN 251** Independent Study
- **CULN 298** Independent Study
- **CULN 167** Restaurant Operations in the Dining Room
- **CULN 161** Baking for Culinary Students
- **CULN 181** Fundamental Techniques of Baking and Pastry
- **CULN 193** Inventory and Ordering Systems Laboratory
- **CULN 195** Supervisory Management in Food Service

**Elective Courses**

- **CULN 160** Fundamentals of Beverage, Wine and Spirits
- **CULN 154** Menu Development and Planning
- **CULN 192** Purchasing Operations and Systems Laboratory
- **CULN 224** Catering Business and Operations
- **CULN 193** Inventory and Ordering Systems Laboratory
- **CULN 230A** Culinary Competition I
- **CULN 235A** Off-Campus Catering I
- **CULN 240A** On-Campus Catering I
- **CULN 240B** On-Campus Catering II
- **CULN 240C** On-Campus Catering III
- **CULN 235B** Off-Campus Catering II
- **CULN 240B** On-Campus Catering II
- **CULN 240C** On-Campus Catering III
- **CULN 235B** Off-Campus Catering II

**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.