Culinary Arts Restaurant Management
Offering an AS & Certificate of Achievement

PROGRAM LEARNING OUTCOMES

Students completing this program will be able to:
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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Required

- CULN 105*: Introduction to the Kitchen
- CULN 153: Safety and Sanitation
- BUSAC 181: Applied Accounting
- CULN 120: Fundamentals of Cuisine
- CULN 160: Fundamentals of Beverage, Wine and Spirits
- CULN 161: Baking Foundations
- CULN 192: Purchasing Operations and Systems Laboratory
- CULN 193: Inventory and Ordering Systems Laboratory
- CULN 195: Supervisory Management in Food Service
- CULN 201: Principles of Food, Beverage, and Cost Controls
- CULN 202: Fundamentals of Modern Restaurant

Elective

- CULN 110: Orientation to Hospitality
- CULN 120: Introduction to Urban Farming: Farm-to-Table
- CULN 129: Culinary Competition I
- CULN 130: Culinary Competition II
- CULN 135A: Off-Campus Catering I
- CULN 135B: Off-Campus Catering II
- CULN 135C: Off-Campus Catering III
- CULN 230A: Culinary Competition I
- CULN 230B: Culinary Competition II
- CULN 235A: Off-Campus Catering I
- CULN 235B: Off-Campus Catering II
- CULN 235C: Off-Campus Catering III
- CULN 236: Internship in Occupational Work Experience Education in CULN
- CULN 239: Student Instructional Assistant
- CULN 240A: On-Campus Catering I
- CULN 240B: On-Campus Catering II
- CULN 240C: On-Campus Catering III
- CULN 245A: On-Campus Catering I
- CULN 245B: On-Campus Catering II
- CULN 245C: On-Campus Catering III
- CULN 246: Internship in Occupational Work Experience Education in CULN
- CULN 247: Student Instructional Assistant
- CULN 248: Independent Study

Total Minimum Required Units: 34

Additional Courses:

- BUSAC 181: Applied Accounting
- CULN 120: Fundamentals of Cuisine
- CULN 160: Fundamentals of Beverage, Wine and Spirits
- CULN 161: Baking Foundations
- CULN 192: Purchasing Operations and Systems Laboratory
- CULN 193: Inventory and Ordering Systems Laboratory
- CULN 195: Supervisory Management in Food Service
- CULN 201: Principles of Food, Beverage, and Cost Controls
- CULN 202: Fundamentals of Modern Restaurant

Pre-requisites:

- CULN 153: Safety and Sanitation

Co-requisites:

- CULN 153: Safety and Sanitation

Careers in

- Careers in restaurant management.

Complete 60 degree applicable units along with completion of all required general education requirements. It is highly recommended that you see a counselor for specific courses that will best meet your educational plan/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

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