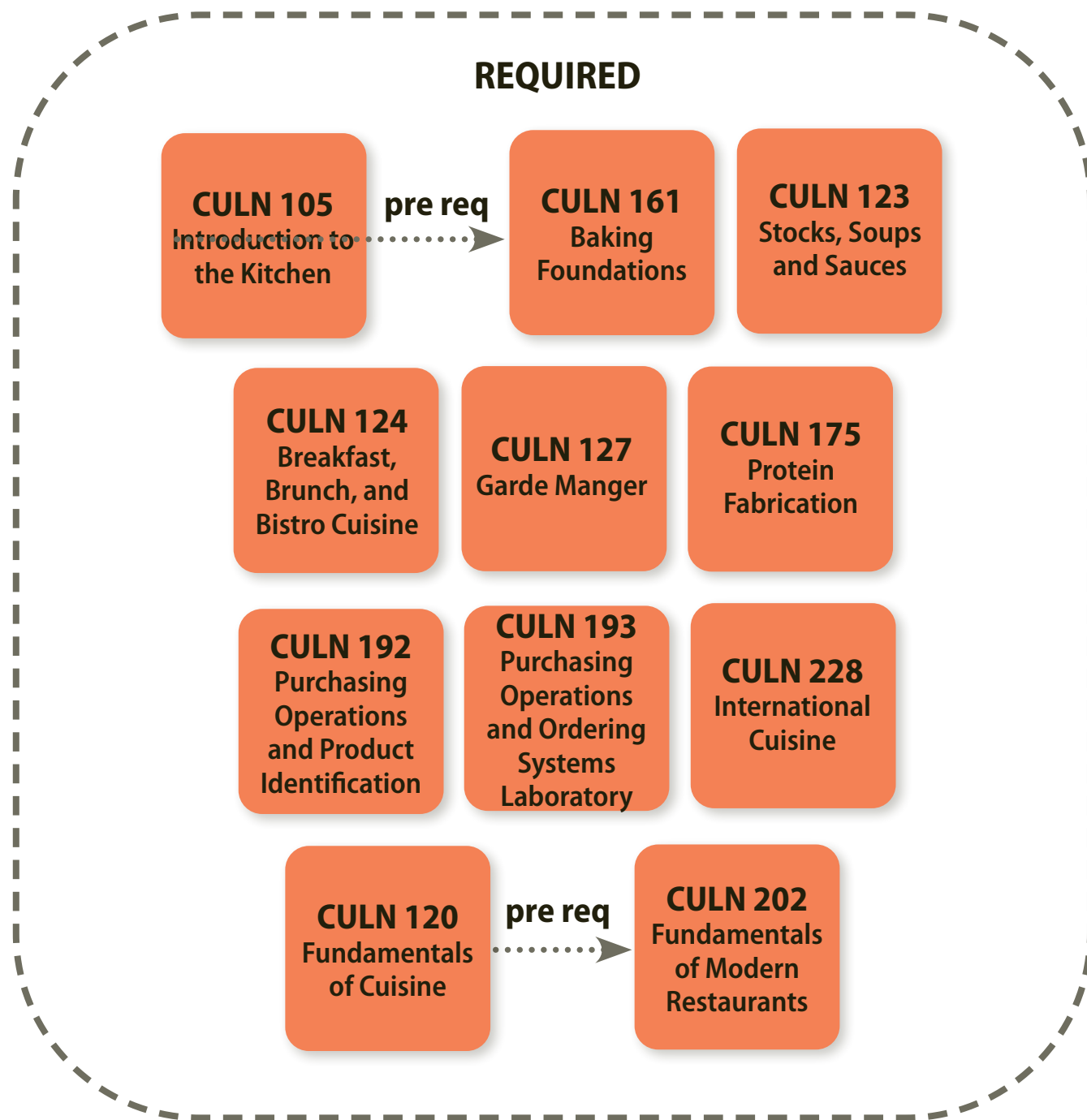
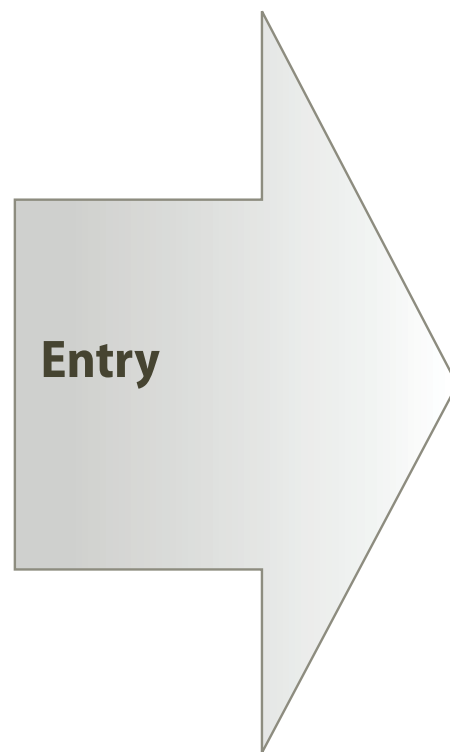
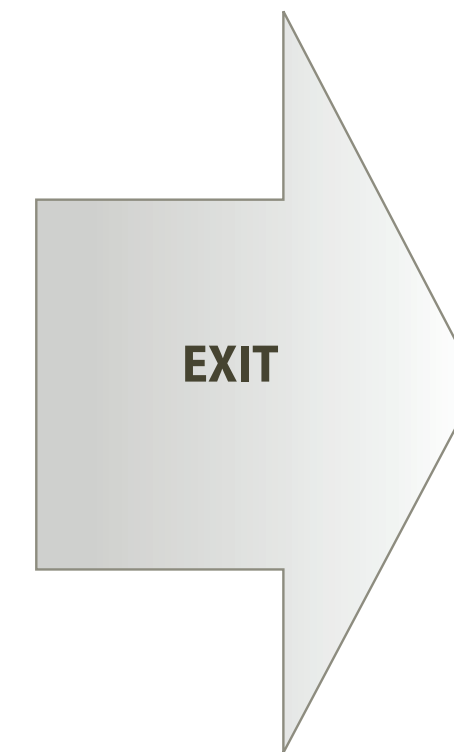
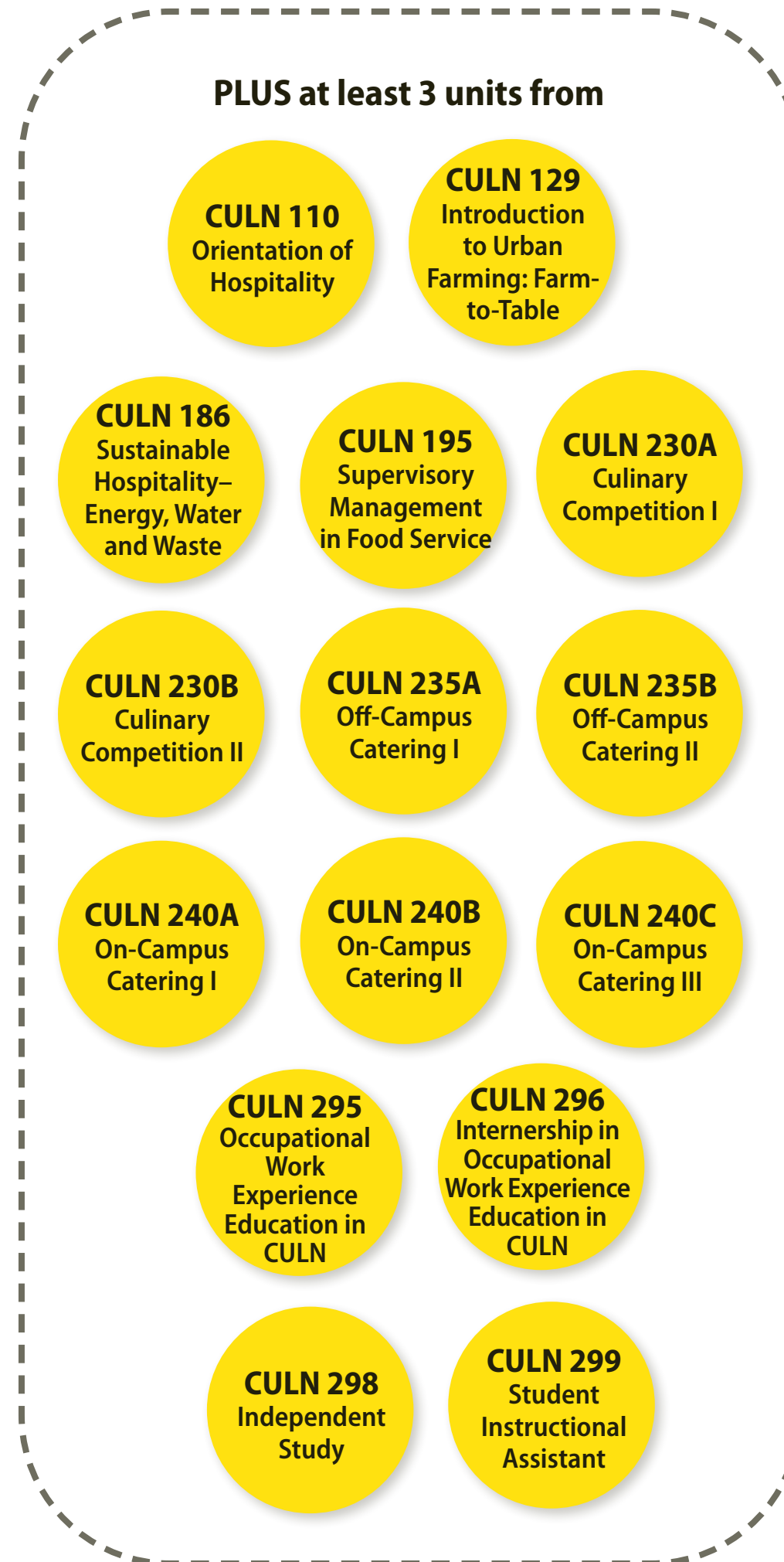


# Culinary Arts AS



- Required
- Elective

**total minimum required units for major 34**



## Careers in

- Enter the culinary field and progress to the position of executive chef.

## PROGRAM LEARNING OUTCOMES

Students completing this program will be able to

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.
4. Demonstrate the proper application of dry, moist, and combination cooking methods to a variety of food products.
5. Demonstrate current food service sanitation procedures.
6. Serve food according to professional industry standards.
7. Calculate costs and apply procedures in order to run a cost effective food service establishment.
8. Create menus that incorporate menu planning principles that maximize sales and profits.

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>