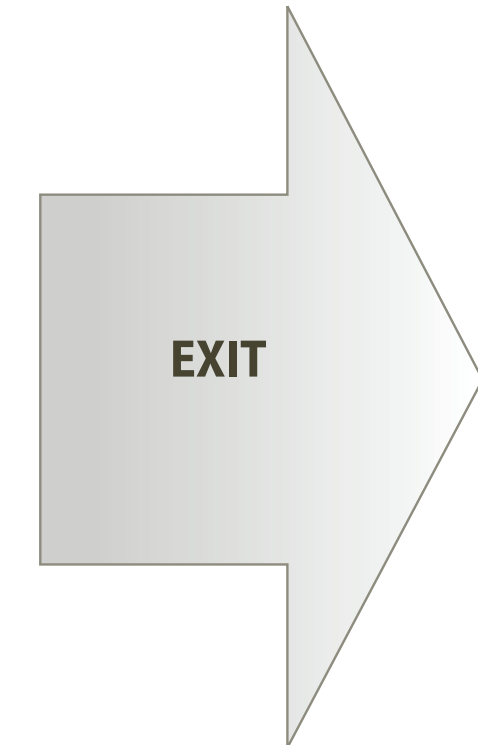
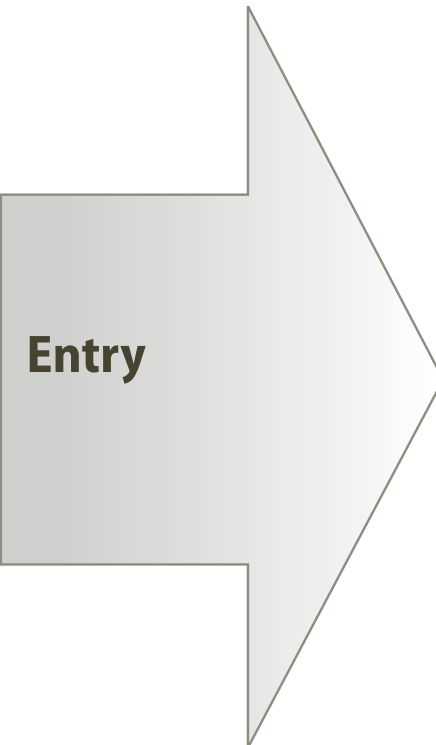
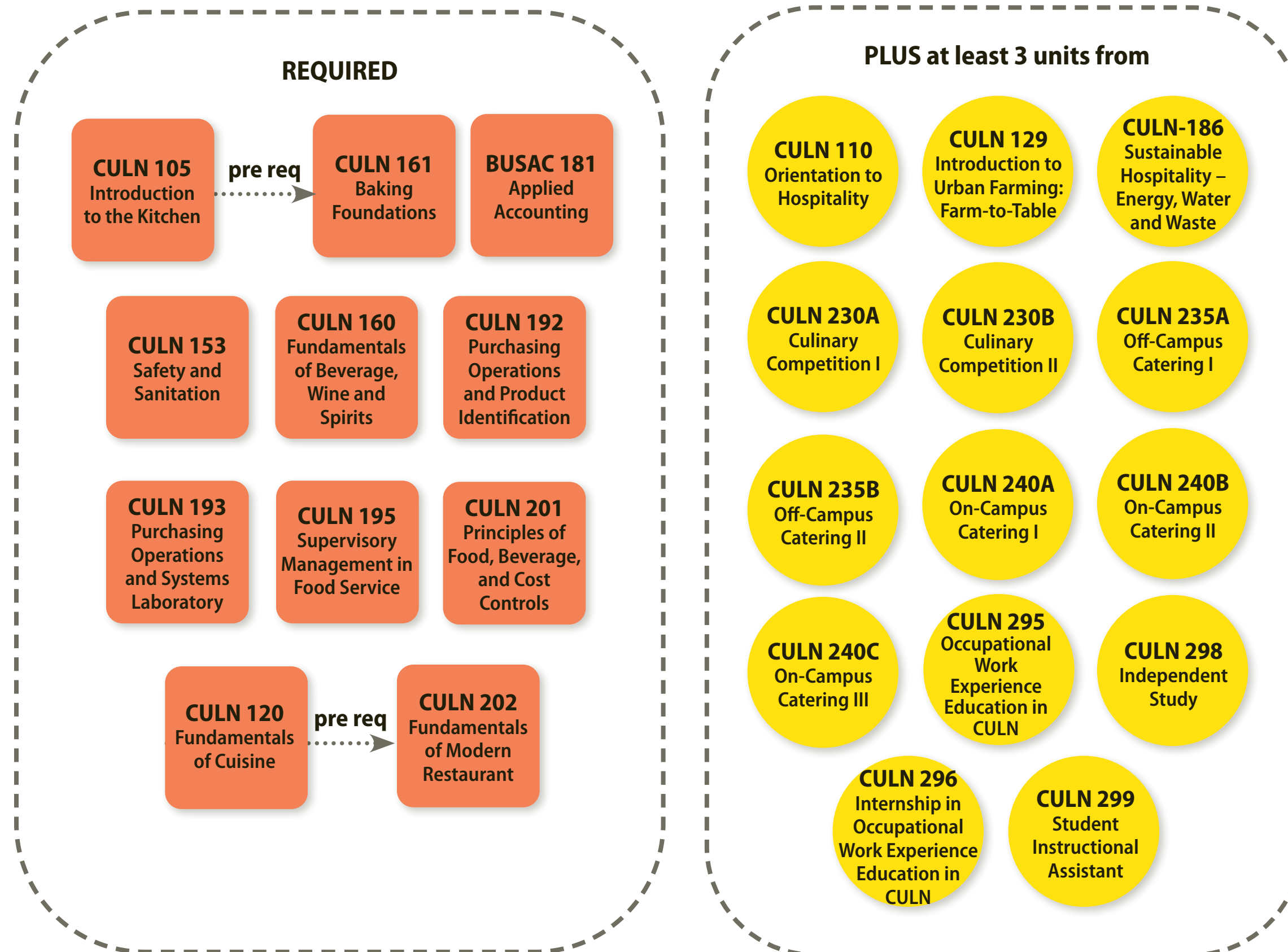


Culinary Arts Restaurant Management AS



PROGRAM LEARNING OUTCOMES

Students completing this program will be able to

1. Demonstrate proper service techniques used in the culinary industry.
2. Demonstrate teamwork in planning, purchasing, preparing and presenting food for service.
3. Explore opportunities available in California's hospitality and culinary industry.
4. Explain factors that determine quality food.
5. Explain and list both the advantages and disadvantages comparing full service to buffet service.
6. Demonstrate current Food Service sanitation procedures.
7. Plan, organize, setup and serve special events for 50-150 guests.
8. Calculate cost and apply procedures in order to run a cost effective food service establishment.

Careers in

- Careers in restaurant management.

Required
 Elective

total minimum required units for the major 34

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>