

CULINARY ARTS: PROFESSIONAL, ASSOCIATE OF SCIENCE (AS)

Overview

The Associate in Science in Culinary Arts: Professional (AS in Culinary Arts: Professional) prepares students for employment in the hospitality industry. The field of Professional Food Service has proven to provide an array of employment. Changes in economic climates historically has proven to be relatively stable because people will always need to eat. Today the interest in food and cooking is at an all time high. Cooking shows, magazines and social media are all trending heavily in favor of food, cooking and dining. Career opportunities include a wide variety of positions but are not limited to prep cooks, pantry, cooks, line cooks, catering cooks and baker's assistants. According to the Bureau of Labor Statistics, the culinary arts profession is slated to grow exponentially and California outperforms the average pay and number of jobs of jobs in the nation.

Positions that student can expect to find upon graduation include:

- Banquet Chef; Certified Executive Chef (CEC); Chef; Chef, Instructor; Cook; Corporate Executive Chef; Executive Chef (Ex Chef); Executive Sous Chef; Head Cook; Line Cook.
- Cafeteria Manager, Dietary Supervisor, Food and Nutrition Services Supervisor, Food Production Supervisor, Food Service Director, Food Service Manager, Food Service Supervisor, Kitchen Manager, Kitchen Supervisor, Restaurant Manager.
- Appetizer Preparer, Back Line Cook, Banquet Cook, Breakfast Cook, Broil Cook, Cook, Fry Cook, Grill Cook, Line Cook, Prep Cook (Preparation Cook).
- Car Hop, Deli Clerk (Delicatessen Clerk), Deli Worker (Delicatessen Worker), Dietary Aide, Food Service Assistant, Food Service Worker, Prep Cook (Preparation Cook), Sandwich Artist, School Cafeteria Cook, Server.
- Baker, Bakery Clerk, Bakery Manager, Cake Decorator, Dough Mixer, Machine Operator, Mixer, Pastry Chef, Processor, Scaler.

Requirements

Associate Degree Graduation Requirements

Complete all of the following:

1. All Department Requirements listed below with a "C" or better or "P" in each course (at least 20% of the department requirements must be completed through SBCC).
2. One of the following three General Education options:
 - a. OPTION 1: A minimum of 18 units of SBCC General Education Requirements (<https://catalog.sbccc.edu/degrees-certificates-awards/#associateddegree-text>) (Areas A-D) and Institutional Requirements (Area E) and Information Competency Requirement (Area F) OR
 - b. OPTION 2: IGETC (<https://catalog.sbccc.edu/transfer-curricula/#igetctext>) Pattern OR
 - c. OPTION 3: CSU GE Breadth (<https://catalog.sbccc.edu/transfer-curricula/#csugebtext>) Pattern

3. A total of 60 degree-applicable units (SBCC courses numbered 100 and higher).
4. Maintain a cumulative GPA of 2.0 or better in all units attempted at SBCC.
5. Maintain a cumulative GPA of 2.0 or better in all college units attempted.
6. A minimum of 12 units through SBCC.

| Code | Title | Units |
|--------------------------------------|---|--------------|
| Department Requirements | | |
| CA 113 | Hospitality Sanitation And Safety | 2 |
| CA 116 | Introduction to the Food Service Profession | 2 |
| CA 117A | Hotline Kitchen Fundamentals | 4 |
| CA 121 | Principles of Pantry | 2 |
| CA 124 | Principles of Baking | 2 |
| CA 129 | Purchasing and Receiving | 2 |
| CA 201 | Wines | 2 |
| CA 204 | Advanced Restaurant and Culinary | 4 |
| CA 211 | Garde Manger | 2 |
| CA 215 | Modern Food: Style, Design, Theory and Production | 2 |
| CA 224 | Pastry Practicum | 2 |
| CA 261 | Restaurant Ownership | 2 |
| CA 290 | Work Experience for Culinary Arts Students | 4 |
| Complete 4 units from the following: | | 4 |
| CA 212 | Charcuterie | |
| CA 213 | Food Preservation | |
| CA 214 | Advanced Artisan Baking | |
| CA 236 | Meat Analysis | |
| CA 270 | Advanced Pastry Arts | |
| Total Units | | 36.00 |

Learning Outcomes

1. Apply the concepts and techniques of sanitation to a food service environment.
2. Demonstrate the use of proper purchasing, storage and costing techniques to profitably operate a fine dining establishment.
3. Demonstrate the ability to work in a variety of dining room environments as a bus-person, waiter, table captain and sommelier.
4. Describe the skills and knowledge needed to be a lead cook, saucier, sous-chef, assistant pastry chef in a food service establishment.
5. Articulate the knowledge needed to be a supervisor in a food service establishment.

Recommended Sequence

Make an appointment with your SBCC academic counselor through Starfish to create a Student Education Plan that reflects a recommended course sequence for this program that is tailored to your individual needs.

How to schedule an Academic Counseling appointment (<https://www.sbccc.edu/counselingcenter/counselingappointments.php>).