



Culinary Arts Management A.A. Degree

This program provides training for employment in commercial culinary service operations. The program includes coursework in culinary arts, baking and pastry, food purchasing, culinary sanitation, nutrition, marketing, legal control, and financial analysis. Students will apply those skills with hands-on training.

Total Units: 55-63

First Year

Semester 1

15-16 Units

COURSE	UNITS	PRE-REQS^	SEMESTERS OFFERED*	GE AREA
CAM 300 ^Z Introduction to Culinary Arts Management	2		F, S	
CAM 302 ^Z Food and Culture in America	3		F(even year)	CRC Area VI
CAM 306 ^Z Culinary Sanitation & Safety	2		F, S	
CAM 330 ^Z Legal Aspects of Culinary Management	2	Advisory: CAM 300	F(even year)	
CRC Area II(a)-Writing Competency ^Z	3	Recommend meeting with a counselor	F, S, Su	CRC Area II(a)
CRC Area II(b)-Math Competency ^Z	3-4	Recommend meeting with a counselor	F, S, Su	CRC Area II(b)

^Z At least one section of this course is offered with free textbooks and is labeled as zero textbook costs (ZTC). If it is a GE area class or elective, there may be several ZTC offerings to fulfill the GE requirement. Use the Free Textbook filter to find these courses. Learn more on the [ZTC page of the college website](#).

Semester 2

16 Units

COURSE	UNITS	PRE-REQS^	SEMESTERS OFFERED*	GE AREA
CAM 301 ^Z Food Theory and Preparation	4	Co-req: CAM 300 & 306 (can be taken earlier)	F, S	
CAM 303 ^Z Food Product Identification	2		S	
CAM 320 Culinary Management	2		S(P)	

Career

Options/Outlook:

A career in culinary arts management can include performing various food preparation duties and/or supervising and coordinating workers' activities in preparing and serving food. Typical tasks may include inspecting supplies, equipment, and work areas to ensure efficient service and conformance of standards; preparing, seasoning, and cooking dishes such as soups, meats, vegetables, or desserts in restaurants; ordering supplies; keeping records and accounts, pricing items on menu, or planning menus.

A sample of reported job titles:

Appetizer Preparer, Back Line Cook, Banquet Cook, Line Cook, Preparation 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

Projected job openings in California (2020-2030):

21,020

Projected growth in California (2018-2028):

41% growth

COURSE	UNITS	PRE-REQS [^]	SEMESTERS OFFERED*	GE AREA
CAM 322 ^Z Culinary Customer Service	2	CAM 306	S	
CRC Area I-Humanities ^Z	3		F, S, Su	CRC Area I
CRC Area IV-Natural Science ^Z	3		F, S, Su	CRC Area IV

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Year 2

Semester 3

12.5-16 Units

COURSE	UNITS	PRE-REQS [^]	SEMESTERS OFFERED*	GE AREA
CAM 316 ^Z Micro-Entrepreneurship in Food Service	4	CAM 300, 301, & 306	F	
CAM 332 ^Z Culinary Financial Management	2	CAM 300	F(P)-odd year	
CAM 334 ^Z Culinary Marketing	2		F(P)-odd year	
NUTRI 300 ^Z Nutrition	3		F(O), S(O), Su(O)	CRC Area III(b)
CRC Area III(a)-Physical Edu Activity ^Z	1		F, S, Su	CRC Area III(a)
CAM 498 ¹ ^Z Work Experience in Culinary Arts Management	0.5-4		F, S, Su	

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¹ A total of 4 units of CAM 498 is required for the degree. This also can be completed during the summer.

Semester 4

11.5-15 Units

COURSE	UNITS	PRE-REQS [^]	SEMESTERS OFFERED*	GE AREA
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Median Salary in California (2021):

\$38,550/yr

Sources:

<https://www.onetonline.org/link/summary/35-1012.00>

Transfer notes:

Please meet with a counselor for specific transfer course evaluation or transferring to a specific 4-year institution.

General Education (GE):

Please meet with a counselor for specific transfer course evaluation or transferring to a specific 4-year institution.

Honors option:

The CRC Honors Program is designed specifically for academically accomplished students and for students with the potential for high achievement. Students who complete 15 units or more in honors-designated courses will earn special recognition as an Honors Scholar, a distinction that may entitle the student to guaranteed transfer and scholarship opportunities at select transfer colleges and universities.

The map also meets the requirement for

the Certificate of Proficiency in Basic Culinary Service and

The Certificate of Achievement in Cooking & Supervision.

About this program map:

This program map represents one possible pathway to complete the program. Please see a counselor to create an education

COURSE	UNITS	PRE-REQS [^]	SEMESTERS OFFERED*	GE AREA
CAM 498 ^Z Work Experience in Culinary Arts Management	0.5-4	CAM 300, 301, 306, 310, & 312	F, S	CRC Area III(b)
CAM 310 ^Z Quantity Food Production	3	CAM 300, 301, 306	S	
CAM 324 Culinary Supervision	2		S(P)	
CRC Area V(a)-American Institutions ^Z	3		F, S, Su	CRC Area V(a)
CRC Area V(b)-Social & Behavioral Sciences ^Z	3		F, S, Su	CRC Area V(b)

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[^]You must have passed the prerequisite course(s) with a "C" or better; Corequisite must be taken during the same semester; Advisory means it is recommended but not required to enroll in the course.

*(O) = online available (P) = partially online

plan that is customized to meet your needs. This map is not a guarantee of course availability or financial aid applicability.

Zero Textbook Costs (ZTC):

The Zero Textbook Costs designation and logo are added to any course that provides free access to all required instructional materials. These are typically shared with students through Canvas. Courses that are designated as ZTC may still require students to purchase supplemental materials such as lab coats, a calculator, art supplies, etc. See full definitions and searching tips on the [Zero Textbook Costs page](#) of the college website.