



Restaurant and Food Service Entrepreneurship

A.A. Degree

This program provides training and education for those wishing to own a restaurant or other food service venture. The various elements involved in starting and operating a small business are covered, as well as training in food theory and production, safety and sanitation, culinary purchasing, and service.

Total Units: 61-63

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 301 ^Z Food Theory and Preparation	4	Co-req: CAM 300 & 306	F, S	
CAM 306 ^Z Culinary Sanitation & Safety	2		F, S	
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)
CRC Area III(a)-Physical Edu Activity ^Z	1		F, S, Su	CRC Area III(a)

^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

15 Units

COURSE	UNITS	PRE-REQS^	SEMESTERS OFFERED*	GE AREA
CAM 303 ^Z Food Product Identification	2		S	
CAM 310 ^Z Quantity Food Production	3	CAM 300, 301 & 306	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 (2020-2030):

COURSE	UNITS	PRE-REQS [^]	SEMESTERS OFFERED*	GE AREA
CAM 322 ^Z Culinary Customer Service	2	CAM 306	S	
BUS 300 ^Z Introduction to Business	3		F(O,P), S(O,P), Su(O)	
CRC Area IV-Natural Sciences ^Z	3		F, S, Su	CRC Area IV

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Year 2

Semester 3

16 Units

COURSE	UNITS	PRE-REQS [^]	SEMESTERS OFFERED*	GE AREA
CAM 332 ^Z Culinary Financial Management	2	CAM 300	F(P)-odd year	
CAM 334 ^Z Culinary Marketing	2		F(P)-odd year	
BUS 215 ^Z Entrepreneurial Opportunity and Business Planning	3		F, S	
BUS 340 Business Law	3		F(O), S(O), Su(O)	

BUS 350 ^Z Small Business Management/Entrepreneurship	3		F(O), S(O)	
MKT 300 ^Z Principles of Marketing	3		F(O), S(O), Su(O)	

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Semester 4

15-16 Units

COURSE	UNITS	PRE-REQS [^]	SEMESTERS OFFERED*	GE AREA
BUS 320 ¹ Concepts in Personal Finance or	3	Advisory: BUS 105	F(O), S(O)	CRC Area V(b)

41% growth

Median Salary in California (2021):

\$38,550

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):

Non-specified GE courses identified by CRC Area, CSU Area or IGETC Area without pre- or co-requisite can be taken at any semester.

The map also meets the requirement for

the Certificate of Proficiency in Basic Culinary Service.

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.

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
ACCT 301 ^Z Financial Accounting	4	ACCT 101, BUS 105, MATH 120 or MATH 125	F(O,P), S(O), Su	CRC Area II(b)
NUTRI 300 ^Z Nutrition	3		F(O), S(O), Su(O)	CRC Area III(b)
CRC Area V(a)- American Institutions ^Z	3		F, S, Su	CRC Area V(a)
CRC Area V(b)- Social & Behavioral Sciences and CRC Area VI- Ethnic/Multicultural Studies ² ^Z	3		F, S, Su	CRC Area V(b) & VI
CRC Area I- Humanities ^Z	3		F, S, Su	CRC Area I

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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

¹ Also listed as ECON 320.

² Select a course that will meet both Area V(b) and VI.

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.