



# Basic Culinary Services Certificate

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: 13**

## First Year

### Semester 1

**8 Units**

COURSE	UNITS	PRE-REQS <sup>^</sup>	SEMESTERS OFFERED*
<b>CAM 300</b> <sup>Z</sup> Introduction to Culinary Arts Management	2		F, S
<b>CAM 301</b> <sup>Z</sup> Food Theory and Preparation	4	Co-req: CAM 300 & 306	F, S
<b>CAM 306</b> <sup>Z</sup> Culinary Sanitation & Safety	2		F, S

<sup>Z</sup> 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

**5 Units**

COURSE	UNITS	PRE-REQS <sup>^</sup>	SEMESTERS OFFERED*
<b>CAM 310</b> <sup>Z</sup> Quantity Food Production	3	CAM 300, 301 & 306 (can be taken earlier)	S
<b>CAM 322</b> <sup>Z</sup> Culinary Customer Service	2	CAM 306	S

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<sup>^</sup>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

## 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):

41% growth

## **Median Salary in California (2021):**

\$38,550

### **Source:**

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

### **About this program map:**

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