



This program roadmap 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 roadmap is not a guarantee of course availability or financial aid applicability.

Catalog: 2024-25

Total Units: 46.5

## First Year

### Semester 1

5.5 Units

CAT.	COURSE	TITLE	UNIT
Req	HM 101	Introductory Culinary Skills	1.5
Req	HM 315	Food Theory and Preparation	4

### Semester 2

6 Units

CAT.	COURSE	TITLE	UNIT
Req	HM 300	Introduction to Hospitality - Becoming a Chef	3
Req	HM 310	Sanitation, Safety and Equipment	3

## Second Year

### Semester 3

7 Units

CAT.	COURSE	TITLE	UNIT
Req	HM 100	Calculations in Foodservice Occupations	3
Req	HM 110	Management and Supervision in the Hospitality Industry	2
Req	HM 120	Beverage Operation	2

### Semester 4

6 Units

CAT.	COURSE	TITLE	UNIT
Req	HM 115	Advertising and Sales in Food Service	2
Req	HM 320	Breads and Yeast Doughs	2
Req	HM 325	Components of Baking and Pastry	2

## Third Year

### Semester 5

8 Units

CAT.	COURSE	TITLE	UNIT
RE	HM 330 <sup>1</sup>	Advanced Baking and Pastry	3
Req	HM 340	Cost Control in the Food Service Industry	2
Req	HM 360	Professional Cooking	3

<sup>1</sup> or HM 155, 165, or 180

### Semester 6

7 Units

CAT.	COURSE	TITLE	UNIT
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## CAREER PATH

### Career Options:

The skills acquired through this certificate prepare students to work in the restaurant industry, in a kitchen, dining room, or other foodservice or entry-level hospitality position. Pay and positions vary based on experience so students are encouraged to begin working prior to graduation. Local employers range from small private restaurants to larger corporate entities.

### Advising Notes:

- The production courses, HM 370, 375, and 380, require students to work in the Oak Café or Oak Café bakery and requires HM 498 work experience as a corequisite course.
- HM 370 and 380 cannot be taken in the same semester.

### Scheduling Notes:

- HM 320 is offered during the 1<sup>st</sup> 8 weeks of the semester.
- HM 325 is offered during the 2<sup>nd</sup> 8 weeks of the semester.

CAT.	COURSE	TITLE	UNIT
Req	HM 150	Catering	3
Req	HM 370	Dining Room Management	2
Req	HM 498	Work Experience in Hospitality Management	2

## Fourth Year

### Semester 7

7 Units

CAT.	COURSE	TITLE	UNIT
Req	HM 380	Restaurant Management and Production	3
Req	HM 498	Work Experience in Hospitality Management	4

### EXPLANATION OF CATEGORIES

Req	Required Core	A course that is required for this program
RE	Restricted Elective	A course selected from a list of elective courses specified for this program in the course list in the catalog, which can be replaced with another course from the same list

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