



Cooking and Supervision Certificate

This program provides training in the basic skills necessary for a career in food service management. Coursework begins with basic training, culminating in an advanced course focusing on the quantity production of food and intermediate skills in management relevant to the foodservice industry.

The program includes coursework in culinary arts, culinary sanitation, customer service, and management principles. Students will apply skills with training in labs at at work experience sites.

Sanitation training is offered as an integral part of each certificate and degree in the department and is certified by the National Restaurant Association as well as Sacramento County Environmental Health Division.

This certificate is the second in a program series. After completion, students can continue their CAM coursework towards an A.A. Degree, with all coursework counting as part of the requirements for the degree.

To participate in production labs, students must be able to lift and carry objects up to 50 Lbs. Students must have the ability to use knives and other hand tools.

Total Units: 26.5-30

First Year

Semester 1

5 Units

COURSE	UNITS	PRE-REQS^	SEMESTERS OFFERED*
CAM 300 ^Z Survey of Food Service Careers and Career Skills	3		F, S
CAM 306 ^Z Culinary Sanitation & Safety	2		F, S

^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

11 Units

COURSE	UNITS	PRE-REQS^	SEMESTERS OFFERED*
BUS 300 ^Z Introduction to Business	3		F(O), S(O), Su(O)
CAM 301 ^Z Food Theory and Preparation	4	CAM 300 & 306	F, S
CAM 316 ^Z Micro-Entrepreneurship in Food Service	4	CAM 300 & 306	

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

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Year 2

Semester 3

6 Units

COURSE	UNITS	PRE-REQS^	SEMESTERS OFFERED*
NUTRI 300 Z Nutrition	3		F(O), S(O), Su(O)
CAM 332 Z Culinary Financial Management	3	CAM 300	

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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

Semester 4

4.5-8 Units

COURSE	UNITS	PRE-REQS^	SEMESTERS OFFERED*
CAM 310 Z Quantity Food Production	4	CAM 300, 301, & 306	S
CAM 498 ¹ Z Work Experience in Culinary Arts Management	0.5-4		

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¹ 2 units of Work Experience

Projected job openings in California (2020-2030):

21,020

Projected growth in California (2020-2030):

41% growth

Median Salary in California (2021):

\$38,550/yr

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.