



# Culinary Arts/ Restaurant Management Certificate

**PART TIME**

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:** 2025-26

**Total Units:** 46.5

## First Year

### Semester 1 5.5 Units

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

### Semester 2 6 Units

CAT.	COURSE	UNIT	PREREQUISITES
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	UNIT	PREREQUISITES
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	UNIT	PREREQUISITES
Req	HM 115 Advertising and Sales in Food Service	2	
Req	HM 320 Breads and Yeast Doughs	2	HM 100
Req	HM 325 Components of Baking and Pastry	2	HM 320

## 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.

## Third Year

### Semester 5

8 Units

CAT.	COURSE	UNIT	PREREQUISITES
RE	HM 330 <sup>1</sup> Advanced Baking and Pastry	3	HM 310, 320, and 325
Req	HM 340 Cost Control in the Food Service Industry	2	HM 100
Req	HM 360 Professional Cooking	3	HM 315

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

### Semester 6

7 Units

CAT.	COURSE	UNIT	PREREQUISITES
Req	HM 150 Catering	3	HM 315
Req	HM 370 Dining Room Management	2	HM 100 and 310
Req	HM 498 Work Experience in Hospitality Management	2	

## Fourth Year

### Semester 7

7 Units

CAT.	COURSE	UNIT	PREREQUISITES
Req	HM 380 Restaurant Management and Production	3	(see below)
Req	HM 498 Work Experience in Hospitality Management	4	

HM 380 prerequisite: HM 100, 310, 315, 320, 325, and 360

#### 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