



Culinary Arts Management A.A. Degree - Local GE

This program provides training for management track employment in commercial culinary service operations. Courses begin at entry-level training; advanced courses build upon skills acquired in pre-requisite courses.

The program includes coursework in culinary arts, food and equipment use and identification, culinary sanitation, nutrition, management techniques, marketing, legal control, financial analysis and entrepreneurship. Students will apply those skills with training in lab courses and work experience.

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

Both the Basic Culinary Services Certificate and the Cooking and Supervision Certificate are embedded within this program. Students who complete all program requirements for the Culinary Arts Management A.A. Degree will be eligible to graduate with both certificates and their 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: 64

First Year

Semester 1

14 Units

COURSE	UNITS	PRE-REQS ^A	SEMESTERS OFFERED*	GE AREA
CAM 300 ^Z Survey of Food Service Careers and Career Skills	3		F, S	
CAM 306 ^Z Culinary Sanitation & Safety	2		F, S	
BUS 300 ^Z Introduction to Business	3		F, S, Su	
BUS 310 ^Z Business Communications or ENGWR 341 ^Z Introduction to Technical and Professional Writing	3			CRC Area L1A
Local Area 2 – Math Concepts and Quantitative Reasoning ^Z	3	Recommend meeting with a counselor	F, S, Su	CRC Area L2

^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](#).

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

Semester 2

16 Units

COURSE	UNITS	PRE-REQS^	SEMESTERS OFFERED*	GE AREA
CAM 301 ^Z Food Theory and Preparation	4	Co-req: CAM 300 & 306 (can be taken earlier)	F, S	
CAM 321 ^Z Culinary Computations	3		S	
HORT 313 ^Z Sustainable Agriculture or	3			CRC Area L5
HORT 300 ^Z Introduction to Horticulture	3			CRC Area L5
NUTRI 310 ^Z Cultural Foods of the World or	3			
BUS 330 ^Z Managing Diversity in the Workplace	3			
Local Area 3 – Arts and Humanities ^Z	3		F, S, Su	CRC Area L3

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Projected job openings in California (2020-2030):

21,020

Projected growth in California (2018-2028):

41% growth

Median Salary in California (2021):

\$38,550/yr

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):

Please meet with a counselor for specific transfer course evaluation or transferring to a specific 4-year institution.

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.

Year 2

Semester 3

16 Units

COURSE	UNITS	PRE-REQS^	SEMESTERS OFFERED*	GE AREA
CAM 310 ^Z Quantity Food Production	4	CAM 300, 301, & 306	F	
CAM 332 ^Z Culinary Financial Management	3	CAM 300	F(P)-odd year	
NUTRI 300 ^Z Nutrition	3		F(O), S(O), Su(O)	CRC Area L7B
BUS 350 Small Business Management/Entrepreneurship or	3		F(P)-odd year	
MGMT 362 Techniques of Management	3			
Local Area 7A – Physical Education ^Z	1		F, S, Su	CRC Area L7A
CAM 498 ^{1 Z} Work Experience in Culinary Arts Management	2	CAM 300, 301, 306	F, S, Su	

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¹ A total of 4 units of CAM 498 is required for the degree. This also can be completed during the summer.

Semester 418 Units

COURSE	UNITS	PRE-REQS^	SEMESTERS OFFERED*	GE AREA
CAM 316 Z Micro-Entrepreneurship in Food Service	4	CAM 300, 301, 306	S	
BUS 340 Business Law	3		S(P)	
MKT 330 Z Internet Marketing	3		F, S	
CAM 498 ¹ Z Work Experience in Culinary Arts Management	2	CAM 300, 301, 306	F, S	
Local Area 1B – Oral Communication and Critical Thinking Z	3		F, S, Su	CRC Area L1B
Local Area 4 – Social and Behavioral Sciences Z	3		F, S, Su	CRC Area L4

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*(O) = online available (P) = partially online

¹ A total of 4 units of CAM 498 is required for the degree. This also can be completed during the summer.

The map also meets the requirement for

the Certificate of Proficiency in Basic Culinary Service and

The Certificate of Achievement in Cooking & Supervision.

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.