



# Restaurant and Food Service Entrepreneurship A.A. Degree - Local GE

This program provides training and education for those wishing to own a restaurant or other food service venture. The various elements involved in starting and operating a small business are covered, as well as training in food theory and production, safety and sanitation, culinary purchasing, and service.

**Total Units:** 69.5-74

## First Year

### Semester 1

15 Units

COURSE	UNITS	PRE-REQS <sup>^</sup>	SEMESTERS OFFERED*	GE AREA
<b>CAM 300</b> <b>Z</b> Survey of Food Service Careers and Career Skills	3		F, S	
<b>CAM 306</b> <b>Z</b> Culinary Sanitation & Safety	2		F, S	
<b>CRC Area 1A-English Composition</b> <b>Z</b>	3	Recommend meeting with a counselor	F, S, Su	CRC Area L1A
<b>CRC Area 1B-Oral Communication &amp; Critical Thinking</b> <b>Z</b>	3		F, S, Su	CRC Area L1B
<b>CRC Area 2-Mathematical Concepts &amp; Quantitative Reasoning</b> <b>Z</b>	3	Recommend meeting with a counselor	F, S, Su	CRC Area L2
<b>CRC Area 7A-Living Skills (PE)</b> <b>Z</b>	1		F, S, Su	CRC Area L7A

**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

19 Units

## 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):

COURSE	UNITS	PRE-REQS <sup>^</sup>	SEMESTERS OFFERED*	GE AREA
<b>CAM 301</b> <b>Z</b> Food Theory and Preparation	4	Co-req CAM 306	F, S	
<b>CAM 321</b> <b>Z</b> Culinary Computations	3			
<b>BUS 300</b> <b>Z</b> Introduction to Business	3		F(O,P), S(O,P), Su(O)	
<b>BUS 340</b> Business Law	3		F(O), S(O), Su(O)	
<b>MKT 300</b> <b>Z</b> Principles of Marketing	3		F(O), S(O), Su(O)	
<b>NUTRI 300</b> <b>Z</b> Nutrition	3		F(O), S(O), Su(O)	CRC Area L7B

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## Year 2

### Semester 3

19-20 Units

COURSE	UNITS	PRE-REQS <sup>^</sup>	SEMESTERS OFFERED*	GE AREA
<b>CAM 310</b> <b>Z</b> Quantity Food Production	4	CAM 300, 301 & 306	F	
<b>CAM 332</b> <b>Z</b> Culinary Financial Management	3	CAM 300	F	
<b>BUS 215</b> Entrepreneurial Opportunity and Business Planning	3		F odd years	
<b>BUS 350</b> Small Business Management/Entrepreneurship	3		F(O), S(O)	
<b>HORT 300</b> <b>Z</b> Introduction to Horticulture	3		F, S	CRC Area L5

21,020

## Projected growth in California (2020-2030):

41% growth

## Median Salary in California (2021):

\$38,550

## 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):

Non-specified GE courses identified by CRC or Cal-GETC Area without pre- or co-requisites can be taken at any semester.

## The map also meets the requirement for

the Certificate of Proficiency in Basic Culinary Service.

## 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

COURSE	UNITS	PRE-REQS <sup>^</sup>	SEMESTERS OFFERED*	GE AREA
<b>BUS 320<sup>1</sup></b> Concepts in Personal Finance or <b>ACCT 301</b> <b>Z</b> Financial Accounting	3	Advisory: BUS 105	F(O), S(O)	
	4	ACCT 101, BUS 105, MATH 120 or MATH 125	F(O,P), S(O), Su	

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.

## 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.

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<sup>1</sup> Also listed as ECON 320.

## Semester 4

16.5-20 Units

COURSE	UNITS	PRE-REQS <sup>^</sup>	SEMESTERS OFFERED*	GE AREA
<b>CAM 316</b> <b>Z</b> Micro- Entrepreneurship in Food Service	4	CAM 300, 301 & 306	S	
<b>MGMT 362</b> Techniques of Management	3			
<b>CRC Area 3-Arts &amp; Humanities</b> <b>Z</b>	3		F, S, Su	CRC Area L3
<b>CRC Area 4-Social &amp; Behavioral Sciences and CRC Area VI-Ethnic/Multicultural Studies</b> <b>Z</b>	3		F, S, Su	CRC Area L4
<b>CRC Area 6-Ethnic Studies</b> <b>Z</b>	3		F, S, Su	CRC Area L6
<b>CAM 498</b> <b>Z</b> Work Experience in Culinary Arts Management	0.5-4		F, S, Su	

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## 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.

^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

Catalog Year: 2025-2026  
Published September 25,  
2025

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