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.

**SUGGESTED PROGRAM COURSE SCHEDULE**

### SEMESTER 1

<table>
<thead>
<tr>
<th>Course</th>
<th>Units</th>
<th>Pre-Req$^\text{a}$</th>
<th>Semesters offered$^*$</th>
<th>GE Area</th>
</tr>
</thead>
<tbody>
<tr>
<td>CAM 300 Intro to CAM</td>
<td>2</td>
<td></td>
<td>F, S</td>
<td></td>
</tr>
<tr>
<td>CAM 301 Food Theory &amp; Preparation</td>
<td>4</td>
<td>Co-Req: CAM 300 &amp; 306</td>
<td>F, S</td>
<td></td>
</tr>
<tr>
<td>CAM 306 Culinary Sanitation &amp; Safety</td>
<td>2</td>
<td></td>
<td>F, S</td>
<td></td>
</tr>
<tr>
<td>CRC Area II(a) Writing competency</td>
<td>3</td>
<td>Recommend meeting with a counselor</td>
<td>F, S, Su</td>
<td>CRC Area II(a)</td>
</tr>
<tr>
<td>CRC Area II(b) Math competency</td>
<td>3-4</td>
<td>Recommend meeting with a counselor</td>
<td>F, S, Su</td>
<td>CRC Area II(b)</td>
</tr>
<tr>
<td>CRC Area III(a) Physical Education</td>
<td>1</td>
<td></td>
<td>F, S, Su</td>
<td>CRC Area III(a)</td>
</tr>
</tbody>
</table>

### SEMESTER 2

<table>
<thead>
<tr>
<th>Course</th>
<th>Units</th>
<th>Pre-Req$^\text{a}$</th>
<th>Semesters offered$^*$</th>
<th>GE Area</th>
</tr>
</thead>
<tbody>
<tr>
<td>CAM 303 Product ID</td>
<td>2</td>
<td></td>
<td>S</td>
<td></td>
</tr>
<tr>
<td>CAM 310 Quantity Food Production</td>
<td>3</td>
<td>CAM 300, 301, 306</td>
<td>S</td>
<td></td>
</tr>
<tr>
<td>CAM 320 Culinary Management</td>
<td>2</td>
<td>None</td>
<td>S(H, odd yr)</td>
<td></td>
</tr>
<tr>
<td>CAM 322 Culinary Customer Service</td>
<td>2</td>
<td>CAM 306</td>
<td>S</td>
<td></td>
</tr>
<tr>
<td>BUS 300 Intro to Business</td>
<td>3</td>
<td>F(O, H), S(O, H), Su(O)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>CRC Area VI Ethnic/Multicultural Studies or taken in summer</td>
<td>3</td>
<td>F, S, Su</td>
<td>CRC Area VI</td>
<td></td>
</tr>
</tbody>
</table>

$^\text{a}$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.

$^\text{O}$ = online available  (H) = hybrid available

### Career Options/Outlook:
A career in culinary arts management can include performing a variety of food preparation duties and/or supervising and coordinating activities of workers engaged 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 opening in California (2016-2026):**
15,970 - 22,870

**Projected growth:**
Average to faster than average (10%-14%)

**Salary in California:**
Median wage (2017): $25,320/yr - $31,560

Source:
https://www.onetonline.org/link/summary/35-2014.00 & https://www.onetonline.org/link/summary/35-1012.00
<table>
<thead>
<tr>
<th>Course</th>
<th>Units</th>
<th>Pre-Reqs^</th>
<th>Semesters offered*</th>
<th>GE Area</th>
</tr>
</thead>
<tbody>
<tr>
<td>CAM 332 Culinary Financial Management</td>
<td>2</td>
<td>CAM 300</td>
<td>F(H, odd yr)</td>
<td></td>
</tr>
<tr>
<td>CAM 334 Culinary Marketing</td>
<td>2</td>
<td></td>
<td>F(H, odd yr)</td>
<td></td>
</tr>
<tr>
<td>BUS 215 Entrepreneurial Opportunity &amp; Bus Planning</td>
<td>3</td>
<td></td>
<td>F, S</td>
<td></td>
</tr>
<tr>
<td>BUS 340 Business Law</td>
<td>3</td>
<td></td>
<td>F(O), S(O), Su(O)</td>
<td></td>
</tr>
<tr>
<td>BUS 350 Small Bus Mgt/Entrepreneurship</td>
<td>3</td>
<td></td>
<td>F(O), S(O)</td>
<td></td>
</tr>
<tr>
<td>MKT 300 Principles of Marketing</td>
<td>3</td>
<td></td>
<td>F(O), S(O), Su(O)</td>
<td></td>
</tr>
</tbody>
</table>

### SEMESTER 4

<table>
<thead>
<tr>
<th>Course</th>
<th>Units</th>
<th>Pre-Reqs^</th>
<th>Semesters offered*</th>
<th>GE Area</th>
</tr>
</thead>
<tbody>
<tr>
<td>BUS 320/ ECON 320 Concepts in Personal Finance or ACCT 301 Financial Accounting</td>
<td>3</td>
<td>Advisory: BUS 105</td>
<td>F(O), S(O)</td>
<td>CRC Area V(b)</td>
</tr>
<tr>
<td></td>
<td>4</td>
<td>ACCT 101, BUS 105, MATH 120, or MATH 125</td>
<td>F(O,H), S(O), Su</td>
<td>CRC Area II(b)</td>
</tr>
<tr>
<td>NUTRI 300 Nutrition</td>
<td>3</td>
<td></td>
<td>F(O), S(O), Su(O)</td>
<td>CRC Area III(b)</td>
</tr>
<tr>
<td>CRC Area V(a) American Institutions</td>
<td>3</td>
<td></td>
<td>F, S, Su</td>
<td>CRC Area V(a)</td>
</tr>
<tr>
<td>CRC Area V(b) Social Behavioral Science</td>
<td>3</td>
<td></td>
<td>F, S, Su</td>
<td>CRC Area V(b) if BUS 320 not taken</td>
</tr>
<tr>
<td>CRC Area I Humanities</td>
<td>3</td>
<td></td>
<td>F, S, Su</td>
<td>CRC Area I</td>
</tr>
</tbody>
</table>

^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.

### 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.

### 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 Area, CSU Area or IGETC Area without pre- or co-requisite can be taken at any semester.

### Courses in red
meet the requirements for a Certificate of Proficiency in **Basic Culinary Service**