Culinary Arts Management

Overview

This program provides training for 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, baking and pastry, food and equipment use and identification, culinary sanitation, nutrition, marketing, legal control and financial analysis. Students will apply those skills with hands-on training in production centered labs.

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

Degrees and Certificates Offered

A.A. in Culinary Arts Management
A.A. in Restaurant and Food Service Entrepreneurship
Basic Culinary Services Certificate
Cooking and Supervision Certificate
School Foodservice Specialist Certificate

Associate Degrees

A.A. in Culinary Arts Management

This program provides training for 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, baking and pastry, food and equipment use and identification, culinary sanitation, nutrition, marketing, legal control and financial analysis. Students will apply those skills with hands-on training in production centered labs.

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.

*Hands-on experience in all aspects of commercial culinary services
*Curriculum developed in collaboration with Sacramento employers in restaurants, schools, hospitals, and grocery stores

Catalog Date: January 1, 2022

Degree Requirements

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<tr>
<th>COURSE CODE</th>
<th>COURSE TITLE</th>
<th>UNITS</th>
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</thead>
<tbody>
<tr>
<td>CAM 300</td>
<td>Introduction to Culinary Arts Management</td>
<td>2</td>
</tr>
<tr>
<td>CAM 306</td>
<td>Culinary Sanitation &amp; Safety</td>
<td>2</td>
</tr>
<tr>
<td>CAM 301</td>
<td>Food Theory and Preparation</td>
<td>4†</td>
</tr>
<tr>
<td>CAM 302</td>
<td>Food and Culture in America</td>
<td>3</td>
</tr>
<tr>
<td>CAM 303</td>
<td>Food Product Identification</td>
<td>2</td>
</tr>
<tr>
<td>CAM 310</td>
<td>Quantity Food Production</td>
<td>3</td>
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<tr>
<td>CAM 312</td>
<td>Baking and Pastry (3)</td>
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<tr>
<td>COURSE CODE</td>
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<tr>
<td>CAM 320</td>
<td>Culinary Management</td>
<td>2</td>
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<tr>
<td>CAM 322</td>
<td>Culinary Customer Service</td>
<td>2</td>
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<tr>
<td>CAM 324</td>
<td>Culinary Supervision</td>
<td>2</td>
</tr>
<tr>
<td>CAM 330</td>
<td>Legal Aspects of Culinary Management</td>
<td>2</td>
</tr>
<tr>
<td>CAM 332</td>
<td>Culinary Financial Management</td>
<td>2</td>
</tr>
<tr>
<td>CAM 334</td>
<td>Culinary Marketing</td>
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A minimum of 4 units from the following:

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<thead>
<tr>
<th>COURSE CODE</th>
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</thead>
<tbody>
<tr>
<td>CAM 498</td>
<td>Work Experience in Culinary Arts Management (0.5 - 4)</td>
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<tr>
<td>NUTRI 300</td>
<td>Nutrition</td>
<td>3</td>
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</tbody>
</table>

Total Units: 38

1 CAM 300, 306, and 301 serve as pre-requisite courses for many higher level courses.

The Culinary Arts Management Associate in Arts (A.A.) degree may be obtained by completion of the required program, plus general education requirements, plus sufficient electives to meet a 60-unit total. See CRC graduation requirements.

Student Learning Outcomes

Upon completion of this program, the student will be able to:

- demonstrate the ability to use professional written and oral communication skills necessary to communicate to a variety of audiences. (PSLO 1)
- will demonstrate awareness, understanding, and skills necessary to live and work in a diverse world. (PSLO 2)
- demonstrate basic mathematical principles for foodservice record keeping, baking procedures, and recipe conversions. (PSLO 3)
- understand and practice proper sanitation and safety procedures critical to the foodservice industry. (PSLO 4)
- demonstrate the ability to develop, examine, question, and explore perspectives or alternatives to problems within the foodservice industry. (PSLO 5)
- demonstrate critical thinking skills needed to assess and correct problems within food preparation, production, presentation and service. (PSLO 6)
- demonstrate effective techniques for the selection and procurement of food and non-food items used common to the foodservice industry. (PSLO 7)
- exhibit a basic understanding of nutrition and the relationship between nutrition and food preparation. (PSLO 8)
- demonstrate basic knowledge of cooking techniques and procedures. (PSLO 9)
- practice professional ethics, provide leadership, demonstrate personal and global responsibility and work effectively as a team member. (PSLO 10)
- integrate human, financial and physical resources management into foodservice operations. (PSLO 11)

Career Information

Culinary Manager; Culinary Supervisor; Cook; Kitchen Manager; Waiter/Waitress; Restaurant Manager; Caterer; Food Service Worker; Baker; School Food Service Specialist.

A.A. in Restaurant and Food Service Entrepreneurship

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.

Catalog Date: January 1, 2022

Degree Requirements

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<tr>
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<tbody>
<tr>
<td>CAM 300</td>
<td>Introduction to Culinary Arts Management</td>
<td>2</td>
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<tr>
<td>CAM 301</td>
<td>Food Theory and Preparation</td>
<td>4</td>
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<tr>
<td>CAM 303</td>
<td>Food Product Identification</td>
<td>2</td>
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<tr>
<td>CAM 306</td>
<td>Culinary Sanitation &amp; Safety</td>
<td>2</td>
</tr>
<tr>
<td>CAM 310</td>
<td>Quantity Food Production</td>
<td>3</td>
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<tr>
<td>CAM 320</td>
<td>Culinary Management</td>
<td>2</td>
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<tr>
<td>CAM 322</td>
<td>Culinary Customer Service</td>
<td>2</td>
</tr>
<tr>
<td>CAM 332</td>
<td>Culinary Financial Management</td>
<td>2</td>
</tr>
<tr>
<td>CAM 334</td>
<td>Culinary Marketing</td>
<td>2</td>
</tr>
<tr>
<td>BUS 215</td>
<td>Entrepreneurial Opportunity and Business Planning</td>
<td>3</td>
</tr>
</tbody>
</table>

Offered Fall, Spring, and Summer Semesters:
### Student Learning Outcomes

Upon completion of this program, the student will be able to:

- (PSLO 1) Understand and practice proper sanitation and safety procedures critical to the food service industry.
- (PSLO 2) Demonstrate critical thinking skills needed to assess and correct problems within food preparation, production, presentation and service.
- (PSLO 3) Demonstrate effective techniques for the selection and procurement of food and non-food items used common to the food service industry.
- (PSLO 4) Demonstrate basic knowledge of cooking techniques and procedures.
- (PSLO 5) Exhibit a basic understanding of nutrition
- (PSLO 6) Demonstrate skill and comprehension in entrepreneurship as indicated by course outcomes.
- (PSLO 7) Transform an entrepreneurial idea into a viable business concept.
- (PSLO 8) Employ appropriate management, finance, accounting, and marketing techniques required in operating a business.
- (PSLO 9) Demonstrate the ability to think critically and analyze problems.
- (PSLO 10) Evaluate the feasibility of success when starting a new business venture.
- (PSLO 11) Research and compose a business plan that includes all facets of starting and managing a business.
- (PSLO 12) Express ideas and facts clearly and completely.
- (PSLO 13) Develop effective oral and written communication skills that can be applied in various business settings.

### Career Information

Small Business Owner - Restaurant and Food Service field. Restaurant manager.

### Certificates of Achievement

#### Basic Culinary Services Certificate

This program provides training in the entry-level skills necessary for a career in food service. Courses begin at basic training, culminating in an advanced course focusing on the quantity production of food.

The program includes coursework in culinary arts, culinary sanitation, and customer service. Students will apply skills with hands-on training in production centered labs.

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 first in a program series. After completion, students can continue CAM coursework towards a certificate in cooking and supervision and then towards an A.A. Degree, with all coursework counting as part of the requirements for the degree.

All CAM curriculum is developed in collaboration with Sacramento employers in restaurants, schools, hospitals, and grocery stores.

**Catalog Date:** January 1, 2022

### Certificate Requirements

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<th>COURSE CODE</th>
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<tbody>
<tr>
<td>CAM 300</td>
<td>Introduction to Culinary Arts</td>
<td>2</td>
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<td>Culinary Sanitation &amp; Safety</td>
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<tr>
<td>CAM 301</td>
<td>Food Theory and Preparation</td>
<td>4</td>
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<td>CAM 310</td>
<td>Quantity Food Production</td>
<td>3</td>
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<tr>
<td>CAM 322</td>
<td>Culinary Customer Service</td>
<td>2</td>
</tr>
</tbody>
</table>

**Total Units:** 13
CAM 300, 306, and 301 serve as pre-requisite courses for many higher level department courses

Upon completion of this program, the student will be able to:

- demonstrate the ability to use professional written and oral communication skills necessary to communicate to a variety of audiences. (P-SLO 1)
- demonstrate basic mathematical principles for foodservice record keeping, baking procedures, and recipe conversions. (P-SLO 3)
- understand and practice proper sanitation and safety procedures critical to the foodservice industry. (P-SLO 4)
- demonstrate the ability to develop, examine, question, and explore perspectives or alternatives to problems within the foodservice industry. (P-SLO 5)
- demonstrate critical thinking skills needed to assess and correct problems within food preparation, production, presentation and service. (PSLO 6)
- exhibit a basic understanding of nutrition and the relationship between nutrition and food preparation. (P-SLO 8)
- demonstrate basic knowledge of cooking techniques and procedures. (PSLO 9)
- integrate human, financial and physical resources management into foodservice operations. (P-SLO 11)

Career Information

This program is designed to prepare graduates with the skills necessary to enter into entry level employment in a food service operation.

Cooking and Supervision Certificate

This program provides training in the basic skills necessary for a career in food service management. Courses begin at basic training, culminating in an advanced course focusing on the quantity production of food and intermediate skills in management relevant to the food-service industry.

The program includes coursework in culinary arts, culinary sanitation, customer service, management principles, and nutrition. Students will apply skills with hands-on training in production centered labs.

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.

All CAM curriculum is developed in collaboration with Sacramento employers in restaurants, schools, hospitals, and grocery stores.

Catalog Date: January 1, 2022

Certificate Requirements

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<tr>
<th>COURSE CODE</th>
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<tbody>
<tr>
<td>CAM 300</td>
<td>Introduction to Culinary Arts Management</td>
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</tr>
<tr>
<td>CAM 306</td>
<td>Culinary Sanitation &amp; Safety</td>
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<tr>
<td>CAM 301</td>
<td>Food Theory and Preparation</td>
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<tr>
<td>CAM 310</td>
<td>Quantity Food Production</td>
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<tr>
<td>CAM 312</td>
<td>Baking and Pastry (3)</td>
<td>3^2</td>
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<tr>
<td>or CAM 316</td>
<td>Hors D’oeuvres and Canapes (3)</td>
<td>3</td>
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<tr>
<td>CAM 322</td>
<td>Culinary Customer Service</td>
<td>2</td>
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<tr>
<td>CAM 320</td>
<td>Culinary Management</td>
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<td>CAM 324</td>
<td>Culinary Supervision</td>
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<tr>
<td>CAM 303</td>
<td>Food Product Identification</td>
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<tr>
<td>NUTRI 300</td>
<td>Nutrition</td>
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</tbody>
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Total Units: 25

1 CAM 300, 306, and 301 serve as pre-requisite courses for many higher level department courses
2 Check with program instructor for schedule rotation.

Student Learning Outcomes

Upon completion of this program, the student will be able to:

- demonstrate the ability to use professional written and oral communication skills necessary to communicate to a variety of audiences. (P-SLO 1)
- demonstrate basic mathematical principles for foodservice record keeping, baking procedures, and recipe conversions. (P-SLO 3)
- understand and practice proper sanitation and safety procedures critical to the foodservice industry. (P-SLO 4)
- demonstrate the ability to develop, examine, question, and explore perspectives or alternatives to problems within the foodservice industry. (P-SLO 5)
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- exhibit a basic understanding of nutrition and the relationship between nutrition and food preparation. (P-SLO 8)
- demonstrate basic knowledge of cooking techniques and procedures. (P-SLO 9)
- practice professional ethics, provide leadership, demonstrate personal and global responsibility and work effectively as a team member. (P-SLO 10)
- integrate human, financial and physical resources management into foodservice operations. (P-SLO 11)
Career Information

This program is designed to prepare graduates with the skills necessary for advancement from entry level employment in a food service operation.

School Foodservice Specialist Certificate

This program provides training in the skills necessary for a career in school food service.

The program includes coursework in culinary arts, culinary sanitation, and customer service. Students will apply skills with hands-on training in production centered labs.

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.

All CAM curriculum is developed in collaboration with Sacramento employers in restaurants, schools, hospitals, and grocery stores.

Catalog Date: January 1, 2022

Certificate Requirements

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<tbody>
<tr>
<td>NUTRI 300</td>
<td>Nutrition</td>
<td>3</td>
</tr>
<tr>
<td>NUTRI 322</td>
<td>Nutrition Issues Throughout Life</td>
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<tr>
<td>CAM 300</td>
<td>Introduction to Culinary Arts Management</td>
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<tr>
<td>CAM 306</td>
<td>Culinary Sanitation &amp; Safety</td>
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</tr>
<tr>
<td>CAM 301</td>
<td>Food Theory and Preparation</td>
<td>4¹</td>
</tr>
<tr>
<td>CAM 302</td>
<td>Food and Culture in America (3)</td>
<td>3</td>
</tr>
<tr>
<td>CAM 310</td>
<td>Quantity Food Production</td>
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<tr>
<td>CAM 320</td>
<td>Culinary Management</td>
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<tr>
<td>ECE 415</td>
<td>Children's Health, Safety and Nutrition (3)</td>
<td>3</td>
</tr>
</tbody>
</table>

Total Units: 25

¹CAM 300, 306, and 301 serve as pre-requisite courses for many higher department level courses

Student Learning Outcomes

Upon completion of this program, the student will be able to:

- demonstrate the ability to use professional written and oral communication skills necessary to communicate to a variety of audiences. (P-SLO 1)
- demonstrate awareness, understanding, and skills necessary to live and work in a diverse world. (P-SLO 2)
- demonstrate basic mathematical principles for foodservice record keeping, baking procedures, and recipe conversions. (P-SLO 3)
- understand and practice proper sanitation and safety procedures critical to the foodservice industry. (P-SLO 4)
- demonstrate the ability to develop, examine, question, and explore perspectives or alternatives to problems within the foodservice industry. (P-SLO 5)
- demonstrate critical thinking skills needed to assess and correct problems within food preparation, production, presentation and service. (P-SLO 6)
- exhibit a basic understanding of nutrition and the relationship between nutrition and food preparation. (P-SLO 8)
- demonstrate basic knowledge of cooking techniques and procedures. (P-SLO 9)

Career Information

This program is designed to prepare graduates with the skills necessary to enter into employment in a school foodservice operation or to provide the knowledge and skills necessary for those in school foodservice seeking a promotion from entry level employment.

Culinary Arts Management (CAM) Courses

CAM 294 Topics in Culinary Arts Management

Units: 0.5 - 4
Hours: 5 - 36 hours LEC; 13 - 108 hours LAB
Prerequisite: None.
Catalog Date: January 1, 2022

Coursework designed to cover special topics not included in current culinary offerings. Topics may be offered in a workshop or seminar presentation on timely subjects or targeted for specific audiences.

CAM 300 Introduction to Culinary Arts Management

Units: 2
Hours: 36 hours LEC
Prerequisite: None.
This course provides an overview of the skills and attributes that predict success for professionals in the restaurant/foodservice industry. Entry skills to be taught include mise en place, work simplification/time management, computational skills including measurements and conversions, flavor profiles, plating and garnishing, interview skills, menu development, recipe writing and an overview of the history and modern state of the restaurant/foodservice industry.

CAM 301 Food Theory and Preparation

Units: 4
Hours: 36 hours LEC; 108 hours LAB
Prerequisite: None.
Corequisite: CAM 300 and 306
Transferable: CSU
Catalog Date: January 1, 2022

A comprehensive study of the basic principles and techniques involved in professional food preparation. The principles covered within this course will serve as the foundation for all other lab courses. Topics will including: work simplification, measurements/conversions, knife skills, soups, sauces, salads, heat transfer methods, equipment recognition, cleaning, use of hand tools/measuring devices, as well as identifying, cleaning, and cutting raw materials. This course will examine the reasons for procedures and phenomena and the prevention and/or correction of cooking failures. The laboratory emphasizes theory application through the preparation of soups, sauces, salads, vegetables, meats, poultry, seafood, breakfast dishes, grains, pastas and potatoes.

This course may require out of class time attendance at events (all required events will be listed in the course syllabus).

CAM 302 Food and Culture in America

Units: 3
Hours: 54 hours LEC
Prerequisite: None.
General Education: AA/AS Area VI
Transferable: CSU
Catalog Date: January 1, 2022

This course is an in-depth study of the food habits of various culinary regions in the United States. This course will examine the geography, history, and people that have shaped each region's food culture. Defining dishes and principle ingredients as well as the modern cuisine of the regions will be studied.

CAM 303 Food Product Identification

Units: 2
Hours: 36 hours LEC
Prerequisite: None.
Transferable: CSU
Catalog Date: January 1, 2022

This course will cover the identification of different food products. Written materials, hands-on interaction with products, and product sampling will be utilized as methods to help students identify and understand products being studied.

CAM 306 Culinary Sanitation & Safety

Units: 2
Hours: 36 hours LEC
Prerequisite: None.
Transferable: CSU
Catalog Date: January 1, 2022

This course covers the principles of food microbiology, important foodborne diseases, standards that are enforced by regulatory agencies, and applied measures for the prevention of foodborne diseases and other microbiological problems. All phases of sanitation for professional culinary operations are covered in the context of schools, hospitals and commercial restaurants and cafeterias. Subjects covered include types and causes of food borne illnesses, correct procedures for handling food in quantity, and the principles of cleaning and sanitizing. The course focuses on practical applications for culinary workers, supervisors, and trainers. Completion of the course includes optional certification by the Educational Foundation of the National Restaurant Association.

CAM 310 Quantity Food Production

Units: 3
Hours: 18 hours LEC; 108 hours LAB
Prerequisite: CAM 300, 301, and 306 with grades of “C” or better
Transferable: CSU
Catalog Date: January 1, 2022

This course is an introduction to the principles of quantity food production and service. The production and service of industry quality and quantity food will be covered. Components may include knife skills, equipment recognition, use of hand tools and measuring devices, and cleaning/cutting raw materials. This course may also cover quantity preparation of sandwiches, soups, salads, garde manger items, vegetables, meats, poultry, seafood, breakfast dishes, rice and other grains, pastas and potatoes, sauces and simple dessert items. This course may require out of class time attendance at events (all required events outside of class time will be listed in the course syllabus).

CAM 312 Baking and Pastry

Units: 3
Hours: 18 hours LEC; 108 hours LAB
Prerequisite: CAM 300, 301, and 306 with grades of “C” or better
Advisory: CAM 310
This course is designed to introduce students to the fundamental principles of baking and procedures for preparing baked goods, pastries, and desserts. Students gain knowledge and understanding of baking science; laboratory hours are spent in commercial production. Products may include yeast breads, Danish pastry, croissants, puff pastry, tortes and fine cakes, tarts and pies, and chocolate work. Emphasis is placed on production of high quality products and professional presentation. This course may require out of class time attendance at events (all required events outside of class time will be listed in the course syllabus).

**CAM 316 Hors D'oeuvres and Canapes**

- **Units:** 3
- **Hours:** 18 hours LEC; 108 hours LAB
- **Prerequisite:** CAM 300, 301, and 306 with grades of “C” or better
- **Advisory:** CAM 310
- **Transferable:** CSU
- **Catalog Date:** January 1, 2022

This course is designed to teach students the production of hors d’oeuvres and canapes. Hot and cold hors d’oeuvres as well as the production of canapes will be emphasized. Service styles, service issues, production pointers, and logistics of catering functions will be emphasized. This course may require out of class time attendance at events (all required events outside of class time will be listed in the course syllabus).

**CAM 320 Culinary Management**

- **Units:** 2
- **Hours:** 36 hours LEC
- **Prerequisite:** None.
- **Transferable:** CSU
- **Catalog Date:** January 1, 2022

The course is designed to introduce students to the manager’s role in organizing, planning, and control of production for a culinary operation. Topics may include menu planning and pricing, scheduling of staff and production, portion and temperature control, recipe standardization and scaling, and elements of culinary layout and design.

**CAM 322 Culinary Customer Service**

- **Units:** 2
- **Hours:** 36 hours LEC
- **Prerequisite:** None.
- **Transferable:** CSU
- **Catalog Date:** January 1, 2022

Culinary customer service is a skills development course to provide entry-level training in front-of-house service principles. The components of professional service styles will serve as the foundations for this course.

**CAM 324 Culinary Supervision**

- **Units:** 2
- **Hours:** 36 hours LEC
- **Prerequisite:** None.
- **Transferable:** CSU
- **Catalog Date:** January 1, 2022

This course is designed to help supervisors meet the challenges and demands of the hospitality field. The course will focus on the skills necessary to be effective leaders, developing human relations’ skills and building on workplace diversity. The course will also cover communicating effectively, and creating a positive work climate. Management responsibilities of planning, organizing, controlling, decision making, problem solving and delegating will be included.

**CAM 330 Legal Aspects of Culinary Management**

- **Units:** 2
- **Hours:** 36 hours LEC
- **Prerequisite:** None.
- **Advisory:** CAM 300
- **Transferable:** CSU
- **Catalog Date:** January 1, 2022

This course is an introduction to the legal aspects of culinary operations through an explanation of and applications to legal subjects relevant to culinary operations. Topics include government regulations, patron civil rights, liability for sales of food and alcoholic beverages, as well as liability for patron safety and property, selection and supervision of employees, property rights and forms of business organizations.

**CAM 332 Culinary Financial Management**

- **Units:** 2
- **Hours:** 36 hours LEC
- **Prerequisite:** None.
- **Corequisite:** CAM 300
- **Transferable:** CSU
- **Catalog Date:** January 1, 2022

This course focuses on food and beverage pricing, culinary accounting and finance for culinary operations. The course includes the use of accounting techniques in such areas as analyzing business performance, budgeting, as well as cost and profit planning.
CAM 334 Culinary Marketing

This course is an introduction to culinary marketing with a profile of management's role in marketing. The course includes information systems and marketing research methods to assist in planning. Hospitality consumers and their behavior are discussed. Other topics include advertising and group sales strategies. The emphasis of the course will be on the design of menus and menu pricing.

CAM 495 Independent Studies in Culinary Arts Management

An independent studies project involves an individual student or small group of students in study, research, or activities beyond the scope of regularly offered courses. See the current catalog section of "Special Studies" for full details of Independent Studies.

CAM 498 Work Experience in Culinary Arts Management

This course provides students with opportunities to develop marketable skills in preparation for employment in their major field of study or advancement within their career. It is designed for students interested in work experience and/or internships in transfer level degree occupational programs. Course content includes understanding the application of education to the workforce; completion of required forms which document the student's progress and hours spent at the work site; and developing workplace skills and competencies. Appropriate level learning objectives are established by the student and the employer. During the semester, the student is required to participate in a weekly orientation and 37.5 hours of related paid work experience, or 30 hours of unpaid work experience for 0.5 unit. An additional 37.5 or 30 hours of related work experience is required for each additional 0.5 units. Students may take up to 16 units total across all Work Experience course offerings. This course may be taken up to four times when there are new or expanded learning objectives. Only one Work Experience course may be taken per semester.

CAM 499 Experimental Offering in Culinary Arts Management

This is the experimental courses description.