

CULINARY ARTS ASSOCIATE IN SCIENCE AND CERTIFICATE OF ACHIEVEMENT



The Culinary Arts Associate Degree program focuses on the development of flexible skills and knowledge essential for success in a cooking career. Modern food service is evolving rapidly thus providing a tremendous variety of workplaces from the exclusive dining room to the school cafeteria, from small intimate restaurants to the large hotel restaurants and catering facilities. Other opportunities include catering and personal chef. The associate degree will enable the student to understand the workings of food and the interplay among ingredients, cooking methods, cost factors, nutrition and a satisfying dining experience.

Career Opportunities

<https://www.grossmont.edu/student-support/career-center/resources.php>

Baker
Banquet Chef
Boucher
Breakfast Cook
Cafeteria Manager
Cake Decorator
Catering Manager
Cook
Cook's Assistant
Cookbook Author
Dining Room Manager
Executive Chef
Food and Beverage Manager
Food Researcher
Food Server / Wait Person
Food Stylist
Garde Manager Chef
Kitchen Manager
Master Chef
Menu Consultant
Menu Planner
Pantry Cook
Pastry Chef
Personal Chef
Private Chef
Purchasing Steward
Recipe Developer
Recipe Tester
Restaurant Critic
Restaurant Manager
Restaurant Owner
Sous Chef

The Program-level Student Learning Outcomes (PSLOs) below are outcomes that students will achieve after completing specific degree / certificate requirements in this program. Students will:

1. Demonstrate critical thinking in the food service environment.
2. Demonstrate appropriate behaviors in the work place environment.
3. Apply job acquisition skills.

Associate Degree Major Requirements

Note: All courses must be completed with a letter grade of "C" or higher or "Pass."

Code	Title	Units
CA-160	Banquet Service Production	3
CA-163	Food Purchasing for Culinary Arts	1
CA-165	Sanitation for Food Service	1
CA-166	Menu Management	1
CA-169	Essential Skills for Culinary Arts	3
CA-171	Intermediate Culinary Skills	3
CA-172	Principles of Soup, Stock and Sauce Preparation	3
CA-173	Principles of Buffet and Catering	3
CA-174	Principles of Baking and Pastry Making	3
CA-175	Healthy Lifestyle Cuisine	3
CA-178	Garde Manger	3
CA-180	Advanced Food Preparation for Fine Dining	3
CA-280	Culinary Career Preparation	1
CA-281	Work Experience in Culinary Arts	2
CA-282	Advanced Work Experience in Culinary Arts	2
Select one of the following:		3
NUTR-155	Introduction to Nutrition	
CA-164	International Cooking	
CA-167	Wines of the World	
CA-170	Food Service Management	
CA-176	Advanced Baking and Pastry Arts	
CA-177	Commercial Baking	
Total Units		38

Plus General Education (<https://catalog.gcccd.edu/grossmont/admission-information/general-education-transfer/>) and Elective Requirements

Certificate of Achievement

Any student who chooses to complete only the requirements listed above for the major qualifies for a Certificate of Achievement in Culinary Arts. An official request must be filed with the Admissions and Records Office prior to the deadline as stated in the Academic Calendar.