

CULINARY ARTS & MANAGEMENT



Program Snapshot – 2022-2023 Academic Year

DEGREE

Associate in Science, Culinary Arts & Management

CERTIFICATES

Baking, Certificate of Accomplishment
Catering & Events Management, Certificate of Accomplishment
Food Production Supervision, Certificate of Accomplishment
Food Services Production, Certificate of Accomplishment
Restaurant Management, Certificate of Achievement

COURSES

CA 118: Beverage Management	CA 124: Sanitation, Safety & Equipment (FSM)
CA 119: Introduction to Hospitality	CA 125: Supervision & Training Techniques
CA 120: Principles of Foods 1	CA 126: Food Production Cost, Control & Mgmt.
CA 121: Basic Baking & Pastry	CA 129: Catering & Events Management
CA 122: Advanced Baking & Pastry	CA 325: Specialty Cakes - Baking & Decorating
CA 123: Principles of Foods 2	

FACULTY

Ron Lovell
Assistant Professor/Coordinator/FSM Proctor
Kathleen Cardiel
Adjunct Faculty/FSM Proctor
Amber Russell
Adjunct Faculty/Chef Instructor
Becky Corey
Adjunct Faculty/Chef Instructor

Russell Thomas
Adjunct Faculty/Chef Instructor/FSM Proctor
Suzanne King
Adjunct Faculty/Chef Instructor
Michael Albright
Adjunct Faculty/Chef Instructor
Lee Gottheimer
Adjunct Faculty/Chef Instructor

ACTIVITIES AND EVENTS

- Nutrition & Wellness Club, Campus Garden, Food Share Because We Care (with SB Foodbank)
- Outreach & Promotion - Bulldog Bow WOW, Bulldog Bound, Career Expo, SB Foodbank Empty Bowls