



Culinary Arts and Management Food Production Supervision Certificate of Accomplishment

Program Requirements:

"Program Requirements" specify the courses required for this program. See suggested course sequence for additional information.

Suggested Course Sequence

The "Suggested Course Sequence" is an example of how to complete the requirements plus any additional general education that may be needed. If you would like to create a personalized Student Education Plan (SEP), schedule a meeting with a counselor.

FALL SEMESTER (YEAR 1)

Course	Title	Units
<input type="checkbox"/> CA 119	Introduction to the Hospitality Industry	2
<input type="checkbox"/> CA 120	Principles of Foods 1	4
Total Units		5

Tasks:

- Complete Career Exploration
- Meet with Counselor (SEP)
- Visit library and tutoring
- Review Financial Aid Requirements
- Apply AHC Scholarship

SPRING SEMESTER (YEAR 1)

Course	Title	Units
<input type="checkbox"/> CA 126	Food Production Cost, Control and Management	3
<input type="checkbox"/> WEE 149	Work Experience Education: Occupational	1 - 8
Total Units		5

Tasks:

- Set up Jobspeaker
- Attend Career Exploration Day
- Apply for Certificate with Counseling
- FAFSA or Dream Act due March 2
- Apply AHC Scholarship
- Utilize Job Search Resources