



Culinary Arts and Management Food Services Production 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 | | 6 |

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 123 | Principles of Foods 2 | 2 |
| <input type="checkbox"/> CA 124 | Sanitation, Safety, and Equipment | 3 |
| <input type="checkbox"/> WEE 149 | Work Experience Education: Occupational | 1 - 8 |
| Total Units | | 7 |

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