Culinary Arts and Management
Restaurant Management
Certificate of Achievement

Program Requirements:

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

A total of 32 units is required for the certificate.

COURSE	TITLE	UNITS
☐ CA 118	Beverage Management	1
☐ CA 120	Principles of Foods 1	4
☐ CA 121	Basic Baking and Pastry	3
☐ CA 123	Principles of Foods 2	2
☐ CA 124	Sanitation, Safety, and Equipment	3
☐ CA 125	Supervision and Training Techniques	3
☐ CA 126	Food Production Cost, Control and Management	3
☐ CA 129	Catering and Events Management	3
☐ WEE 149	Work Experience Education: Occupational	1 - 8.0 units
☐ FSN 109	Basic Nutrition for Health	3
or		
☐ FSN 110	Nutrition Science	3
☐ FCS 131	Life Management	3
☐ FSN 132	Introduction To Culinology Professions	1

Recommended electives:

COURSE	TITLE	UNITS
☐ VEN 301	Pairing Wine and Food	0.5
☐ VEN 302	Progressive Wine and Food Pairing	0.5
☐ BUS 102	Marketing	3
☐ CA 323	Specialty and Wedding Cakes	1
☐ CA 324	Cake Decorating and Decorative Work	1
☐ FSN 134	Food, Nutrition Customs and Culture	4
☐ FSN 133	Introduction To Food Science	3

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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
☐ CA 118	Beverage Management	1
☐ CA 120	Principles of Foods 1	4
☐ CA 121	Basic Baking and Pastry	3
☐ CA 125	Supervision and Training Techniques	3
☐ FSN 132	Introduction To Culinology Professions	1
☐ FCS 131	Life Management	3
Total Units		15

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
☐ CA 123	Principles of Foods 2	2
☐ CA 124	Sanitation, Safety, and Equipment	3
☐ CA 126	Food Production Cost, Control and Management	3
☐ CA 129	Catering and Events Management	3
☐ FSN 109	Basic Nutrition for Health	3
	or	
☐ FSN 110	Nutrition Science	3
Total Units		15

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