

CULINARY ARTS

Curriculum Guide for Academic Year 2018-2019

Table of Contents

Associate in Science Degree, p. 1
Certificate of Achievement, p. 2
Recommended, but not required, classes, p. 2
Suggested Sequence of Classes, p. 3
Career Opportunities, p. 3
Program Mission and Outcomes, p. 3
Legend, p. 3

Students planning to **transfer** to a four-year college or university should refer to the ASSIST web site at www.assist.org and **consult a counselor** before beginning a program of study. Please call 562-938-4561 for the LAC, or (562) 938-3920 for PCC to schedule a meeting with a counselor. Students may also wish to visit the Transfer Center on either campus.

Program Requirements

1. Students must provide proof of valid/current ServSafe® Food

Associate Degree requirements continued from the previous page:

For graduation with an **Associate in Science (A.S.) Degree with a major in Culinary Arts:**

1. **Minimum Total Units:** §Any course that appears on a curriculum guide and the General Education Pattern (Plan A) may fulfill both major and general education requirements (Approved by College Curriculum Committee Spring 2012). For this degree, complete a minimum of 60 units in courses numbered 1-599. Please note that additional elective units may be required to meet this minimum based upon courses selected to fulfill General Education for the Associate Degree.

Culinary Arts Major: 38.5 units
General Education/A.S. § 19 units

2. **Scholarship:** Maintain an **overall grade point average (GPA) of 2.0** applied to the degree, no matter where completed. For this **field of concentration, complete each course above** with a

