

CULINARY ARTS

Curriculum Guide for Academic Year 2021-2022

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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 Protection Manager Certification before entering or continuing the Culinary Arts Program. If certificate is expired, or expires during program, students must re-certify/re-enroll in CULAR 20 (which results in an FPM Certificate for every student who successfully passes the course).
2. Students must provide annual proof of TB (Tuberculosis) clearance before entering or continuing the Culinary Arts program.
3. A school-specific chef's uniform, discipline-specific tools and equipment, and some cooking ingredients are program requirements.

Program of study leading to:
Associate in Science (A.S.) Degree

<u>REQUIRED COURSES (listed below in recommended sequence)</u>	<u>UNITS</u>	<u>In Progress</u>	<u>Completed Grade</u>
CULAR 10 Intro to Hospitality	3		
CULAR 20 App. Food Serv. Sanit in Hotel/Restr Mgmt.	2		
CULAR 30 Cost Control in Hospitality	3		
CULAR 90 Intro to Culinary Skills & Principles	4		
CULAR 211 Intermediate Culinary Skills & Principles	3		
CULAR 215			
