

BUSINESS & HOSPITALITY

Your Pathway

HOSPITALITY – CULINARY ARTS CONCENTRATION

Associate in Science Degree

This degree will prepare you for entry-level employment in the culinary world. You will learn principles in sanitation and safety, hospitality, basic food production, nutrition, management, advanced cuisine, and gourmet food preparation. Hands-on worksite learning will also provide you with additional experience in the field.

Suggested Sequence of Classes

FALL SEMESTER – FIRST YEAR 16 units

CULA 45 Basic Food Production 5 units
CULA 50 Sanitation and Safety 2 units
NUTR 25 Nutrition 3 units
HOSP 10 Introduction to Hospitality 3 units
BUAD 66 Business Communications 3 units

SPRING SEMESTER – FIRST YEAR 13 units

CULA 49 Menu Planning & Cost Analysis 2 units
CULA 55 Food and Beverage Cost Control 2 units
CULA 159 Stocks, Soups, Sauces, and Basic Culinary Prep 2 units
CULA 161 Art Garde Manger 2 units
BUAD 17 Business Mathematics 3 units
CULA 172 Baking 2 units

FALL SEMESTER – SECOND YEAR 16 units

CULA 48 Gourmet Food Prep 3 units
CULA 60 Beverage Management 2 units
CULA 65 Dining Room Service 3 units
CULA 75 Pastry 2 units
HOSP 55 Customer Service Skills in a Multicultural Workplace 3 units
HOSP 65 Hospitality Supervision 3 units

SPRING SEMESTER – SECOND YEAR 15 units

CULA 94 Worksite Learning 1 unit
HUM 2 Exploring the Humanities 3 units
CMST 20 Intercultural Communications 3 units
ETHS 5 Intro to Asian American Studies 3 units
CULA 46 Advanced Foods 5 units

POTENTIAL CAREERS

Banquet Service Manager
Executive Chef
Director of Culinary Operations
Food Service Tech

SALARY POTENTIAL

\$70,378 per year

(source: ziprecruiter.com)



Please meet with a counselor to customize your own educational plan, explore course options, and consider department and counseling faculty recommendations.



Shasta College

www.shastacollege.edu

Shasta College is an equal opportunity educator and employer.



Counseling

(530) 242-7724