

BUSINESS & HOSPITALITY

Your Pathway

HOSPITALITY – CULINARY ARTS CONCENTRATION

Certificate

This certificate will give you the knowledge and skills necessary to enter the Culinary Arts field. You will learn principles in sanitation and safety, hospitality, and basic food production. You will also learn menu planning, cost analysis, purchasing, dining room service, and baking, with an emphasis of hands-on worksite learning.

Suggested Sequence of Classes

FALL SEMESTER – FIRST YEAR 10 units

CULA 45 Basic Food Production 5 units
CULA 50 Sanitation and Safety 2 units
BUAD 17 Business Mathematics 3 units

SPRING SEMESTER – FIRST YEAR 11 units

CULA 46 Advanced Foods 5 units
CULA 49 Menu Planning & Cost Analysis 2 units
CULA 55 Food and Beverage Cost Control 2 units
CULA 172 Baking 2 units

FALL SEMESTER – SECOND YEAR 9 units

CULA 65 Dining Room Service 3 units
CULA 75 Pastry 2 units
HOSP 65 Hospitality Supervision 3 units
CULA 94 Culinary Arts Worksite Learning 1 unit

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