

<b>Culinary Arts (AA)</b>	<b>Culinary Arts</b>	Total Units: 32.0
---------------------------	----------------------	-------------------

**Term Effective:** Fall 2020

The requirements for this program of study are effective beginning the semester shown above. If you began working on this program before the effective semester, you may not be affected by the changes. Consult with the program contact person or the department chair to determine your eligibility to complete the program under previous requirements.

**Associate Degree Requirements:**

The major is **one** of several requirements students need to fulfill in order to be awarded the Associate Degree, the highest level of academic achievement recognized by Santa Rosa Junior College. Please note that all of the following requirements must be met in order for the degree to be conferred:

- [A General Education Pattern](#)
- [A Major](#)
- [A Minimum Number of Degree Units](#)
- [A Minimum Number of Units Taken in Residence](#)
- [A Minimum Standard of Scholarship](#)

For all students admitted for the Fall 2009 term or any term thereafter, a grade of "C" or better, or "P" if the course is taken on a pass/no pass basis, is required for each course applied toward the major.

**Previous Versions:**

[Culinary Arts](#) - effective Fall 2019

[Culinary Arts](#) - effective Fall 2018

[Culinary Arts](#) - effective Fall 2017

[Culinary Arts](#) - effective Fall 2016

[Culinary Arts](#) - effective Fall 2014

[Culinary Arts](#) - effective Summer 2012

[Culinary Arts](#) - effective Summer 2011

[Culinary Arts](#) - effective Spring 2011

[Culinary Arts](#) - effective Fall 2010

[Culinary Arts](#) - effective Fall 2005

[Culinary Arts](#) - effective Fall 2003

**Description:**

The Culinary Arts major is designed to train individuals in all aspects of the culinary arts field. Successful students will be prepared to work as cooks in a wide range of food service settings, such as restaurants, hotels, catering operations, and institutional kitchens,

including banquet cooks. Additionally, this training will prepare students for transfer to a professional chef program or four-year university. Because of certain restrictions for transfer, please consult with a counselor before beginning the program.

This program of study is also available as a [certificate](#) option.

**Program Student Learning Outcomes:**

Upon successful completion of this program, the student will be able to:

1. Demonstrate station organization, purchasing, storage, menu writing, and sanitation principles as they apply to food handling;
2. Use classic cooking terminology and methods, apply health and safety standards;
3. Demonstrate skill and apply professional industry standards in food handling, beverage service, baking and food service, and use of hand tools;
4. Demonstrate responsibility and team skills for the food service industry;
5. describe career opportunities within the food industry and strategize own career;
6. Critique, assess and improve one's own performance, listening skills and communication skills for personal, academic, and career purposes;
7. Recognize the diversity of cultural influences and values related to a professional culinary environment; and
8. Think critically in evaluating information, solving problems, and making decisions related to food preparation and food service.

**Program Requirements:**

The requirements for the Culinary Arts program are:

- Complete 32.0 units from
  - Culinary Arts Major Requirements
  - Information Learning Resources Requirement

**Culinary Arts Major Requirements - complete 31.00 units**

Course	Description	Units
<a href="#">CUL 250</a>	Sanitation and Safety	1.00
<a href="#">CUL 250.1</a>	Culinary Arts Survey	1.00
<a href="#">CUL 251A</a>	Culinary Fundamentals 1	3.00
<a href="#">CUL 251B</a>	Culinary Fundamentals 2	3.00
<a href="#">CUL 251C</a>	Culinary Fundamentals 3	1.50

<a href="#">CUL 254</a>	Introduction to Baking and Pastry	4.00
<a href="#">CUL 254.5</a>	Professional Plate Presentation	1.00
<a href="#">CUL 255</a>	Production Baking	4.00
<a href="#">CUL 255.2</a>	Careers in the Food and Beverage Industry	1.00
Complete any combination totaling <b>at least 6.00 units</b> from the following:		
<a href="#">CUL 253</a>	Restaurant Class	6.50
<a href="#">CUL 253.10</a>	Restaurant Kitchen	3.00
<a href="#">CUL 253.11</a>	Restaurant Pantry Station	0.50
<a href="#">CUL 256</a>	Restaurant Dining Room Service	2.00
<a href="#">CUL 256.12</a>	Restaurant Wine Service	0.50
Complete any combination totaling <b>at least 4.50 units</b> from the following:		
<a href="#">CUL 254.4</a>	Purchasing and Bakeshop Management	1.00
<a href="#">CUL 255.1</a>	Specialty Production Baking	4.00
<a href="#">CUL 256.3</a>	Introduction to Front House Operations	1.00
<a href="#">CUL 256.8</a>	Beverage Management	1.00
<a href="#">CUL 256.9</a>	Restaurant Wine Management	1.00
<a href="#">CUL 256.10</a>	Restaurant Operations	3.00
<a href="#">CUL 256.11</a>	Wine and Food Pairing	1.50
<a href="#">DIET 52</a>	Management Training Techniques	2.00
<a href="#">DIET 55</a>	Food Production Management	3.00
<a href="#">FDNT 10</a>	Elementary Nutrition	3.00
<a href="#">HOSP 50</a>	Introduction to Tourism in Sonoma County	1.00
<a href="#">SUSAG 50</a>	Introduction to Sustainable Agriculture	3.00
<a href="#">SUSAG 120</a>	Organic Gardening and Food Production	2.00
<a href="#">WINE 1</a>	Introduction to Viticulture, Winemaking, Wines of the World	3.00
Complete any combination totaling <b>at least 1.00 units</b> from the following:		
<a href="#">CUL 270.30</a>	Sonoma Wine Country Cuisine	0.50
<a href="#">CUL 275.1</a>	French Cuisine: Provence	1.00
<a href="#">CUL 275.2</a>	French Cuisine: Paris	1.00
<a href="#">CUL 275.3</a>	French Cuisine: Burgundy	1.00
<a href="#">CUL 275.10</a>	American Regional: Cajun and Creole Cuisine	1.00
<a href="#">CUL 275.11</a>	American Regional: Southern Cuisine	1.00
<a href="#">CUL 275.12</a>	American Regional: Hawaiian Cuisine	1.00
<a href="#">CUL 275.15</a>	Japanese Cuisine: Tokyo	1.00
<a href="#">CUL 275.16</a>	Japanese Cuisine: Osaka	1.00
<a href="#">CUL 275.17</a>	Japanese Cuisine: Street Food	1.00
<a href="#">CUL 275.31</a>	Pekinese Cuisine	1.00
<a href="#">CUL 275.32</a>	Shanghainese Cuisine	1.00
<a href="#">CUL 275.33</a>	Hunanese Cuisine	1.00

<a href="#">CUL 275.34</a> Cantonese Cuisine	1.00
<a href="#">CUL 275.48</a> Indian Cuisine	1.00
<a href="#">CUL 275.49</a> Malaysian Cuisine	1.00
<a href="#">CUL 275.64</a> Greek Cuisine	1.00
<a href="#">CUL 275.65</a> Spanish Cuisine	1.00
<a href="#">CUL 275.66</a> Mexican Cuisine: Oaxacan	1.00
<a href="#">CUL 275.67</a> Mexican Cuisine: Yucatan	1.00
<a href="#">CUL 275.68</a> Mexican Cuisine: Veracruz	1.00
<a href="#">CUL 275.80</a> Northwestern Italian Cuisines	1.00
<a href="#">CUL 275.81</a> Northern Italian Cuisines	1.00
<a href="#">CUL 275.82</a> Northeastern Italian Cuisines	1.00
<a href="#">CUL 275.83</a> Southern Italian Cuisines	1.00
<a href="#">CUL 275.84</a> Eastern Central Italian Cuisine	1.00
<a href="#">CUL 275.85</a> Western Central Italian Cuisine	1.00

**Information Learning Resources Requirement - complete 1.00 units**

Course	Description	Units
<a href="#">LIR 10</a>	Introduction to Information Literacy	1.00

**Course Prerequisites and Advisories:**

Courses in a program of study may have prerequisites or advisories; that is, courses that must or should be completed before taking that course. Please check for prerequisites or advisories by clicking on the course numbers in the Program Requirements section.

It is important that students who are completing an Associate Degree and desire to transfer to a four-year institution meet with a counselor to plan their lower division coursework. While many majors at SRJC are intended to align with lower division major preparation required by California public universities, specific lower-division major requirements vary among individual campuses. See a [counselor](#), visit the [Transfer Center](#), and check [Guides For Transfer in Specific Majors](#), and [ASSIST](#) to review transfer preparation guides for specific schools and majors.

**Notes:**

The degree will be granted upon completion of the required courses with a grade of "C" or better.

<b>Contact Information</b>	<b>Phone</b>	<b>Email</b>	<b>Website</b>
	(707) 524-1843	<a href="mailto:skaldunski@santarosa.edu">skaldunski@santarosa.edu</a>	