HOSPITALITY/CULINARY ARTS ASSOCIATE OF ARTS DEGREE

The Hospitality/Culinary Arts Associate of Arts Degree is designed to prepare students for fast-growing industry that includes commercial restaurants, institutions, health care facilities, school food services, and related food service industries at the middle management level. Skills gained from this certificate include basic to advanced techniques in food preparation, middle-management implementation, and entrepreneurship skills. Students will also be prepared to build and manage diverse teams. To graduate with a specialization in Hospitality/Culinary Arts, students must complete all requirements for the certificate plus the general breadth requirements for the Associate Degree (minimum total = 60 units)

Code	Title	Units
Required Courses:		
BUSAD 110	Human Resource Management	3
Required Hospitality Management Courses:		
HOSP 100	Introduction to Hospitality and Customer Service	3
HOSP 120	Hospitality Cost Control	3
HOSP 130	Hospitality Food and Beverage Management Management	3
HOSP 140	Introduction to Hotel Management	3
HOSP 160	Culinary Production and Kitchen Operations	3
Required Culinary Arts Courses:		
CULART 010	Restaurant Service and Catering I	6
CULART 011	Restaurant Service and Catering II	6
or CULART 012	Food Truck Restaurant and Catering Services	
CULART 080	Small Business and Catering Management	6
CULART 161	Quantity Food Preparation	3
CULART 225	Sanitation and Safety	3
CULART 240	Procurement, Purchasing and Selection	3
CULART 250	Wine, Beverage, and Food Pairings	3
Total Units		**48**

To earn an SBVC Associate Degree students must complete one of the following general education patterns:

SBVC GE requirements (https://www.valleycollege.edu/student-services/counseling/graduation-requirements/)

CSU GE requirements (https://www.valleycollege.edu/student-services/counseling/csuge/)

IGETC requirements (https://www.valleycollege.edu/student-services/counseling/igetc/)

Program Learning Outcomes

At the completion of this program, students will be able to:

a. Demonstrate how to use a knife and the basic knife cuts.
b. Calculate food costs as it applies to menus by pricing a menu as part of the final in this course.
c. Explain optimal quantity, and the price and standard specifications of ordering.
d. Recall the top five problems that the restaurant industry encounters.
e. Recall how to derive the “Break-even Point” of a restaurant.
f. Define and recall the purchasing function.
g. Recall the seven areas of a HACCP plan.
h. Be prepared to transfer a core curriculum to an accredited, four-year college or university with junior class standing in Culinary Arts or a related major.