

**CREATIVITY  
PASSION  
EXCELLENCE**

Food service careers include culinarian, baker, or food service manager trainee. In these positions, employees are required to prepare menus, requisition supplies, operate equipment, maintain varied records, and coordinate data with accountants and others in the organization. Working in food service as a chef is more than a job or a profession. It is a passion. It is an art form that is meant to be savored, to be consumed, and appreciated with multiple senses.



Career and Technical Education Division  
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**OXNARD  
COLLEGE**

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**OXNARD  
COLLEGE**

**CULINARY ARTS  
& RESTAURANT  
MANAGEMENT**



learning the taste of excellence.

**YOUR FUTURE. NOW.**



**THE CULINARY ARTS  
AND RESTAURANT  
MANAGEMENT  
PROGRAM AT  
OXNARD COLLEGE**

The Culinary Arts program at Oxnard College is designed to prepare students for a career in the competitive field of culinary arts and restaurant management. This field requires dedication and a high level of skill.

*“Learn to cook—try new recipes,  
learn from your mistakes,  
be fearless, and  
above all have fun!”  
~ Julia Child*

## CULINARY ARTS

Restaurant managers must combine business knowledge, love of people, and great energy. Restaurant managers are leaders, marketing and public relations experts, cost efficiency and quality control specialists. Their restaurants must be profitable yet appealing to a wide diverse community of customers.

Students can complete an Associate in Science Degree or Certificate of Achievement in Culinary Arts or Restaurant Management. The curriculum includes a full range of courses in both fields.



## REQUIRED COURSES

### Culinary Arts

- CRM R100 Introduction to Hospitality 2
- CRM R102A Quantity Food Preparation 7
- CRM R102B Food Preparation Management 4
- CRM R103A Baking Techniques 6
- CRM R104 Sanitation 3
- CRM R105 Gourmet/Garde Manger 4
- CRM R107 Dining Room Service 3½
- CRM R109 Management by Menu 3

### Total Required Units 32.5

Students who wish to work toward certification from the *American Culinary Federation Educational Institute (ACFEI)* must also complete the following classes:

- CRM R106 Nutrition in Food Service 2
- CRM R114 Hospitality Supervision 3

### Restaurant Management

- Required Courses: Units
- CIS R020A Introduction to Microcomputers 2
  - CRM R100 Introduction to Hospitality 2
  - CRM R102A Quantity Food Preparation 7
  - CRM R102B Food Preparation Management 4
  - CRM R104 Sanitation 3
  - CRM R108 Facilities and Equipment 3
  - CRM R110 Food and Beverage Cost Control 3
  - CRM R114 Hospitality Supervision 3
  - CRM R115 Hospitality Marketing 3

### Take a minimum of two classes from the following:

- CRM R107 Dining Room Service 3½
- CRM R109 Management by Menu 3
- CRM R111 Food Purchasing and Receiving 3½
- CRM R112 Food and Beverage Management 3

### Total Required Units 36 - 37.11

### Recommended Electives:

- BUS R030 Concepts in Business Math 3
- CRM R106 Nutrition in Food Service 2

Students may complete the required courses to earn a Certificate of Achievement in Culinary Arts or Restaurant Management. Those desiring an Associate in Science degree must complete the college's general education requirements in addition to the major requirements above.



## THE POTENTIAL JOB MARKET

- Baker Line Cook
- Prep Cooks
- Pantry Cooks
- Kitchen Manager
- Restaurant Manager
- Food Service Manager Trainee
- Food Sales
- Health Inspector

