



CULINARY ARTS

Associate in Science Degree Certificate of Achievement

This program prepares students for entry-level positions as a culinarian, baker, or food service manager trainee. In these positions, employees are required to prepare menus, requisition supplies, supervise equipment use, maintain varied records, and coordinate data with accountants and others in the organization. For more information contact: Adam Hart (805) 678-5267
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Required Core Courses		Units
CRM R100	Principles of the Hospitality Industry	3.0
CRM R101	Culinary Foundations	1.0
CRM R102A	Institutional Food Production <i>*Prerequisites: CRM R104</i>	7.0
CRM R102B	Institutional Food Production Management <i>*Prerequisites: CRM R102A</i>	4.0
CRM R102C	Catering Techniques <i>*Prerequisites: CRM R102A</i>	3.0
CRM R103A	Introduction to Baking Techniques <i>*Prerequisites: CRM R102A</i>	6.0
CRM R104	Sanitation and Environmental Control	3.0
CRM R105	Gourmet Restaurant Service <i>*Prerequisites: CRM R102B</i>	4.0
CRM R106	Nutrition in Food Service	3.0
CRM R107	Dining Room Service <i>*Prerequisites: CRM R100 and CRM R104</i>	2.5
-and-		
COT R190V	Occupational Cooperative Unpaid Work Experience	1-4
-or-		
COT R191V	Occupational Cooperative Paid Work Experience	1-4
Total Required Major Units		37.5-40.5
Oxnard College General Education Pattern		29.0
Double-Counted Units		0.0
Degree-Applicable Electives		+ 0.0
Total units required for the A.S. Degree		66.5-69.5

****General Education** This A.S./A.A. degree requires completion of the Oxnard College General Education Pattern**