

Culinary Arts Management

Careers & Technology

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DEGREE

A.A. — Culinary Arts Management

CERTIFICATES OF ACHIEVEMENT

Cooking and Supervision
School Foodservice Specialist

CERTIFICATES OF PROFICIENCY

Community Nutrition Specialist
Basic Culinary Services

Program Description

This program provides professional training for employment in commercial culinary service operations. Courses begin at entry-level training; advanced courses are designed for working professionals as well as full-time degree students.

The program includes coursework in culinary arts, baking and pastry, food purchasing, culinary sanitation, nutrition, marketing, legal control and financial analysis. Students will apply those skills with hands-on training in the campus cafeteria.

Sanitation training is offered as an integral part of each certificate and degree, and is certified by the National Restaurant Association as well as the Sacramento County Environmental Health Division.

A Management Development Diploma is also available from the National Restaurant Association by taking eight (8) culinary arts courses at CRC. Contact the area dean or instructional staff for more information.

Career Opportunities

Culinary Manager	Culinary Supervisor
Cook	Kitchen Manager
Waiter / Waitress	Restaurant Manager
Caterer	Foodservice Worker
Baker	Community Nutrition Specialist
School Foodservice Specialist	

Highlights

- Hands-on experience in all aspects of commercial culinary services through campus cafeteria and catering activities
- Professional Management Development Diploma from the Educational Foundation of the National Restaurant Association
- State-of-the-art technology in a commercial kitchen facility and instructional laboratory
- Curriculum developed in collaboration with Sacramento employers in restaurants, schools, hospitals, and grocery stores
- Flexible class scheduling designed to meet the needs of working adults
- Faculty qualified as “Certified Hospitality Educators”
- Certificates for specialists in community nutrition and school foodservice

NOTE TO TRANSFER STUDENTS:

If you are interested in transferring to a four-year college or university to pursue a bachelor's degree in this major, it is critical that you meet with a CRC counselor to select and plan the courses for your major. Schools vary widely in terms of the required preparation. The courses that CRC requires for an associate's degree in this major may be different from the requirements needed for the bachelor's degree.

For information about the student learning outcomes for this program, see <http://www.crc.losrios.edu/psl>

DEGREE

A.A. — Culinary Arts Management

CODE #1128

REQUIRED PROGRAM	Units
CAM 300 Introduction To Culinary Arts Management.....	2
CAM 306 Culinary Sanitation and Safety.....	2
CAM 301 Food Theory and Preparation	4
CAM 310 Quantity Food Production.....	3
CAM 316 Hors d'oeuvres & Canapes or	
CAM 312 Baking and Pastry.....	3
CAM 322 Culinary Customer Service.....	2
CAM 320 Culinary Management	2
CAM 324 Culinary Supervision.....	2
CAM 326 Applied Culinary Purchasing.....	2
CAM 340 Nutrition For Culinary Professionals.....	2
CAM 334 Culinary Marketing.....	2
CAM 330 Legal Aspects of Culinary Management	2
CAM 332 Culinary Financial Management.....	2
CAM 302 Food and Culture in America.....	3
TOTAL UNITS REQUIRED	33

Suggested Electives:

CAM 498 Work Experience in Culinary Arts Management

G.E. Graduation Requirements for this degree - see pages 20-21

CERTIFICATE OF PROFICIENCY

Basic Culinary Services

CODE #1129

For people new to the field

REQUIRED PROGRAM.....	Units
CAM 300 Introduction To Culinary Arts Management.....	2
CAM 306 Culinary Sanitation And Safety	2
CAM 301 Food Theory And Preparation	4
CAM 310* Quantity Food Production.....	3
CAM 322 Culinary Customer Service	2
TOTAL UNITS REQUIRED	13

* This requirement can also be met through instructor approval of two years work experience in quantity food production operations and completion of at least 3 units of CAM 498: Work Experience with a grade of “C” or better.

CERTIFICATE OF PROFICIENCY
Community Nutrition Specialist
 CODE #1275

REQUIRED PROGRAM.....	Units
NUTRI 300 Nutrition.....	3
CAM 306 Culinary Sanitation and Safety.....	2
CAM 301 Food Theory and Preparation	4
CAM 302 Food and Culture in America or	
COMM 325 Intercultural Communication.....	3
CISC 302 or JOUR 330 Computer Familiarization	2
CAM 340 Nutrition for Culinary Professionals.....	2
TOTAL UNITS REQUIRED	16

CERTIFICATE OF ACHIEVEMENT
Cooking and Supervision
 CODE #1130

Designed to provide promotional skills

REQUIRED PROGRAM.....	Units
CAM 300 Introduction To Culinary Arts Management.....	2
CAM 306 Culinary Sanitation and Safety.....	2
CAM 301 Food Theory and Preparation	4
CAM 310* Quantity Food Production	3
CAM 316 Hors d'oeuvres & Canapes or	
CAM 312 Baking and Pastry	3
CAM 322 Culinary Customer Service.....	2
CAM 320 Culinary Management	2
CAM 324 Culinary Supervision	2
CAM 326 Applied Culinary Purchasing	2
CAM 340 Nutrition For Culinary Professionals.....	2
TOTAL UNITS REQUIRED	24

* This requirement can also be met through instructor approval of two years work experience in quantity food production operations and completion of at least 3 units of CAM 498: Work Experience with a grade of "C" or better.

CERTIFICATE OF ACHIEVEMENT
School Foodservice Specialist
 CODE #1276

REQUIRED PROGRAM.....	Units
NUTRI 300 Nutrition	3
CAM 306 Culinary Sanitation and Safety	2
CAM 301 Food Theory and Preparation	4
CAM 302 Food and Culture in America or	
COMM 325 Intercultural Communication.....	3
CISC 302 or JOUR 330 Computer Familiarization	2
CAM 340 Nutrition for Culinary Professionals.....	2
CAM 310 Quantity Food Production.....	3
CAM 320 Culinary Management	2
ECE 415 Children's Nutrition, Health, and Safety.....	3
CAM 498 Work Experience in CAM.....	1-4
TOTAL UNITS REQUIRED	25-28

NATIONAL RESTAURANT ASSOCIATION
ManageFirst PROGRAM

Cosumnes River College now offers ManageFirst, sponsored by the Educational Foundation of the National Restaurant Association. The Diploma Program offers students:

- an industry-recognized credential from the National Restaurant Association and the Educational Foundation;
- a Certificate of Completion for each course in the program;
- additional scholarship money available for Diploma Program students; and
- National certification in sanitation.

Courses to complete the National Restaurant Association Management Development Diploma include:

Core Courses:

- CAM 306 Culinary Sanitation & Safety
- CAM 320 Culinary Management
- CAM 332 Culinary Financial Management
- CAM 324 Culinary Supervision

Select one of the following:

- CAM 326 Applied Culinary Purchasing
- CAM 340 Nutrition for Culinary Professionals
- CAM 310 Quantity Food Production
- CAM 322 Culinary Customer Service
- CAM 334 Culinary Marketing

CULINARY ARTS
MANAGEMENT (CAM)

CAM 294
Topics in Culinary Arts Management **.5-4 Units**

Prerequisite: None
Hours: 18 hours LEC ; 54 hours LAB

Coursework designed to cover special topics not included in current culinary offerings. Topics may be offered in a workshop or seminar presentation on timely subjects or targeted for specific audiences.

CAM 300
Introduction to Culinary Arts Management **2 Units**

Prerequisite: None
Course Transferable to CSU
Hours: 36 hours LEC

This course profiles the culinary industry and an introduction to the skills and attributes that predict success for professionals. Trends, ethics and issues facing the culinary industry will be discussed. Entry skills to be taught include work simplification, time management, and computational skills.

CAM 301
Food Theory and Preparation **4 Units***Prerequisite: None**Course Transferable to CSU**Hours: 36 hours LEC ; 108 hours LAB*

A comprehensive study of food ingredients and the basic principles and techniques involved in food preparation. A study of the factors that influence foods and the changes which occur in foods during preparation. The laboratory emphasizes basic cooking skills and theory application. The course emphasizes the reasons for procedures and phenomena and the prevention and/or correction of cooking failures. This course is the foundation for the beginning student in professional culinary management. This course is not open to students who have received credit for NUTRI 330. See "Cross-Referenced Courses" in the catalog.

CAM 302
Food and Culture in America **3 Units***Prerequisite: None**General Education: AA/AS Area VI**Course Transferable to CSU**Hours: 54 hours LEC*

This course is an in-depth study of the food habits of various minority groups in the United States including Native Americans, African Americans, Asian Americans and Latin American populations. Current foods and food habits will be studied for each group within the context of culture to improve communication and understanding and reduce bias. Food culture stereotypes will be analyzed as vehicles of ethnocentrism, gender-related issues, and/or racism. The course will be comparative in nature, contrasting various western and non-western food patterns.

CAM 306
Culinary Sanitation & Safety **2 Units***Prerequisite: None**Course Transferable to CSU**Hours: 36 hours LEC*

This course covers the principles of food microbiology, important foodborne diseases, standards that are enforced by regulatory agencies, and applied measures for the prevention of foodborne diseases and other microbiological problems. All phases of sanitation for professional culinary operations are covered in the context of schools, hospitals and commercial restaurants and cafeterias. Subjects covered include types and causes of food borne illnesses, correct procedures for handling food in quantity, and the principles of cleaning and sanitizing. The course focuses on practical applications for culinary workers, supervisors, and trainers. Completion of the course includes optional certification by the Educational Foundation of the National Restaurant Association.

CAM 310
Quantity Food Production **3 Units***Prerequisite: None**Course Transferable to CSU**Hours: 18 hours LEC ; 108 hours LAB*

This course is an introduction to the principles of quantity food production. Components include knife skills, equipment recognition, operation and cleaning, use of hand tools and measuring devices; cleaning and cutting raw materials. This course also covers preparation of sandwiches, soups, salads, vegetables, meats, poultry, seafood, breakfast dishes, rice and other grains, pastas and potatoes, sauces and simple dessert items.

CAM 312
Baking and Pastry **3 Units***Prerequisite: None**Advisory: CAM 310**Course Transferable to CSU**Hours: 18 hours LEC ; 108 hours LAB*

This course is designed to introduce students to the fundamental principles of baking and procedures for preparing baked goods, pastries, and desserts. Students gain knowledge and understanding of baking science; laboratory hours are spent in commercial production. Products include yeast breads, Danish pastry, croissants, puff pastry, tortes and fine cakes, tarts and pies, and chocolate work. Emphasis is placed on production of high quality products and professional presentation.

CAM 314
Fine Food to Go: Gourmet Cooking **3 Units***Prerequisite: None**Course Transferable to CSU**Hours: 36 hours LEC ; 54 hours LAB*

This course is designed to provide the student with the special skills necessary to prepare and market restaurant meals for the home - one of the fastest growing aspects of the culinary field. Students will practice basic and advanced techniques in soups, salads, sauces, vegetable, starch, meat, poultry and fish cookery. Emphasis will also be placed on bread and desserts preparation.

CAM 316
Hors d'oeuvres and Canapes **3 Units***Prerequisite: None**Advisory: CAM 310**Course Transferable to CSU**Hours: 18 hours LEC ; 108 hours LAB*

This course is designed to teach the students to utilize any foodstuffs in the production of hors d'oeuvres. Hot and cold hors d'oeuvres as well as the production of canapes will be emphasized. Service styles, service issues, production pointers, and logistics of catering functions will be emphasized.

CAM 320
Culinary Management **2 Units***Prerequisite: None**Course Transferable to CSU**Hours: 36 hours LEC*

Organizing, planning, and control of production for a quantity culinary operation. Includes menu planning and pricing, scheduling of staff and production, portion and temperature control, recipe standardization and scaling, and elements of culinary layout and design. This course is not open to students who have received credit for NUTRI 370. See "Cross-Referenced Courses" in the catalog.

CAM 322
Culinary Customer Service **2 Units***Prerequisite: None**Advisory: CAM 306**Course Transferable to CSU**Hours: 18 hours LEC ; 54 hours LAB*

A skills development course to provide entry-level training in culinary customer service for quantity operations. An examination of the components of professional hospitality and meal service. Students will participate in hands-on culinary customer service in the campus culinary operation.

CAM 324**Culinary Supervision****2 Units***Prerequisite: None**Course Transferable to CSU**Hours: 36 hours LEC*

This course is designed to help supervisors meet the challenges and demands of the hospitality field. The course will focus on the skills necessary to be effective leaders, developing human relations' skills and building on workplace diversity. The course will also cover communicating effectively, and creating a positive work climate. Management responsibilities of planning, organizing, controlling, decision making, problem solving and delegating will be included.

CAM 326**Applied Culinary Purchasing****2 Units***Prerequisite: None**Advisory: CAM 300**Course Transferable to CSU**Hours: 36 hours LEC*

This course provides a comprehensive view of purchasing activity as well as its relationship to the management of a successful hospitality operation. This course offers practical applications of purchasing principles from the culinary manager's viewpoint. This course focuses on distribution channels, purchasing principles and buying techniques, selection factors, receiving, storing, issuing and inventory control.

CAM 330**Legal Aspects of Culinary Management****2 Units***Prerequisite: None**Advisory: CAM 300**Course Transferable to CSU**Hours: 36 hours LEC*

This course is an introduction to the legal aspects of culinary operations through an explanation of and applications to legal subjects relevant to culinary operations. Topics include government regulations, patron civil rights, liability for sales of food and alcoholic beverages, as well as liability for patron safety and property, selection and supervision of employees, property rights and forms of business organizations.

CAM 332**Culinary Financial Management****2 Units***Prerequisite: None**Advisory: CAM 300 and 320**Course Transferable to CSU**Hours: 36 hours LEC*

Culinary accounting and finance for culinary operations and the use of accounting techniques in analyzing business performance, in budgeting, and in cost and profit planning.

CAM 334**Culinary Marketing****2 Units***Prerequisite: None**Course Transferable to CSU**Hours: 36 hours LEC*

This course is an introduction to culinary marketing with a profile of management's role in marketing. The course includes information systems and marketing research methods to assist in planning. Hospitality consumers and their behavior are discussed. Other topics include advertising, group sales strategies, the importance of carefully designed menus and menu pricing.

CAM 340**Nutrition for Culinary Professionals****2 Units***Prerequisite: None**Advisory: CAM 300**Course Transferable to CSU**Hours: 36 hours LEC*

This course is designed for students in Culinary Arts Management and focuses on personal nutrition, as well as nutrition in restaurants and foodservices. The course will cover the dietary needs of selected populations and methods used to meet those needs. Emphasis is placed on recipe adaptation and menu planning for more healthful menu offerings in culinary operations. Successful completion of this course meets the certification requirements by the American Culinary Federation.

CAM 495**Independent Studies in Culinary Arts Management****1-3 Units***Prerequisite: None**Course Transferable to CSU**Hours: 18 hours LEC ; 54 hours LAB***CAM 498****Work Experience in Culinary Arts Management****1-4 Units***Prerequisite: None**General Education: AA/AS Area III(b)**Course Transferable to CSU**Hours: 300 hours LAB*

This course provides students with opportunities to develop marketable skills in preparation for employment or advancement within their current job. Course content will include understanding the application of education to the workforce; completion of required forms, which document the student's progress and hours spent at the work site; and developing workplace skills and competencies. During the course of the semester, the student is required to fulfill an 18 hour orientation and 75 hours of related paid work experience, or 60 hours of unpaid work experience for one unit. An additional 75 or 60 hours of related work experience is required for each additional unit. The course may be taken again when there is new or expanded learning on the job for a maximum of 16 units.

CAM 499**Experimental Offering in Culinary Arts Management****.5-4 Units***Prerequisite: None**Course Transferable to CSU**Hours: 18 hours LEC ; 54 hours LAB*