

CULINARY ARTS

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Culinary Arts: Associate in Science (AS)

The Culinary Arts Associates in Science is an intentional and specific expansion of the Hospitality Management program at Mission college. Students gain a solid command of traditional and modern food preparation, presentation, and service practices common throughout the industry. Menu planning, cost control and the maintenance of a safe, fair, and equitable working environment are reinforced. A complete chef's uniform is required.

Program Learning Outcomes:

- Use forecasting techniques to translate strategic business objectives and financial documents into effective and efficient daily operational processes.
- Demonstrate skillful cooking and basic baking practices to be able to properly create and execute kitchen functions and processes, train and mentor staff, and lead the kitchen in a professional and successful manner.
- Obtain employment in the Hospitality or Food Service Industry.

Career/Transfer Opportunities:

Prep Cook, Line Cook, Short-order Cook, Chef de Partie (station supervisor), Assistant Baker or Pastry, Sous Chef, Chef, Kitchen Supervisor, Food and Beverage Supervisor, Event Supervisor, Catering Supervisor, and Banquet Lead.

To earn this degree, students must meet the following requirements:

1. Completion of 60 degree applicable units with an overall GPA of 2.0.
2. Completion of a minimum of 18 semester units in the major with a grade of C (or P) or better.
3. Completion of the AA/AS Graduation Requirements, CSU GE-B or IGETC.

Core Requirements (40 units):

Complete all of the following

	Units	
FDR 050	Introduction to the Hospitality Industry	3.0
FDR 051	Basic Food Preparation	6.0
FDR 053	Restaurant Operations	7.0
FDR 058	Cost Control for Foodservice Organizations	3.0
FDR 059	Supervision, Management & Leadership	4.0
FDR 072	Intermediate Cuisine	3.0
FDR 073	Fundamentals of Baking and Confectionery	2.0
FDR 075	Menu Planning	2.0
FDR 079	Introduction to Food and Wine Pairing	3.0
FDR 096	Healthy Cuisine	2.0
INF 050	Sanitation and Safety	2.0
WRK 300HM	Occupational Work Experience for Hospitality Management	3.0

Electives (minimum 6 units):

Complete a minimum of six units from the following

	Units	
FDR 054	Hotel and Restaurant Accounting	3.0
FDR 055	Procurement for Foodservice Operations	3.0
FDR 060	Food Service Facilities Planning	3.0
FDR 074	Intermediate Baking and Confectionery	2.0
FDR 076	Sales and Marketing in the Hospitality Industry	3.0
FDR 078	Advanced Baking and Pastry	2.0
FDR 081	Introduction to Wines and Spirits of the World	2.0
FDR 082	Introduction to Chocolate and Confectionery	2.0
FDR 085	Foundations for Sustainability in Hospitality, Tourism and Leisure Services.	3.0
FDR 086	Beginning Bread Making	2.0
FDR 105	Catering Management and Operations	2.0
FDR 106A	Starting a Mobile Food Business	2.0
FDR 106B	Mobile Food Operations	2.0
WRK 300HM	Occupational Work Experience for Hospitality Management	2.0

Total Required Units: 46.0

Completion of General Education Requirements and electives as needed to reach units.

Total Required Units: 60.0