

# CULINARY ARTS

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## Culinary Arts: Certificate of Achievement (CA)

The Culinary Arts Certificate of Achievement 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:

- Students will demonstrate command of traditional and contemporary culinary preparation and service practices.
- Students will supervise diverse kitchen team in the execution of complete and effective food production and service.
- Students will demonstrate efficient and proficient utilization of the operating control cycle and related resources.

### 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

**To earn this certificate, students must complete the minimum required courses with a grade of C (or P) or better.**

### 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**