

CULINARY MANAGEMENT ASSOCIATE IN SCIENCE DEGREE

Division: Career Technical Education

PROGRAM CODE: 1S03813

Financial Aid Eligible

The **Culinary Management Associate in Science Degree** provides students with fundamentals in the methods of food safety, handling, preparation, and kitchen management. It includes exposure to various styles of cuisines, and proper use of culinary applications and equipment. The program is designed to help students develop a working knowledge of what is required to be successful in the fast pace culinary industry. To earn an Associate Degree students must complete all graduation requirements to include: (1) all major course requirements with a grade of C or better; (2) Cypress College Native General Education requirements; California State University General Education Breadth requirements (CSU GE Breadth) or IGETC General Education requirements; (3) the social justice, equity and sustainability and reading requirements; (4) any elective courses to complete a minimum of 60 units; and, (5) have a minimum GPA of 2.0. At least 50% of all major course work must be completed at Cypress College. Courses that fulfill major requirements for an Associate Degree at Cypress College might not be the same as those required for completing the major at a transfer institution offering a Baccalaureate Degree. For information on specific university requirements, please consult with your counselor, or visit the Transfer Center. This degree requires a total of 41 units in the major in addition to other graduation requirements.

Code	Title	Units
Required courses are listed in suggested sequence: (41 units)		
HRC 100 C or HRC 100HC	Nutrition Honors Nutrition	3
HRC 101 C	Intro to Hospitality Mgmt	3
HRC 120 C	Sanitation and Safety	2
HRC 125 C	Restaurant Management	3
HRC 135 C	Culinary Fundamentals I	3
HRC 136 C	Baking Fundamentals I	3
HRC 145 C	The Art of Garde Manger	3
HRC 152 C	Menu Planning and Purchasing	3
HRC 231 C	Cost Control in Hospitality	3
HRC 235 C	Culinary Fundamentals II	3
HRC 255 C	American Regional Cuisine	4.5
HRC 265 C	World Cuisine	4.5
HRC 290 C	Hospitality Capstone	3
Total Units		41

Program Student Learning Outcomes:

OUTCOME 1: Acquire the necessary skills for hospitality and culinary arts employment to include demonstrated ability in effective communications, key performance metrics, ethical and critical thinking, applied leadership and global perspectives. Emphasis will be placed on managing a diverse workforce and guest populations.

OUTCOME 2: Demonstrate competencies and techniques required for culinary and hospitality management to include sanitation and safety, nutrition, and food, beverage and lodging operations.

OUTCOME 3: Enhance student career and educational opportunities within the hospitality and culinary arts.

https://www.curricunet.com/Cypress/reports/program_report.cfm?programs_id=1510