

Department Requirements (Total Department Units: 54.5)

2011-12 Course No.	Previous Course No.	Title <small>applies to SBCC GE areas</small>	Units	Institution & Course No.	Grade	Units (s/q)	Term
First Semester							
• COMP 101	(COMAP 101/OIS 142&CIS 109)	Introduction to Computer Applications...	4.0				
• CA 113	(HRC 113)	Hospitality Sanitation and Safety	2.0				
• CA 115	(HRC 115)	Catering	0.5				
• CA 116	(HRC 116)	Intro. to the Food Service Profession	2.0				
• CA 117	(HRC 117)	Culinary Fundamentals I	2.0				
• CA 121	(HRC 121)	Principles of Pantry	2.0				
• CA 124	(HRC 124)	Principles of Baking	2.0				
Second Semester							
• CA 111	(HRC 111)	Hospitality Controls	2.0				
• CA 115	(HRC 115)	Catering	0.5				
• CA 129	(HRC 129)	Purchasing and Receiving	2.0				
• CA 200	(225/HRC 225)	Food Service Practicum	2.0				
• CA 217	(HRC 217)	Culinary Fundamentals II	2.0				
• CA 224	(HRC 224)	Pastry Practicum	2.0				
Third Semester							
• CA 115	(HRC 115)	Catering	0.5				
• CA 134	(HRC 134)	Hospitality Supervision for Hotels	2.0				
• CA 201	(HRC 201)	Wines	2.0				
• CA 203	(HRC 203)	Restaurant Service and Production	7.5				
• CA 230	(HRC 230)	Food Service Nutrition	2.0				
Fourth Semester							
• CA 115	(HRC 115)	Catering	0.5				
• CA 204	(HRC 204)	Advanced Restaurant and Culinary	4.0				
• CA 215	(HRC 215)	Mod Food: Style, Dsgn, Theory & Prod	2.0				
• CA 261	(HRC 261)	Restaurant Ownership	2.0				
<i>Plus two of the following:</i>							
• CA 211	(HRC 211)	Garde Manger	2.0				
• CA 214	(HRC 214)	Advanced Artisan Bread Baking	2.0				
• CA 236	(HRC 236)	Meat Analysis	2.0				
• CA 270	(HRC 270)	Advanced Pastry Arts	2.0				

NOTE: All Culinary Arts students must complete 3 units of **CA 290**, Work Experience, prior to receiving a Culinary Arts degree or certificate.

Transfer students should see a counselor to determine specific business and GE courses in which to enroll.

Associate Degree Graduation Requirements: (1) Complete all department requirements with a “C” or better in each course. Candidates for an Associate Degree are also required to complete at least 20% of the department requirements through SBCC. Pass/No Pass grading is not permitted in those courses needed to fulfill department requirements; (2) Complete at least 18 units of General Education Requirements ([Areas A-D](#) of the SBCC General Education pattern); (3) Complete the SBCC Institutional Requirements ([Area E](#)); (4) Complete the Information Competency Requirement ([Area F](#)); (5) Complete a total of 60 degree-applicable units (SBCC courses numbered 100 and higher); (6) Maintain a cumulative GPA of 2.0 or better in all units attempted at SBCC; (7) Maintain a cumulative GPA of 2.0 or better in all college units attempted; and (8) Candidates for an Associate Degree are required to complete 15 units through SBCC.

Additional Program Information

For further information, contact the Counseling Center, 965-0581, Ext. 2285, or Randy Bublitz, Department Chair, 965-0581, Ext. 2457. Check your degree progress with DARS U-Achieve at www.sbccc.edu/DARS.

SBCC AA/AS Degree Graduation Requirements (Must complete I, II, III and IV below)



Santa Barbara City College

Culinary Arts

2011-12

Associate in Science Degree in Culinary Arts

The School of Culinary Arts and Hotel Management Program at Santa Barbara City College prepares students for employment in the hospitality industry. There are on-campus labs (cafeteria, coffee shop, Gourmet Dining Room, etc.) available for students to practice what they have gained in lecture/theory.

Careers in Culinary Arts

A major in Culinary Arts is designed to prepare students for a career in the hospitality industry. Areas of specialization are Hotel or Restaurant and Culinary.

I. General Education, Institutional & Information Competency (Institution & Course Number)	Grade	Units (s/q)	Term
A-D. General Education Requirements**			
A. Natural Sciences with Lab			
B. Social and Behavioral Science			
C. Humanities			
D. Language and Rationality			
D-1. English Composition			
D-2. Communication and Analytical Thinking			
E. SBCC Institutional Requirements**			
E-1. Mathematics			
<i>Plus complete three out of the four areas listed below (E-2 through E-5)</i>			
E-2. American Institutions			
E-3. Physical Education/Health Education			
E-4. Oral Communication			
E-5. Multicultural/Gender Studies			
F. Information Competency Requirement**			

**For specific course, unit, grade and other graduation requirements see the General Education, Institutional and Information Competency Requirements handout available in the Counseling department or visit <http://www.sbccc.edu/apply/files/gereq.pdf>

II. Unit and Grade Point Average Requirements: Refer to Graduation Requirements on the other side of this document.

	<i>Total Semester Units Attempted</i>	<i>Total Semester Units Completed</i>	<i>Grade Points</i>	<i>GPA</i>
SBCC				
Transfer				
Total				

III. Residency Requirements: 1) 15 units completed through SBCC? Yes No
 2) 20% of Department Requirements completed through SBCC? Yes No

IV. Department Requirements: Refer to the other side of this document for a list of required courses. Were all department requirements completed with a "C" or higher in each course? Yes No

Waivers/Substitutions: _____

Counselor Comments: _____

Student's Name: _____ Student ID: K _____

Counselor's Name: _____ Code: _____ Date: _____

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