

Culinary Arts

DUAL ENROLLMENT ACADEMIC AND CAREER PATHWAYS

Introduction to the Major and Career Field

Training focuses on the fundamentals of classical and modern cooking techniques, world cuisine, and fusion cooking, including baking, menu development, and food safety, sanitation practices to ensure that employees follow standards and regulations, checking the quality of raw or cooked food products to ensure that standards are met and estimating amounts and costs of required supplies, such as food and ingredients. Cooking, preparing and garnishing is a focus of the degree.

Explore this, and other, Academic and Career Communities

<https://www.chaffey.edu/acc/index.php>



Explore Your Career Path Here

GUID 3: Career Exploration & Life Planning (3 units)
(Recommended first course. UC and CSU transferable.)

Introductory Major Courses

CUL-15: Sanitation, Safety, and Equipment Management (CSU, 3 units)
HOTFS-10: Introduction to Hospitality management (CSU, 3 units)
HOTFS-14: Food and Beverage Management (CSU, 3 units)
CUL-17: Principles of Food Preparation (CSU, 3 units)*

(*Prerequisite C or better in: CUL 15)



Recommended General Education Courses

(General Ed is required for all degrees)

ENGL-1A: Composition (CSU/UC, 3 units)
ACCTFGS-30: Personal Finance (CSU/UC, 3 units)
COMSTD-8: Fundamentals of Speech Communication (CSU/UC, 3 units)
PS-1: American Politics (CSU/UC, 3 units)



**Get additional course suggestions and create an educational plan
Meet with a Chaffey College Dual Enrollment Counselor TODAY!**

Interested? Have Questions? [Ask Us!](#) or email Dual.Enrollment@chaffey.edu