

CULINARY ARTS/ PROFESSIONAL BAKING AND PATISSERIE

PROGRAM DESCRIPTION:

The Culinary Arts A.S. degree prepares students for the professional food industry. Training focuses on the fundamentals of classical and modern cooking techniques, world cuisine, and fusion cooking, including baking, menu development, and food safety.

CAREER AT A GLANCE:

HOW DO I KNOW IF THIS MAJOR IS FOR ME?

- You enjoy supervising the work of others
- You are comfortable working with cooking equipment
- You like a flexible work schedule
- You value creativity and precision
- You enjoy making decisions and challenges
- You enjoy meeting people
- You enjoy starting, carrying out and completing projects
- You enjoy fast-paced working environments
- You have a keen sense of taste and smell and enjoy working with food

Use Focus2Career on your MyChaffey portal to learn more about careers and majors that fit you best.

WHERE CAN I WORK?

Caterers	Casinos
Amusement Parks	Assisted Living Communities
Bakeries	Educational Institutions
Hospitals	Hotels and Resorts
Private Households	Restaurants
Fast Casual Dining	Vineyards and Country Clubs
Cruise Lines	Contract Food Services
Correctional Institutions	Entertainment Industry
Summer Camps	Airlines

For more information visit: www.labormarketinfo.edd.ca.gov/OccGuides

HOW DO I GET STARTED?

- Start taking introductory culinary classes
- Apply for entry level positions in hosting and bussing with employers where you would like to promote
- Job shadow and network with culinary professionals
- Prepare sample menu

WHAT CAN I DO WITH THIS CERTIFICATE AND/OR ASSOCIATE DEGREE?

<i>Position Title</i>	<i>CA Median Salary</i>
Executive Chef	\$48,450
Kitchen Manager	\$47,140
Baker	\$27,040
Butchers	\$29,300
Caterer	\$24,810
Chef	\$48,450
Cooks	\$48,450
Cake Decorator	\$27,040
Food Service Manager	\$47,140
Pastry Chef	\$27,040
Personal/Private Chef	\$41,840
Sous Chef	\$48,450
Director of Dining Services	\$47,140
Restaurant Manager	\$47,140

WHAT CAN I DO WITH HIGHER EDUCATION AND ADDITIONAL TRAINING?

<i>Position Title</i>	<i>CA Median Salary</i>
Accountant	\$75,130
Auditor	\$75,130
Actuary	\$110,130
Compensation Specialist	\$70,030

For more information about careers, education and training requirements, salary data, and job outlooks visit www.onetonline.org.

CULINARY ARTS/ PROFESSIONAL BAKING AND PATISSERIE

MAJOR AND COURSE REQUIREMENTS:

LEGEND: G=Grade IP=In Progress N=Need **Bold: Prerequisites** Plain Text: No Prerequisites

<i>Major Requirements for the Associate in Science Degree: (S111)</i>		Grade	IP	Need	Units
CUL 15	Sanitation, Safety, and Equipment Management				3
CUL 17	Principles of Food Preparation				3
CUL 22	Restaurant and Catering Operations				3
CUL 440	Introduction to Baking				4
CUL 442	Professional Cooking				4
CUL 444	World Cuisine				3
HOTFS 10	Introduction to Hospitality Management				3
HOTFS 14	Food and Beverage Management				3
HOTFS 21	Purchasing, Cost Controls and Menu Planning				3
HOTFS 482	Industry Internship: Hospitality Management				1

Student Name: _____

ID#: _____

Date: _____

Counselor: _____

Requirements for the Culinary Arts Certificate: (L255)

Same as the major requirements for the A.S. Degree.

The Professional Baking & Patisserie A.S. degree provides a hands-on experiential foundation in the baking and pastry arts, including laminated dough, occasional cakes, cake design, artisan breads, confectionary, production desserts, advanced baking principles, menu planning, and café style savory foods.

<i>Major Requirements for the Associate in Science Degree: (S244)</i>		Grade	IP	Need	Units
CUL 15	Sanitation, Safety, and Equipment Management				3
CUL 17	Principles of Food Preparation				3
CUL 22	Restaurant and Catering Operations				3
CUL 440	Introduction to Baking				4
CUL 441	Advanced Professional Baking				4
CUL 443	Artisan Breads				4
CUL 445	Cake Decorating, Pastry Art, and Chocolates				3

Requirements for the Professional Baking and Patisserie: (L244)

Same as the major requirements for the A.S. Degree.

COUNSELOR NOTES:

\$46 per unit for CA Residents

All courses required for a certificate must be completed with a minimum grade of C.