

# CULINARY ARTS

ASSOCIATE DEGREE &amp; CERTIFICATE PROGRAMS

2023-2024 CATALOG



## DESCRIPTION

The Cuesta College Culinary Arts program offers students a variety of interesting and challenging courses from which to learn about food, including ingredient production, procurement, recipe development, dish preparation, plating, catering, product production, and the food industry.

The Culinary/Hospitality Associate in Science Degree, Culinary Arts Foundation Certificate of Specialization, and Culinary Arts Studies Certificate of Achievement provide job skills in a career technical educational program, and contribute to preparing students for careers in restaurants, bakeries, healthcare facilities, and craft production facilities.

The Plant-Based Sustainable Nutrition, Agriculture, and Culinary Arts Certificate of Specialization is listed under the Nutrition Department and Program Information Sheet.

Popular topics in Culinary Arts include: Food service career opportunities, professional chef attributes, kitchen management, food safety, equipment, preparation of classic stocks and mother sauces, breakfast dishes, proteins, pastas, breads, vegetables, culinary gardening, dressings, fruits, cakes, and pastries. Students have the opportunity to learn a variety of dish preparations, including regional traditions and contemporary variations, like whole-plant and allergen-free.

The Culinary Arts program is designed to integrate academic and lab training with real life experience in the field of Culinary Arts. Selected courses within the curriculum meet requirements for entry level employment, ServSafe Manager certification, transferability to CSU, and also provide students with lifelong learning knowledge, as well as consumer and industry-applicable skills.

## ASSOCIATE DEGREE AND CERTIFICATE PROGRAMS

An [Associate Degree](#), depending on the focus of study, is designed to prepare students for transfer into upper division course work in a bachelor's degree program, or, to prepare students to enter the workforce in a particular vocational field. To qualify for an Associate's Degree, a student must: (1) complete each major-specific course required for the degree with at least a "C" grade or better, (2) complete all Cuesta College general education, graduation and residency requirements, and (3) achieve an overall grade point average of 2.0 for all courses attempted (major, general education, elective).

## DEGREES, CERTIFICATES & AWARDS

- Associate in Science (A.S.)
- Certificate of Achievement (C.A.)
- Certificate of Specialization (C.S.)

## CAREER OPPORTUNITIES

- Chefs
- Cooks
- Bakers
- Food Product Entrepreneurs
- Food Prep Workers
- Food Service Manager

## CONTACT

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Division Assistant: **Vicki Schemmer**  
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**(Child Development Center)**  
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A **Certificate Program** is designed for students who desire specific training to meet an immediate occupational or personal goal, or for promotion or lateral transfer within their existing field of employment. To qualify for a Certificate of Achievement or a Certificate of Specialization, a student must 1) complete all courses required for the Certificate with an overall grade point average of 2.0.

**ASSOCIATE DEGREE PROGRAM**

**Culinary/Hospitality** — Associate in Science

Provides students with necessary food service, culinary, and hospitality skills for an entry level position in the hospitality/culinary industry. This program gives students a solid foundation of cooking and hospitality skills. Students are provided valuable “hands-on” training, enforcing theoretical knowledge presented in the classroom.

**Required Core (13 units)**

CUL 215	Food Safety And Sanitation	2
CUL 210	Culinary Arts Fundamentals I	3
CUL 225	Baking And Baking Science I	1
CUL 290	Culinary: Weights, Measures And Calculations	1
HOSP 200	Introduction To Hospitality	3
NUTR 210	Nutrition	3

Any 100 or 200 level Math course may be substituted for CUL 290.

**Choose from one concentration:**

**Culinary Concentration (CUL 220 and 6 additional units from the following):**

CUL 220	Culinary Arts Fundamentals II	3
CUL 241	Culinary Gardening: Cool Season Crops	2
CUL 242	Culinary Gardening: Warm Season Crops	2
CUL 243	Cuisines Of The World	1
CUL 245	Advanced Pastry Arts	2
CUL 249	Plant-Based Cuisine	3
CUL 252	Work Experience In Culinary Arts	1 - 4
CUL 254	Culinary Entrepreneurship	3
CUL 255	Catering Principles	3
CUL 260	Food Production	3

**Hospitality Concentration (Choose 9 units from the following courses):**

HOSP 225	Hospitality Law	3
or BUS 218	Business Law	(4)
HOSP 250	Introduction To Hotel Management	3
HOSP 255	Catering Principles	3
HOSP 230	Introduction To Food And Beverage Management	3
HOSP 270	Hospitality Cost Control	3

**Total Credits:** 22

[Click Here For Program Student Learning Outcomes](#)

**TRANSFER PREPARATION**

Courses that fulfill major requirements for an associate degree may differ from those needed to prepare to transfer. Students who plan to transfer to a four-year college or university should schedule an appointment with a Cuesta College counselor to develop a student education plan (SEP) before beginning their program.

**TRANSFER RESOURCES:**

CSU and UC Articulation Agreements and Majors Search Engine:  
[www.ASSIST.org](http://www.ASSIST.org)  
 CSU System Information:  
[www2.calstate.edu](http://www2.calstate.edu)

**FINANCIAL AID**

Paying for the cost of a college education requires a partnership among parents, students and the college. As the cost of higher education continues to rise we want you to know that Cuesta College offers a full array of financial aid programs—grants, work study, scholarships, federal loan programs, and fee waivers. These programs are available to both full-and part-time students who are seeking a degree or certificate. For those who qualify, financial aid is available to help with tuition, fees, books and supplies, food, housing, transportation, and childcare. Please log onto our website for additional information:  
[www.cuesta.edu/student/studentservices/finaid](http://www.cuesta.edu/student/studentservices/finaid)

**CERTIFICATE PROGRAMS**

**Culinary Arts Studies** — Certificate of Achievement

Provides students with necessary food service skills and culinary skills for an entry level position in the hospitality/culinary industry. This program gives the students a solid foundation of cooking skills. Students are provided valuable “hands-on” training, enforcing theoretical knowledge presented in the classroom.

**Required Core (18 units)**

CUL 215 . . . . .	Food Safety And Sanitation . . . . .	2
CUL 210 . . . . .	Culinary Arts Fundamentals I . . . . .	3
CUL 220 . . . . .	Culinary Arts Fundamentals II . . . . .	3
CUL 225 . . . . .	Baking And Baking Science I . . . . .	1
CUL 245 . . . . .	Advanced Pastry Arts . . . . .	2
CUL 290 . . . . .	Culinary: Weights, Measures And Calculations . . . . .	1
HOSP 200 . . . . .	Introduction To Hospitality . . . . .	3
NUTR 210 . . . . .	Nutrition . . . . .	3

Any 100 or 200 level Math course may be substituted for CUL 290.

**Choose 3 units from the following:**

CUL 241 . . . . .	Culinary Gardening: Cool Season Crops . . . . .	2
CUL 243 . . . . .	Cuisines Of The World . . . . .	1
CUL 249 . . . . .	Plant-Based Cuisine . . . . .	3
CUL 252 . . . . .	Work Experience In Culinary Arts . . . . .	1 - 4
CUL 254 . . . . .	Culinary Entrepreneurship . . . . .	3
CUL 255 . . . . .	Catering Principles . . . . .	3
CUL 260 . . . . .	Food Production . . . . .	3
HOSP 230 . . . . .	Introduction To Food And Beverage Management . . . . .	3
HOSP 270 . . . . .	Hospitality Cost Control . . . . .	3

**Total Credits:** . . . . . **21**

[Click Here For Program Student Learning Outcomes](#)

**Culinary Arts Foundation** — Certificate of Specialization

The Culinary Arts Foundation Certificate of Specialization provides job skills in a career technical educational program. It is designed to integrate academic and lab training with real life experience in the field of Culinary Arts. Selected courses within the curriculum meet requirements for entry level employment, food safety certification, transferability to CSU, and also provide students with lifelong learning knowledge as well as consumer and industry-applicable skills.

**Required Courses (8.5-10 credits)**

CUL 213. . . . .	Basic Food Safety And Sanitation . . . . .	0.5
or CUL 215 . . .	Food Safety And Sanitation . . . . .	(2)
CUL 210. . . . .	Culinary Arts Fundamentals I. . . . .	3
CUL 220. . . . .	Culinary Arts Fundamentals II . . . . .	3
CUL 225. . . . .	Baking And Baking Science I . . . . .	1
CUL 290. . . . .	Culinary: Weights, Measures And Calculations. . . . .	1

**Any 100 or 200 level Math course may be substituted for CUL 290.**

CUL 215 is required for the Culinary Arts Studies Certificate of Achievement and Hospitality Associate Degree for Transfer.

**Total Credits: . . . . . 8.5-10**

[Click Here For Program Student Learning Outcomes](#)



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