

CULINARY ARTS, ASSOCIATE IN SCIENCE

The Associate in Science in Culinary Arts prepares students for entry-level positions as a culinarian, baker, or food service manager trainee. In these positions, employees are required to prepare menus, requisition supplies, supervise equipment use, maintain varied records, and coordinate data with accountants and others in the organization.

Course ID	Title	Units/Hours
Required Core Courses		
CRM R101	Culinary Foundations	1
CRM R100	Principles of the Hospitality Industry	3
CRM R102A	Institutional Food Production	7
CRM R102B	Institutional Food Production Management	4
CRM R102C	Catering Techniques	3
CRM R103A	Introduction to Baking Techniques	6
CRM R104	Sanitation and Environmental Control	3
CRM R105	Gourmet Restaurant Service	4
CRM R106	Nutrition in Food Service	3
CRM R107	Dining Room Service	2.5
CRM R191	Work Experience Education in Culinary Arts & Restaurant Management	3
Total Required Major Units		39.5
Oxnard College General Education Pattern		29
Double-Counted Units		0
Free Electives Required		0
Total Units Required for A.S. Degree		68.5

To complete the Associate Degree, students must meet requirements in the major, general education, competency, units, scholarship, and residency. Refer to Education Pathways - Earn an Associate Degree and the A.A. or A.S. Degree in Specific Majors sections of this catalog.

Year 1		
Fall Semester		Units/Hours
CRM R104	Sanitation and Environmental Control	3
CRM R102A	Institutional Food Production	7
GE Area E2 Physical Education/Kinesiology (choose one activity course)		1
GE Area D1 English Composition (choose ENGL R101 or ENGL R101H)		4
Units/Hours		15
Spring Semester		
CRM R100	Principles of the Hospitality Industry	3
CRM R102B	Institutional Food Production Management	4
GE Area D2/Math Competency (choose one math course)		3-6
GE Area C2 Humanities (choose one course)		3
Units/Hours		13-16
Summer Semester		
CRM R101	Culinary Foundations	1
Units/Hours		1
Year 2		
Fall Semester		
CRM R103A	Introduction to Baking Techniques	6
CRM R106	Nutrition in Food Service	3
CRM R107	Dining Room Service	2.5

GE Area A1 Biological Science (choose one course)		3-5
Units/Hours		14.5-16.5
Spring Semester		
CRM R102C	Catering Techniques	3
CRM R105	Gourmet Restaurant Service	4
CRM R191	Work Experience Education in Culinary Arts & Restaurant Management	3
GE E1 Health Education (choose one course)		3
Units/Hours		13
Year 3		
Fall Semester		
GE Area A2 Physical Science (choose one course)		
GE Area B1 American History/Institutions (choose one course)		3
GE Area B2 Social and Behavioral Sciences (choose one course)		3
GE Area C1 Fine/Performing Arts (choose one course)		
Units/Hours		6
Total Units/Hours		62.5-67.5

Upon successful completion of this program, students will be able to:

- Demonstrate basic knowledge of cooking techniques and procedures.
- Apply Local and Federal laws and regulations relating to safety and sanitation in a kitchen/classroom environment.
- Obtain ServSafe certification from the National Restaurant Association.
- Identify and properly use food service tools, equipment, and basic key food ingredients in a production kitchen.
- Demonstrate a variety of types of Food service.
- Apply the fundamentals of baking science to the preparation of a variety of products.
- Exhibit a basic understanding of nutrition and the relationship between nutrition and food preparation.
- Demonstrate critical thinking skills needed to assess and correct problems within food preparation, production, presentation and service.