

CCSF MAPPING SUMMIT

NAVIGATING PATHWAYS CULINARY ARTS AND HOSPITALITY STUDIES

BA/BS Degree/Transfer

AA./A.S Degree/Transfer





Legend

*Aspirational

 In development

INDUSTRY CERTIFICATIONS

ADVANCED LEVEL

AS - Culinary Arts Management (63-67 units) Required courses:

CAHS 100 Introduction to Hospitality (3 units) CAHS 20 Culinary Fundamentals II* (10.5 units)

CAHS 30 Restaurant Operations* (10 units) CAHS 40W Work Experience** (5 units)

CAHS 21 Meat Analysis (2 units)

M B 51 Sanitation Principles and Practices (2 units) NUTR 51 Nutrition and Culinary Arts

2.00 LBCS 96C Labor Relations in the Modern American (3

CAHS 33 Procurement and Costing (3 units) SUPV 231 Introduction to Supervision and Management (3

*CAHS 10 (or 10Q), 20, 30 and 40W must be taken in

**CAHS 40W to be taken in students final semester and by consent of instructor.

Choose one of the following required courses:

CAHS 10 Culinary Fundamentals I* (11.5 units) CAHS 100 Culinary Fundamentals I* (10.5 units)

* CAHS 10 (or 10Q), 20, 30 and 40W must be taken in

SPCH 1A Elements of Public Speaking (3 units)

General Education

Choose one of the following required courses: SPCH 11 Basic Public Speaking (3 units)

Choose one of the following required courses:

CAHS 42 Hotel and Restaurant Accounting (3

ACCT 1 Financial Accounting (5 units)

Choose 3 units from the following courses:

CAHS 60A Sous Vide Cooking (1 unit)

CAHS 60B Classic & Modem Sauces (1 unit) CAHS 60C Molecular Gastronomy (1 unit)

CAHS 60D Pantry and Cold Kitchen (1 unit) CAHS 60E Charcuterie, Forcemeats, and Pates

(1 unit) CAHS 60F Carving (1 unit)

CAHS 203 Advanced A la Minute Cooking (4

Recommended additional culinary program courses: (evening classes

lecture-demonstration)

CAHS 205 Introduction to Wine (3 units) CAHS 209 Food Business Entrepreneurship (3

CAHS 222 Beverage Management (3 units)

AS - Food Services Management (60.5-63.5 units)

Required courses:

CAHS 100 Introduction to Hospitality (3 units)

CAHS 30 Restaurant Operations (10 units)

CAHS 32 Hospitality Marketing (3 units) CAHS 33 Procurement and Costing (3 units)

CAHS 34 Hospitality Law (3 units)

CAHS 40W Work Experience* (5 units)

M B 51 Sanitation Principles and Practices (2 units)

NUTR 51 Nutrition and Culinary Arts (2 units)

LBCS 96C Labor Relations in the Modern American (3 units)

SUPV 231 Introduction to Supervision and Management (3 units)

CAHS 208 Intro to Event and Meeting Planning (4 units)

* CAHS 40W to be taken in students final semester and by consent of instructor.

Choose one of the following required courses: CAHS 10 Culinary Fundamentals I (11.5 units)

CAHS 10Q Culinary Fundamentals I (10.5 units)

Choose one of the following required courses:

SPCH 11 Basic Public Speaking (3 units)

SPCH 1A Elements of Public Speaking (3 units) Choose one of the following required courses:

CAHS 42 Hotel and Restaurant Accounting (3 units)

ACCT 1 Financial Accounting (5 units)

ACCT 10 Introduction to Accounting (5 units) Choose one of the following required courses:

CAHS 205 Introduction to Wine (3 units)

CAHS 222 Beverage Management (3 units)

AS - Hotel Management (45-47 units)

Required courses:

CAHS 100 Introduction to Hospitality (3 units)

MABS 60 Introduction to Computer Applications for Business (3 units)

LBCS 96C Labor Relations in the Modern American (3 units)

CAHS 35 Hotel Front Office Operations (3 units)

SUPV 233 Human Resources Management (3 units)

CAHS 32 Hospitality Marketing (3 units)

BSEN 74 Written Business Communication (3 units)

CAHS 208 Intro to Event and Meeting Planning (4 units)

CAHS 34 Hospitality Law (3 units)

CAHS 43 Principles of Hotel Administration (3 units)

SUPV 231 Introduction to Supervision and Management (3 units)

CAHS 40W Work Experience* (5 units)

* CAHS 40W is to be taken in the final semester of the program, with consent of the instructor

Choose one of the following required courses:

SPCH 11 Basic Public Speaking (3 units)

SPCH 1A Elements of Public Speaking (3 units)

Choose one of the following courses:

CAHS 42 Hotel and Restaurant Accounting (3 units) ACCT 1 Financial Accounting (5 units)

ACCT 10 Introduction to Accounting (5 units)

General Education General Education

MID LEVEL

ENTRY LEVEL

NONCREDIT Certificate - Culinary and Service Skills Training (1020 units)

CSST 9660 Food Technology and Dining Services-Section I (510 units) CSST 9661 Food Preparation and Dining Services-Section II (510 units) **NONCREDIT Certificate - Baking and Pastry** (1020 units)

CSST 9650 Introduction to Baking and Pastry (510 units) CSST 9651 Advanced Baking and Pastry (510 units)

Entry Level Certificate

Mid Level Certificate

SUPPORTS

INTEGRATED STUDENT

ADVANCED LEVEL

ADVANCED LEVEL

JOBS AND WAGES

MID LEVEL

ENTRY LEVEL

Waiters and Waitresses. \$9.40-\$15.98 Food Prep Workers, \$9.37-\$12.05/hr Cooks, Short Order, \$10.19-\$13.13/hr Cooks, Restaurant, \$10.16-\$14.21/hr Cooks, Institution and Cafeteria, \$11.69-\$17.49/hr Cooks, Fast Food, \$9.23-\$10.96/hr Lodging Managers, \$19.65-\$32.32/hr

MID LEVEL

Food Service Manager, \$16.76-\$29.19/hr

Chefs and Head Cooks, \$14.99-\$27.36

DRAFT DATE:3/7/2017

ENTRY LEVEL