

CULINARY ARTS

School of Applied Technology and Hospitality Management

Dean: Jennifer Lewis, M.S.

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School/Department Location: www.swccd.edu/cvlocation

Map: <https://goo.gl/maps/C4E3PnKsdU92> (<https://goo.gl/maps/C4E3PnKsdU92/>)

General Description

The Culinary Arts program has two components—the Baking and Pastry certificate and the Cooking and Baking certificate/degree programs. These programs prepare students for work in the restaurant and hospitality industry by focusing on the development of kitchen skills and food handling techniques in both the baking and culinary specialty areas. Students will understand how to work with foods and the function of ingredients, baking and cooking methods, food economics, nutrition, and kitchen safety and sanitation. A dual focus in baking and pastry as well as culinary kitchen skills is emphasized. Oral and written communications and computer literacy skills are an integral part of the program, and a work experience internship is required at the advanced certificate and associate degree levels.

Career Options

Students completing these certificate/degree programs can gain employment at the entry level or higher depending on their previous experience. Employment exists in bakeries, large grocery chains, cafes, restaurants, hotels, resorts, childcare facilities, cafeterias, hospitals, food preparation centers, casinos, and catering facilities. Career options in the field of baking and pastry: baker, baker assistant, bakery production finisher/supervisor, pastry chef, pastry decorator, caterer, and bakery entrepreneur. Career options in the field of Culinary: entry-level prep cook, head cook, assistant chef, chef, food service supervisor, catering manager, and restaurant entrepreneur.

Degree/Certificate Options	Major Code
Associate in Science Degree	
Culinary Arts (http://catalog.swccd.edu/associate-degree-certificate-programs/culinary-arts/culinary-arts-cooking-baking-as/)	A1825
Certificate of Achievement	
Professional Cooking (http://catalog.swccd.edu/associate-degree-certificate-programs/culinary-arts/culinary-arts-cooking-baking-advanced-certificate/)	A1824
Professional Baking and Pastry (http://catalog.swccd.edu/associate-degree-certificate-programs/culinary-arts/professional-baking-pastry-certificate/)	01820
Certificate of Proficiency	

Culinary Arts: Cooking Essentials A1826
(<http://catalog.swccd.edu/associate-degree-certificate-programs/culinary-arts/culinary-arts-cooking-essentials-basic-certificate/>)

Consult with a counselor to develop a Student Education Plan (SEP), which lists the courses necessary to achieve your academic goal.

Faculty

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