Recommended Sequence of Courses

Program of Study: Culinary Arts: Restaurant Management Major
Department: Culinary Arts
Coordinator: Betsy Fischer (707) 524-1758
Effective: Fall 2017

Course offerings subject to change. Please consult current Schedule of Classes.
This document is for planning purposes only and is not a guarantee of course offerings.

Course Number	Course Title	Units	Semester Offered	Prerequisites/Advisories	In Person	Online	Hybrid	Day	Evening	Weekend
Fall Semester (first 8-weeks)										
CUL 250	Sanitation & Safety	1.0	Fa, Spr, Sum	ENGL 100 or ESL 100 (A)	X			X	X	
CUL 250.1	Culinary Arts Survey	1.0	Fa, Spr, Sum	ENGL 100 or ESL 100 and CSKLS 372 (A)	X			X	X	
CUL 256	Front House Operations	4.5	Fa, Spr, Sum	CUL 250 (or DIET 50) (P); ENGL 100 or ESL 100 (A); Age 18 or older (Limit)	X			X		
LIR 10	Introduction to Information Literacy	1.0	Fa, Spr, Sum	ENGL 1A and CS 101A (A)	X	X		X	X	
Fall Semester (second 8-weeks)										
CUL 250.2	Careers in the Food & Beverage Industry	1.0	Fa, Spr	CUL 250 and CUL 250.1 (P); ENGL 100 or ESL 100 and CUL 253.1 or CUL 256 or CUL 254 (A)	X			X		
CUL 256.9	Introduction to Wine in the Restaurant	1.0	Fa		X				X	
CUL 256.8	Beverage Management	1.0	Fa		X			X		
	First Semester Unit Total:	**10.5**								
Spring Semester (first 8-weeks)										
CUL 256.10	Restaurant Operations	3.0	Spr	ENGL 100 or ESL 100 and MATH 150A (A)	X			X		
Spring Semester (second 8-weeks)										
CUL 99I	Culinary Arts Occupational Work Exp. Intern.	3.0	Fa, Spr, Sum	CUL 250, CUL 250.1 and CUL 256.10 (P); ENGL 100 or ESL 100 (A)				X	X	X
Spring Semester (1st or 2nd 8-weeks) **Complete any combination totaling at least 4.0 units from the following:**										
BGN 81	Practical Business Math Skills	3.0	Fa, Spr, Sum	ENGL 100 or ESL 100 (A)	X			X	X	
BMG 50	Introduction to Management and Supervision	3.0	varies	ENGL 100 or ESL 100 (A)	X					
BMG 52	Written Communication in Organizations	3.0	Fa, Spr	BGN 71 (P); ENGL 100 or ESL 100 (A)	X				X	
BMG 53	Oral Communication in Organizations	3.0	Fa, Spr	ENGL 100 or ESL 100 (A)	X				X	
BMG 61	Skills for Managers	1.5	Fa, Spr, Sum	ENGL 100 or ESL 100 (A)	X	X				X
CUL 253.6	Professional Cooking Basics	3.0	Fa, Spr	CUL 250 (or DIET 50), CUL 250.1, and CUL 252.3 (P); ENGL 100 or ESL 100 (A)	X			X		
CUL 254	Introduction to Baking & Pastry	4.0	Fa, Spr, Sum	CUL 250 (or DIET 50), CUL 250.1, and CUL 252.3 (P); ENGL 100 or ESL 100 (A)	X			X	X	
CUL 256.5	Wine Appreciation	1.5	Fa, Spr	ENGL 100 or ESL 100 (A); Age 21 or older (Limit)	X				X	
CUL 256.11	Wine and Food Affinities	1.5	Fa, Spr	ENGL 100 or ESL 100 (A); Age 21 or older (Limit)	X				X	
HOSP 53	Customer Service	1.5	Fa, Spr	ENGL 100 or ESL 100 (a)	X	X		X	X	
SPAN 1	Elementary Spanish-Part 1	4.0	Fa, Spr, Sum	ENGL 1A or equivalent (A)	X			X	X	
SPAN 2	Elementary Spanish-Part 2	4.0	Fa, Spr, Sum	Two years of high school Spanish or SPAN 1 (P); ENGL 1A or equivalent (A)	X			X	X	
SPAN 3	Intermediate Spanish-Part 1	4.0	Fa, Spr, Sum	SPAN 2 or SPAN 40 (P); ENGL 1A or equivalent (A)	X			X	X	
SPAN 4	Intermediate Spanish - Part 2	4.0	Fa, Spr	Two years of high school Spanish or SPAN 3 (P); ENGL 1A or equivalent (A)	X				X	
SPAN 50A	Conversation for Beginners - Part 1	3.0	Fa, Spr, Sum	ENGL 1A or equivalent (A)	X				X	
SPAN 50B	Conversation for Beginners - Part 2	3.0	Fa, Spr, Sum	SPAN 50A or SPAN 1 (P); ENGL 1A or equivalent (A)	X				X	
SPAN 50C	Intermediate Conversation	3.0	varies	SPAN 50B or SPAN 2 (P); ENGL 1A or equivalent (A)	X				X	
SPAN 58	High Intermediate Conversation	2.0	varies	SPAN 50C, SPAN 2 or SPAN 3 (P); ENGL 1A or equivalent (A)	X					
WINE 111	Sonoma County American Viticulture Areas	1.5	Fa, Spr, Sum	Age 18 or older (P); ENGL 100 or ESL 100 (A); 18 or older and enrolled in a program of study related to wine	X			X	X	X
WINE 112	Wine Regions of California	1.5	Fa, Spr	Age 18 or older (P)	X				X	
	Second Semester Unit Total:	**10.0**								

Minimum units to meet Major requirements:	**20.5**	General Education requirements for an Associate Degree in addition to major requirements.	

Notes: **Culinary classes held over 8 weeks or less**

* = Every Other Semester
In Person = Traditional Classroom setting
Online = Class is taught using an online format

Hybrid = Course is taught using a combination of in-person and online formats
Day = In person courses that begin at 7:00am or later
Evening = In person courses that begin at 5:00pm or later
Weekend = In person courses taught on Saturday and/or Sunday