

Recommended Sequence of Courses

Program of Study: Restaurant Management

Department: Culinary Arts

Coordinator: Betsy Fischer (707) 524-1758

Effective: Spring 2012

Course Number	Course Title	Units
First Semester		
CUL 250	Safety and Sanitation	1.0
CUL 250.1	Culinary Arts Survey	1.0
CUL 256	Front House Operations	4.5
CUL 256.10	Restaurant Operations	3.0
Elective	Elective(s) may be taken any semester (See program website for list)	4.0
LIR Requirement	LIR 10 or LIR 30 (Majors only)	(1.0)
First Semester Unit Total:		13.5
Second Semester		
CUL 256.8	Beverage Management	1.0
CUL 256.9	Intro to Wine in the Restaurant	1.0
CUL 991	Internship	3.0
Second Semester Unit Total:		5.0

Minimum units to meet Certificate requirements: 18.5

Minimum units to meet Major requirements: 19.5

Notes: CUL 991 must be taken for a minimum of 3.0 units