Recommended Sequence of Courses

Program of Study: Culinary Arts: Restaurant Management Certificate

Department: Culinary Arts

Coordinator: Betsy Fischer (707) 524-1758 Course offerings subject to change. Please consult current Schedule of Classes.

Effective: Fall 2016 This document is for planning purposes only and is not a guarantee of course offerings.

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Course Number	Course Title	Units	Semester Offered	Prerequisites/Advisories	In Para	Onling	Hybrid	Ne _Q	Evenin	Weekend
First Semester (first 8-weeks)										
CUL 250	Sanitation & Safety	1.0	Fa, Spr, Sum	ENGL 100 or ESL 100 (A)	Χ			Χ	Χ	
CUL 250.1	Culinary Arts Survey	1.0	Fa, Spr, Sum	ENGL 100 or ESL 100 and CSKLS 372 (A)	Х			Χ	Χ	
CUL 256.10	Restaurant Operations	3.0	Spr	ENGL 100 or ESL 100 and MATH 150A (A)	Х			Х		
First Sem	ester (second 8-weeks)									
	1			CUL 250 (or DIET 50) (P); ENGL 100 or ESL						
CUL 256	Front House Operations	4.5	Fa, Spr, Sum	100 (A); Age 18 or older (Limit)	Х			Х		
OOL 230	Tront riouse operations	7.0	r a, opr, ourn	CUL 250 and CUL 250.1 (P); ENGL 100 or						_
				ESL 100 and CUL 253.1 or CUL 256 or CUL						
CUL 250.2	Careers in the Food & Beverage Industry	1.0	Fa, Spr	254 (A)	Х			Х		
CUL 256.8	Beverage Management	1.0	Fa	254 (A)	X			X		_
CUL 256.9	Introduction to Wine in the Restaurant	1.0	Fa		X				Х	_
OOL 230.3	Introduction to wine in the restaurant	1.0	ıα	CUL 250, CUL 250.1 and CUL 256.10 (P);					^	_
CLIL COL	Culinary Arta Casumational Made Functions	2.0	F= C== C	ENGL 100 or ESL 100 (A)				V	V	V
CUL 99I	Culinary Arts Occupational Work Exp. Intern. First Semester Unit Total:	3.0 15.5	ra, Spr, Sum	ENGL 100 OF ESL 100 (A)				Χ	Χ	Х
Casand C			t least 4 0 ···	site from the fellowing.						
BGN 81	emester Complete any combination to Practical Business Math Skills	3.0			V			Х	V	
BMG 50	Introduction to Management and Supervision	3.0	Varies	ENGL 100 or ESL 100 (A) ENGL 100 or ESL 100 (A)	X			^	Х	
BMG 52	Written Communication in Organizations	3.0	Fa, Spr	\ /	X				Х	_
BMG 53	Oral Communication in Organizations	3.0	Fa, Spr Fa, Spr	BGN 71 (P); ENGL 100 or ESL 100 (A) ENGL 100 or ESL 100 (A)	X				X	_
BMG 61		1.5			X	Х			^	V
BIVIG 61	Skills for Managers	1.5	Fa, Spr, Sum	ENGL 100 or ESL 100 (A) CUL 250 (or DIET 50), CUL 250.1, and CUL	Х	X				X
CUL 253.6	Professional Cooking Basics	3.0	Fa, Spr	252.3 (P); ENGL 100 or ESL 100 (A)	Х			Х		
COL 255.0	Floressional Cooking Basics	3.0	га, эрі	CUL 250 (or DIET 50), CUL 250.1, and CUL	^			^		_
CUL 254	Introduction to Polying & Doots	4.0	Fo Cor Cum	252.3 (P); ENGL 100 or ESL 100 (A)	Х			Х	х	
CUL 254 CUL 256.5	Introduction to Baking & Pastry	1.5	ra, Spi, Suili	ENGL 100 or ESL 100 (A); Age 21 or older	^			^	^	_
CUL 230.3	Wine Appreciation	1.5	Fa, Spr	(Limit)	Х				Х	
CUL 256.11	Wille Appreciation	1.5	i a, opi	ENGL 100 or ESL 100 (A); Age 21 or older					^	
OOL 230.11	Wine and Food Affinities	1.5	Fa, Spr	(Limit)	Х				Х	
HOSP 53	Customer Service	1.5	Fa, Spr	ENGL 100 or ESL 100 (a)	X	Х		Х	X	_
SPAN 1	Elementary Spanish-Part 1	4.0		ENGL 1A or equivalent (A)	X	^		X	X	_
01741	Licincinary opanism are i	1.0	ra, opr, ourn	Two years of high school Spanish or SPAN 1					^	_
SPAN 2	Elementary Spanish-Part 2	4.0	Fa Snr Sum	(P); ENGL 1A or equivalent (A)	Х			Х	Х	
OI AIV Z	Licincinary opanism are 2	4.0	ra, opr, ourn	SPAN 2 or SPAN 40 (P); ENGL 1A or						
SPAN 3	Intermediate Spanish-Part 1	4.0	Fa, Spr, Sum	` //	Х			Х	Х	
017410	Intermediate opanion r art r	4.0	r u, opr, oum	Two years of high school Spanish or SPAN 3						
SPAN 4	Intermediate Spanish - Part 2	1.0	Fa, Spr	(P); ENGL 1A or equivalent (A)	Х				Х	
SPAN 50A	Conversation for Beginners - Part 1	3.0	Fa, Spr, Sum		X				X	
2	Some Suddion for Boginnois Trait I	0.0	. a, opi, oaiii	SPAN 50A or SPAN 1 (P); ENGL 1A or	^					
SPAN 50B	Conversation for Beginners - Part 2	3.0	Fa, Spr, Sum	\ /'	Х				Х	
C. 711100B	Dominion Dogimion 1 art 2	0.0	. a, opi, cum	SPAN 50B or SPAN 2 (P); ENGL 1A or						
SPAN 50C	Intermediate Conversation	3.0	varies	equivalent (A)	Х				Х	
2. 7.11 000	The state of the s	0.0	10.100	SPAN 50C, SPAN 2 or SPAN 3 (P); ENGL 1A						
SPAN 58	High Intermediate Conversation	2.0	varies	or equivalent (A)	Х					
WINE 111	I ign intermediate conversation	1.5	va.103	Age 18 or older (P); ENGL 100 or ESL 100	^					
		1.5	1	(A); 18 or older and enrolled in a program of						
	Sonoma County American Viticulture Areas		Fa, Spr, Sum		Х			Х	Х	X
WINE 112	Wine Regions of California	1.5	Fa, Spr, Sum	Age 18 or older (P)	X			^	X	
VVIINL 11Z	Second Semester Unit Total:	4.0	ι α, ορι	Ingo to or older (i)	^				٨	
	Second Semester Unit Total.	4.0								

Minimum units to meet program requirements: 19.5

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