

Program Requirements:

"Program Requirements" specify the courses required for this program. See suggested course sequence for additional information.

A total of 27 units is required for the degree.

Required core courses (18 units)

COURSE	TITLE	UNITS
<input type="checkbox"/> CA 119	Introduction to the Hospitality Industry	2
<input type="checkbox"/> CA 120	Principles of Foods 1	4
<input type="checkbox"/> CA 121	Basic Baking and Pastry	3
<input type="checkbox"/> CA 124	Sanitation, Safety, and Equipment	3
<input type="checkbox"/> CA 125	Supervision and Training Techniques	3
<input type="checkbox"/> CA 126	Food Production Cost, Control and Management	3

Select a minimum of 9 additional units from the following courses in addition to the core requirements

COURSE	TITLE	UNITS
<input type="checkbox"/> BUS 101	Introduction to Business	3
<input type="checkbox"/> CA 118	Beverage Management	1
<input type="checkbox"/> CA 122	Advanced Baking and Pastry	3
<input type="checkbox"/> CA 123	Principles of Foods 2	2
<input type="checkbox"/> CA 129	Catering and Events Management	3
<input type="checkbox"/> CA 325	Specialty Cakes - Baking and Decorating	2
<input type="checkbox"/> CBIS 101	Computer Concepts & Applications	3
<input type="checkbox"/> FSN 109	Basic Nutrition for Health	3
<input type="checkbox"/> FSN 110	Nutrition Science	3
<input type="checkbox"/> FSN 132	Introduction To Culinology Professions	1
<input type="checkbox"/> FSN 133	Introduction To Food Science	3
<input type="checkbox"/> FSN 134	Food, Nutrition Customs and Culture	4
<input type="checkbox"/> SPAN 101	Elementary Spanish I	5

Suggested Course Sequence

The "Suggested Course Sequence" is an example of how to complete the requirements plus any additional general education that may be needed. If you would like to create a personalized Student Education Plan (SEP), schedule a meeting with a counselor.

FALL SEMESTER (YEAR 1)

Course	Title	Units
<input type="checkbox"/> CA 119	Introduction to the Hospitality Industry	2
<input type="checkbox"/> CA 124	Sanitation, Safety, and Equipment	3
<input type="checkbox"/> CA 125	Supervision and Training Techniques	3
<input type="checkbox"/> AHC GE REQ	Category 4B: Comm and Analytical Thinking and Math Competency	3
<input type="checkbox"/> AHC Grad Req	Multicultural and Gender Studies	3
Total Units		14 to 16

Tasks:

- Complete Career Exploration
- Meet with Counselor (SEP)
- Visit library and tutoring
- Review Financial Aid Requirements
- Apply AHC Scholarship

SPRING SEMESTER (YEAR 1)

Course	Title	Units
<input type="checkbox"/> CA 120	Principles of Foods 1	4
<input type="checkbox"/> CA 126	Food Production Cost, Control and Management	3
<input type="checkbox"/> ELECTIVE	MAJOR ELECTIVE	3
<input type="checkbox"/> ENGL 100	Writing in Career/Tech Fields OR	4
<input type="checkbox"/> ENGL 101	Freshman Composition: Exposition	4
Total Units		14

Tasks:

- Set up Jobspeaker
- Attend Career Exploration Day
- FAFSA or Dream Act due March 2
- Apply AHC Scholarship

FALL SEMESTER (YEAR 2)

Course	Title	Units
<input type="checkbox"/> CA 121	Basic Baking and Pastry	3
<input type="checkbox"/> ELECTIVE	MAJOR ELECTIVE	3
<input type="checkbox"/> AHC GE REQ	Category 1: Natural Science	3-4
<input type="checkbox"/> AHC Grad Req	Health Education or First Aid	3
<input type="checkbox"/> AHC Grad Req	Dance or Physical Activity	.5-3
Total Units		12.5-15

Tasks:

- Meet with a Counselor
- Develop Resume at Career Center
- Review Financial Aid Requirements
- Apply for AHC Scholarship

SPRING SEMESTER (YEAR 2)

Course	Title	Units
<input type="checkbox"/> ELECTIVE	MAJOR ELECTIVE	2 TO 3
<input type="checkbox"/> AHC GE REQ	Category 2A: Social Sciences	3
<input type="checkbox"/> AHC GE REQ	Category 2B: American History or Government	3
<input type="checkbox"/> AHC GE REQ	Area 3: Arts and Humanities	3
<input type="checkbox"/> AHC GE REQ	Category 5: Living Skills	3
Total Units		14 TO 15

Tasks:

- Apply for Degree with Counseling
- Utilize Job Search Resources
- FAFSA or Dream Act due March 2
- Attend Job Fair/Career Expo. Day