



**The Culinary Arts Certificate of Achievement allows you to obtain work experience and college credit at the same time through a Cooperative Work Experience Education internship.**

This provides students who complete the program with the advantage of establishing a working relationship with an employer. According to the National Association of Colleges and Employers (NACE), nearly 69 percent of students who had an internship with a company were offered full-time positions.

**How do I get more information about wages for this program?**

- California Occupational Guides  
[www.labormarketinfo.edd.ca.gov/occguides](http://www.labormarketinfo.edd.ca.gov/occguides)  
For California wages, enter "Chef" in the "Keyword Search"

- O\*NET OnLine: [www.onetonline.org](http://www.onetonline.org)  
For national and state data, enter "Chef" in the Occupation Quick Search

Culinary Arts Website at  
[www.canyons.edu/Departments/CULARTS](http://www.canyons.edu/Departments/CULARTS)  
Or

Contact Cindy Schwanke, Department Chair  
[cindy.schwanke@canyons.edu](mailto:cindy.schwanke@canyons.edu) or 661-257-1538

*For more information about our graduation rates, the median debt of students who completed the program, and other important information, please visit the Gainful Employment Information found on the Financial Aid Webpage at <http://www.canyons.edu/Offices/CTE/programs.culinaryarts.asp>*



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03/12



# Culinary Arts



College of the Canyons  
**Institute for Culinary Education**  
A College of the Canyons Instructional Program

**REAL JOBS  
NEED REAL SKILLS!**

*Career Technical Education Programs*

## What is Culinary Arts?

Culinary Arts is the art of preparing and cooking foods. If you have a passion for food, love to cook, and a desire to have a career in the culinary field, the Culinary Arts training program is perfect for you.

## What kind of training can I receive at College of the Canyons?

The Culinary Arts Certificate of Achievement program is designed to prepare students for careers in the culinary field. The design of the program is balanced between developing the hands-on skills of food preparation and the management qualities necessary for career growth. The program will focus on cooking skills development, problem solving, and challenging students to critically evaluate the strengths and weaknesses of culinary operations, while also identifying entrepreneurial approaches to operations.

Trained culinarians are continually needed in both the hospitality and tourism industries. Employment in the food service area is growing and will continue to grow. Some career possibilities include positions in restaurants, clubs, bakeries, hotels and institutions. There are many different kinds of kitchen organization and, as a result, position titles vary.

## Here are some examples of position titles:

- Chef de Cuisine
- Chef de Partie
- Sous Chef
- Executive Chef
- Line or Prep Cook
- Caterer
- Food Buyer
- Food Stylist
- Expediter
- Assistant Cook/Chef
- Research & Development Chef
- Food Journalist
- Food Critic or Blogger
- Food & Beverage Director

## Compare Culinary Training Costs

- College of the Canyons \$1,500 - \$2,000
  - San Diego Culinary Institute \$10,375
  - Le Cordon Bleu, Los Angeles \$48,308
  - Culinary Institute of America \$55,000
  - Art Institute of California (B.A.) \$75,866
- Costs based on 2011 tuition rates*

## Culinary Arts Certificate of Achievement Curriculum

| Course      | Title                                 | Units |
|-------------|---------------------------------------|-------|
| CULARTS 050 | Knife Skills                          | 1.5   |
| CULARTS 055 | Culinary Safety and Sanitation        | 1     |
| CULARTS 120 | Introduction to the Culinary Arts     | 1     |
| CULARTS 121 | Culinary Fundamentals I               | 3     |
| CULARTS 123 | Culinary Fundamentals II              | 4     |
| CULARTS 125 | Principles of Garde Manger I          | 3     |
| CULARTS 127 | Principles of Baking I                | 3     |
| CULARTS 132 | Culinary Fundamentals III             | 4     |
| CULARTS 150 | Food Service Costs and Controls       | 2     |
| HRMGT 126   | Dining Room Service                   | 2     |
| CWEXP 188   | Cooperative Work Experience Education | 2     |

## Plus six units from the following

|             |                          |     |
|-------------|--------------------------|-----|
| CULARTS 083 | Wine and Food Affinities | 1.5 |
| CULARTS 128 | Principles of Baking II  | 3   |
| CULARTS 133 | International Cuisine    | 2.5 |
| HRMGT 220   | Restaurant Operations    | 3   |

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Total Units 32.5

*Curriculum changes as technology and industry standards transform. Please refer to the counseling Website as requirements may have changed since this publication was printed, [www.canyons.edu/counseling/certificate.asp](http://www.canyons.edu/counseling/certificate.asp)*

