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

- California Occupational Guides
  www.labormarketinfo.edd.ca.gov/occguides
  For California wages, enter “Chef” in the “Keyword Search”

- O*NET OnLine: www.onetonline.org
  For national and state data, enter “Chef” in the Occupation Quick Search

Culinary Arts Website at
www.canyons.edu/Departments/CULARTS
Or
Contact Cindy Schwانke, Department Chair
  cindy.schwанke@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

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.

Career Technical Education Programs

REAL JOBS NEED REAL SKILLS!

Culinary Arts

College of the Canyons
Institute for Culinary Education
Career Technical Education Programs

26455 Rockwell Canyon Road • Santa Clarita, CA 91355 • www.canyons.edu

03/12
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.

Culinary Arts Certificate of Achievement Curriculum
Course Title Units
CU LARTS 050 Knife Skills 1.5
CU LARTS 055 Culinary Safety and Sanitation 1
CU LARTS 120 Introduction to the Culinary Arts 1
CU LARTS 121 Culinary Fundamentals I 3
CU LARTS 122 Culinary Fundamentals II 4
CU LARTS 125 Principles of Garde Manger I 3
CU LARTS 127 Principles of Baking I 3
CU LARTS 132 Culinary Fundamentals III 4
CU LARTS 150 Food Service Costs and Controls 2
HRMG 126 Dining Room Service 2
CWEXP 188 Cooperative Work Experience Education 2

Plus six units from the following
CU LARTS 083 Wine and Food Affinities 1.5
CU LARTS 128 Principles of Baking II 3
CU LARTS 133 International Cuisine 2.5
HRMG 220 Restaurant Operations 3

Costs based on 2011 tuition rates