

What is the program of study?

Forty-five (45) units are required for a certificate and 60 units for an Associate in Science degree in Hospitality. The unit requirements include core courses and general education courses.

Students will study sanitation and safety, hospitality, basic food production, nutrition, and business mathematics during the first semester in the program. The second semester will cover beverage management, advanced foods, menu planning and cost analysis, human resource management in the hospitality industry, purchasing, and actual work site learning.

During the third semester, the student will study dining room service, baking, hospitality supervision, the art of garde manager, and computer literacy.

Students finish their last semester of study with a course in business communications and by completing general education requirements.

The work site learning aspect of both the certificate and degree program options is vital to student success on the job.



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Center for Business, Mathematics, and Technology
11555 Old Oregon Trail
P.O. Box 496006
Redding, CA 96049-6006

Growing with Our Communities

The Culinary Arts Program



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Shasta College

**Center for Business, Mathematics,
and Technology**

11555 Old Oregon Trail

P.O. Box 496006

Redding, CA 96049-6006

(530) 225-4645

www.shastacollege.edu

What is the Culinary Arts Program?

For more than 28 years, Shasta College has been successfully preparing students for professional culinary careers. Shasta College's Culinary Arts Program offers an in-depth, hands-on learning curriculum where students gain both knowledge and experience.



Why study Culinary Arts at Shasta College?

Whether a student is interested in pursuing a Culinary Arts Certificate or Associate in Science Degree, or directly entering a culinary career, we offer a program that will fit your needs.



What can I do with a Culinary Arts Certificate?

Graduates enter the culinary field well prepared for entry-level employment, many progressing to management positions. Successful Shasta College Culinary Arts alumni can be found working in fine establishments.

In California, the hospitality industry is growing by 4.9 percent each year, according to the National Restaurant Association, and opportunities have never been better for a career in this rewarding field.

The restaurant industry is filled with success stories of people starting in the dish room and ending up in the boardroom, and of people who achieved the American dream through hard work and dedication. A cornerstone of careers, community, and the nation's economy, restaurants offer people a chance to build a successful career. In fact, more than eight in ten salaried employees at restaurants started as hourly staff.



When are classes offered?

The Culinary Arts Program is an intensive learning experience requiring a commitment of approximately six (6) hours of class time per day, Tuesday through Thursday.

How long does it take to earn a certificate?

The Culinary Arts Certificate requires a total of 45 units. Generally, students take two years to complete all the courses required for the certificate program.

Are there additional costs for the program?

In addition to textbooks, Culinary Arts students are required to purchase uniforms and tools for laboratory classes.

Important

In compliance with Title VI of the Civil Rights Act of 1964, Title IX of the Education Amendments of 1972, Section 504 of the Rehabilitation Act of 1973, and the Age Discrimination Act of 1975, Shasta College does not discriminate on the basis of race, color, national origin, sex, handicap, or age in employment or in any of its educational programs or in the provision of benefits and services to its students. A lack of English language skills will not be a barrier to participation in vocational education programs or entrance to Shasta College.