

**PROGRAM APPROVAL APPLICATION**  
**NEW or SUBSTANTIAL CHANGE or LOCALLY APPROVED**  
**(This application may not exceed 3 pages)**

**Fill In Form**

Culinary Arts Management  
 Proposed Program Title

Fall 2017  
 Projected Program Start Date

College Cerritos College

District Cerritos

**Contact Information**

Nick Real  
 Voting Member

Instructional Dean-Technology Division  
 Title

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 Phone Number

yreal@cerritos.edu  
 Email

**Goal(s) of Program (Check all that apply):**

Career Technical Education (CTE)       Transfer       Other

**Type of Program (Check all that apply):**

Certificate of Achievement 12-17 (or 17-27 quarter) units       Certificate of Achievement 18+ semester (or 27+ quarter) units  
 Associate of Science Degree       Associate of Arts Degree

**Reason for Approval Request (Check One):**

New Program       Substantial Change       Locally Approved

**Program Information**

1307.10      Recommended [Taxonomy of Program \(TOP\) Code](#)

49      Units for Major-Degree

49      Total Units for Degree

49      Required Units-Certificate

**Written Form**

1. Insert the description of the program as it will appear in the catalog. (See PCAH pp. 142 and 170)  
**Culinary Arts Management - Associate in Science Degree**

**Courses Units**

CA	55	Fundamentals of Responsible Alcohol Service	1.0
CA	101	Introduction to Food Service, Safety, and Sanitation	1.0
CA	120	Introduction to the Hospitality Industry	3.0
CA	180	Introduction to Baking Skills	4.0
CA	181	Professional Baking and Pastry Production I	5.0
CA	230	Professional Healthy Cooking	3.0
CA	240	Human Relations in Hospitality	3.0
CA	250	Professional Cooking I	7.0
CA	251	Professional Cooking II	8.0
CA	252	Professional Cooking III	8.0
CA	260	Foods Purchase and Control	3.0
CA	265	Food, Beverage, and Labor Cost Controls	3.0

**TOTAL DEGREE REQUIREMENTS: 49.0**

**Associate in Science Degree Requirements:**

Completion of a minimum of 60 semester units to include (1) the courses listed above, (2) the Associate in Science degree general education requirements, and (3) a grade of "C" or higher in all courses required by major.

The Culinary Arts program prepares students for entry-level employment in the foodservice industry and for transfer to university hospitality programs. By completing the degree, students acquire knowledge on the fundamentals of foodservice, baking, pastries and overall operations.

**Career Opportunities:** Upon completion of the courses, employment is available in foodservice companies. Typical job opportunities can include but are not limited to: restaurant prep and line cooks, Hotel prep cooks, Line cooks and bakers, Corporate contracted foodservice, Amusement parks as cooks, prep cooks, bakers, Gaming and Casino foodservices, Personal and Private cooks, chefs and caterers.

**2. Provide a brief rationale for the program.**

Cerritos College has a long history of offering classes in food service. It first started in 1973 with a foodservice program that was changed to Culinary Arts in 1992. The two programs have made many minor changes over the years but have stayed fundamentally the same. We have always offered two certificates: Professional Cooking and Professional Baking & Pastry with both having the option of an A.S. degree, top code 1306.30. In recent years many schools, labor unions, and accreditation boards, such as the American Culinary Federation (ACF), have made major changes to curriculum and job descriptions for cooks and bakers. The biggest change has been the cross training of cooks and baking skills; the two have been historically different careers. Another big change is the demand for managers and chefs to obtain a formal education and higher education. This has created a gap of highly skilled cooks without formal training or college degrees being turned down for management positions. The new-tiered curriculum will address all of the above issues and create a pathway to higher education at Cal Poly Pomona's Hospitality program with 19 articulated units.

**3. Summarize the Labor Market Information (LMI) and employment outlook (including citation for the source of the data) for students exiting the program. (See PCAH pp. 85-88, 136, 147, 148, 165, 168, and 176)**

The proposed certificate has several corresponding classifications in the Department of Labor's U.S. Bureau of Labor Statistics. They are to be found under category 11-905100 (food service managers) and 35-101000 (first line supervisors of food preparation and supervision). Projected growth (2013-2020) across the abovementioned occupations is strong at 22.2% (7,856 jobs) with median hourly earnings of \$16.95/hour in Los Angeles County. A positive competitive effect (2,932) and high projected location quotient (1.61, 1.14, and 0.96) for these occupations is driving this growth. Unfortunately, current demand is not being met in the County. In 2014 there were 2,375 openings but only 1,445 related completions. Moreover, there were 2,876 unique December 2015 job postings in Los Angeles. The strong growth and unmet demand in the LA region warrant this new program at Cerritos. [Economic Modeling Specialists International, EMSI]

**4. List similar programs at other colleges in the Los Angeles and Orange County Region which may be adversely impacted. (There is space for 10 listings, if you need more, please contact [laocrc@sccollege.edu](mailto:laocrc@sccollege.edu))**

College	Program	Who You Contacted	Outcome of Contact
CYPRESS COLLEGE	CULINARY ARTS	Jeremy Peters	Supportive
LONG BEACH CITY COLLEGE	CULINARY ARTS	Pierre Jues	Supportive

**5. List all courses required for program completion, including core requirements, restricted electives and prerequisites. (There is space for 20 listings, if you need more, please contact [laocrc@sccollege.edu](mailto:laocrc@sccollege.edu)). (See PCAH pp. 143 and 171)**

Courses	Course Number	Course Title	Units
Fundamentals of responsible alcohol service	CA55	Fundamentals of responsible alcohol service	1.0
Introduction to Foodservice, safety and Sanitation	CA101	Introduction to Foodservice, safety and Sanitation	1.0
Introduction to the Hospitality Industry	CA120	Introduction to the Hospitality Industry	3.0
Introduction to Baking Skills	CA 180	Introduction to Baking Skills	4.0
Professional Baking and Pastry Production I	CA181	Professional Baking and Pastry Production I	5.0

Professional Healthy Cooking	CA 230	Professional Healthy Cooking	3.0
Human Relations in Hospitality	CA 240	Human Relations in Hospitality	3.0
Professional Cooking I	CA 250	Professional Cooking I	7.0
Professional Cooking II	CA 251	Professional Cooking II	8.0
Professional Cooking III	CA 252	Professional Cooking III	8.0
Foods Purchase and Control	CA 260	Foods Purchase and Control	3.0
Food, Beverage, and Labor Cost Controls	CA 265	Food, Beverage, and Labor Cost Controls	3.0
TOTAL CERTIFICATE REQUIREMENTS:			49.0

6. Include any other information you would like to sh



**PENDING CURRICULUM**

