

Certificate of Achievement Requirements

Complete all department requirements for the certificate with a cumulative grade point average (GPA) of 2.0 or better. Candidates for a Certificate of Achievement are required to complete at least 20% of the department requirements through SBCC.

Department Requirements (Total Department Units: 53-55)

<i>Current Course No.</i>	<i>Previous Course No.</i>	<i>Title</i>	<i>Units</i>	<i>Institution & Course No.</i>	<i>Grade</i>	<i>Units (s/q)</i>	<i>Term</i>
First Semester							
• COMP 101	(COMAP 101/OIS 142&CIS 109)	Intro. to Computer Applications OR	4.0				
• COMP 103	(COMAP 103/CIS 110)	Internet Communications AND	1.0				
• COMP 123	(none)	Introduction to Microsoft Word	1.0				
• CA 113	(HRC 113)	Hospitality Sanitation and Safety	2.0				
• CA 115A	(HRC 115/CA 115)	Catering Prep	0.5				
• CA 116	(HRC 116)	Intro. to the Food Service Profession	2.0				
• CA 117	(HRC 117)	Culinary Fundamentals I	2.0				
• CA 121	(HRC 121)	Principles of Pantry	2.0				
• CA 124	(HRC 124)	Principles of Baking	2.0				
Second Semester							
• CA 111	(HRC 111)	Hospitality Controls	2.0				
• CA 115B	(HRC 115/CA 115)	Catering Service	0.5				
• CA 129	(HRC 129)	Purchasing and Receiving	2.0				
• CA 200	(225/HRC 225)	Food Service Practicum	2.0				
• CA 217	(HRC 217)	Culinary Fundamentals II	2.0				
• CA 224	(HRC 224)	Pastry Practicum	2.0				
Third Semester							
• CA 115C	(HRC 115/CA 115)	Catering Kitchen	0.5				
• CA 134	(HRC 134)	Hospitality Supervision	2.0				
• CA 201	(HRC 201)	Wines	2.0				
• CA 203	(HRC 203)	Restaurant Service and Production	8.0				
• CA 230	(HRC 230)	Food Service Nutrition	2.0				
Fourth Semester							
• CA 115D	(HRC 115/CA 115)	Catering Organization	0.5				
• CA 204	(HRC 204)	Advanced Restaurant and Culinary	4.0				
• CA 215	(HRC 215)	Mod Food: Style, Dsgn, Theory & Prod	2.0				
• CA 261	(HRC 261)	Restaurant Ownership	2.0				
<i>Plus two of the following:</i>							
• CA 211	(HRC 211)	Garde Manger	2.0				
• CA 214	(HRC 214)	Advanced Artisan Bread Baking	2.0				
• CA 236	(HRC 236)	Meat Analysis	2.0				
• CA 270	(HRC 270)	Advanced Pastry Arts	2.0				

NOTE: All Culinary Arts students must complete 3 units of CA 290, Work Experience, prior to receiving a Culinary Arts degree or certificate.

Transfer students should see a counselor to determine specific business and GE courses in which to enroll.

Additional Program Information

For further information, contact the Counseling Center, 965-0581, Ext. 2285, or Randy Bublitz, Department Chair, 965-0581, Ext. 2457.

Associate Degrees and Certificates of Achievement (In alphabetical order) - For a complete list of programs of study (associate degrees, certificates, skills competency awards and department awards) and requirements, go to http://www.sbcc.edu/apply/degrees_certificates.php.

Accounting (AS)
 Accounting/Assistant Bookkeeper IV (C)
 Administration of Justice (AA/AS/C)-3 emph. avail (AS&C), 1(AA)
 Administration of Justice for Transfer (AS-T)
 Alcohol and Drug Counseling (AA/C)
 American Sign Language (AA)
 Animation and Gaming (AA/C)
 Anthropology (AA)
 Anthropology for Transfer (AA-T)
 Applied Photography (AA/C)
 Art (AA) - 2 emphases available
 Art History for Transfer (AA-T)
 Associate Child Care Teacher (C)
 Automotive Services & Technology (AS/C)

Biological Sciences (AA)
 Black Studies (AA)
 Business Administration (AA/C) – 3 emphases available for AA, 2 for C
 Business Administration for Transfer (AS-T)

Cancer Information Management (AS/C)
 Chemistry (AA)
 Chicano Studies (AA)
 Commercial Music (C)
 Communication (AA) - 2 emphases available
 Communication Studies for Transfer (AA-T)
 Computer App. & Office Mgmt (AS/C) - 2 emphases available
 Computer Information Systems (AS) – Emph. in System Admin. available
 Computer Network Engineering (AS/C)
 Computer Science (AS/C)
 Construction Technology (AS/C)
 Cosmetology (AS/C)
 Creative Writing (C) – 2 emphases available
 Culinary Arts (AS/C)

Database Programming and Applications Development (C)
 Diagnostic Medical Sonography (C)
 Diversity Issues in ECE (C)
 Drafting/CAD (AS/C)

Early Childhood Education (AS/C)
 Early Childhood Education for Transfer (AS-T)
 Economics (AA)
 Economics for Transfer (AA-T)
 Elementary Teacher Education (AA-T)
 Engineering (AA/AS)
 English (AA)
 English for Transfer (AA-T)
 Environmental Horticulture (AS/C) - 4 emphases available for AS, 1 for C
 Environmental Studies (AA)
 Ethnic Studies (AA)

Film Production (AA)
 Film and Media Studies (AA)
 Finance (AA/C)
 French (AA)

Geography (AA)
 Geography for Transfer (AA-T)
 Geological Sciences (AS)
 Geology for Transfer (AS-T)
 Global Studies (AA)
 Graphic Design & Photography – Graphic Design Conc. (AA/C)

Health Information Technology (AS)
 Healthy Aging (AA)
 History (AA)
 History for Transfer (AA-T)
 Honors (C/C with highest honors) – 2 emphases available
 Hospitality (AS/C)
 Infant/Toddler Development (C)
 Interior Design (AA/C)
 International Business (AA/C)
 Introduction to Graphic Design (C)

Journalism (AA/C)
 Journalism for Transfer (AA-T)

Kinesiology for Transfer (AA-T)

Law & Society (AA) - Emphasis in Criminal Justice available
 Liberal Arts (AA) – Emphasis in Biomedical Sciences
 Liberal Arts & Sciences (AA) – 3 emphases available
 Liberal Studies (AA) – Emphasis in Education

Marine Diving Technician (AS/C)
 Marketing (AA/C)
 Mathematics (AA)
 Mathematics for Transfer (AS-T)
 Media Arts (AA/C)
 Medical Coding Specialist (C)
 Middle East Studies (AA)
 Music (AA)

Native American Studies (AA)
 Natural History (AA)
 Nursing - ADN (AS)

PC Support/Network Management (C)
 Philosophy (AA)
 Philosophy for Transfer (AA-T)
 Physical Education (AA) – Emphasis in Athletic/Personal Fitness avail.
 Physics (AA/AS)
 Physics for Transfer (AS-T)
 Political Science (AA)
 Political Science for Transfer (AA-T)
 Post-Professional Practice in ADC (C)
 Psychology (AA)
 Psychology for Transfer (AA-T)

Radiography (AS)
 Real Estate (AS/C)

School-Age Care (C)
 Sociology (AA)
 Sociology for Transfer (AA-T)
 Spanish (AA)
 Spanish for Transfer (AS-T)
 Studio Arts for Transfer (AA-T)

Theatre Arts (AA) - 3 emphases available
 Theatre Arts for Transfer (AA-T)
 Transfer – CSU General Education Breadth Pattern (C)
 Transfer – IGETC (C)

Vocational Nursing (AS/C)

Wastewater Technology Education (C)
 Water Technology Education (C)

Key: (AA)=Associate in Arts; (AA-T)=Associate in Arts for Transfer; (AS)=Associate in Science; (AS-T)= Associate in Science for Transfer; (C)=Certificate of Achievement



Santa Barbara City College

Culinary Arts

2017-18

Certificate of Achievement in Culinary Arts

The School of Culinary Arts and Hotel Management Program at Santa Barbara City College prepares students for employment in the hospitality industry. There are on-campus labs (cafeteria, coffee shop, Gourmet Dining Room, etc.) available for students to practice what they have gained in lecture/theory.

Careers in Culinary Arts

A major in Culinary Arts is designed to prepare students for a career in the hospitality industry. Areas of specialization are Hotel or Restaurant and Culinary.

SBCC: Your Open Door to Educational Excellence