Culinary Arts

So you are interested in the culinary arts, but what type of career are you thinking about? There are many options!

What can I be?
- Chef
- Caterer
- Food Critic
- Nutritionist
- Restaurant Owner

Where can I work?
- Restaurants or Hotels
- Hospitals or Senior Centers
- Schools or Cafeterias
- Magazines or Newspapers
- In business for myself!

These are just some ideas...YOU can accomplish anything you set YOUR mind to!

Want more info?
Call Kaylene Thomas
at 805-965-0581 x 2458
YOUR Pathway from High School to Culinary Arts

Use this as a guide to planning your next move! Below are just some of the classes you’ll need on this pathway. You will need to work with your counselor or refer to the SBCC catalog to review all the requirements. Simply check the boxes for your goals and any of the dual enrollment classes that you have already completed. Then take this with you to your advising appointment.

My Academic GOALS are...

- Certificate
- AA Degree
- Transfer to 4-yr School

Culinary Arts Program Classes

- CA 111: Hospitality Controls
- CA 113: Hospitality Sanitation/Safety
- CA 115: Catering
- CA 116: Into Food Service Profession
- CA 117: Culinary Fundamentals I
- CA 117L: Culinary Fundamentals/Lab
- CA 121: Principles of Pantry
- CA 124: Principles of Baking
- COMP 101: Microsoft Office

An additional application is required for the culinary arts program.