

Associate Degree Graduation Requirements

(1) Complete all department requirements with a “C” or better or “P” in each course (at least 20% of the department requirements must be completed through SBCC); (2) Complete one of the following three General Education options: **OPTION 1:** SBCC General Education Requirements ([Areas A-D](#)) and Institutional Requirements ([Area E](#)) and Information Competency Requirement ([Area F](#)) OR **OPTION 2:** [IGETC Pattern](#) OR **OPTION 3:** [CSU GE Breadth Pattern](#); (3) Complete a total of 60 degree-applicable units (SBCC courses numbered 100 and higher); (4) Maintain a cumulative GPA of 2.0 or better in all units attempted at SBCC; (5) Maintain a cumulative GPA of 2.0 or better in all college units attempted; and (6) Complete 15 units through SBCC.

Department Requirements

(Total Department Units: 53-55)

<i>Current</i> Course No.	<i>Previous</i> Course No.	<i>Title</i> <small>applies to SBCC GE areas</small>	<i>Units</i>	<i>Institution &</i> Course No.	<i>Grade</i>	<i>Units</i> (s/q)	<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.

SBCC AA/AS Degree Graduation Requirements Worksheet (Must complete IA or IB or IC, and II, and III and IV below)



Santa Barbara City College

Culinary Arts

2017-18

Associate in Science Degree 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.

IA. IGETC (http://articulation.sbcc.edu/IGETC/IGETC.pdf)		Course #	Grade	Units (s/q)	Term
1A.	English Composition				
1B.	Critical Thinking-English Composition				
1C.	Oral Communication (CSU only)				
2A.	Mathematics				
3A.	Arts				
3B.	Humanities				
4.	Social Sciences				
5A/5C.	Physical Sciences				
5B/5C.	Biological Sciences				
6A.	Language Other Than English (UC only)				
IB. CSU GE Breadth Pattern (http://articulation.sbcc.edu/CSU/CSUGE.pdf)		Course #	Grade	Units (s/q)	Term
A1.	Oral Communication				
A2.	Written Communication				
A3.	Critical Thinking				
B1/B3.	Physical Science				
B2/B3.	Life Science				
B4.	Mathematics				
C1.	Arts				
C2.	Humanities				
D.	Social Sciences				
E.	Lifelong Learning and Self-Development				
IC. SBCC GE, Institutional & Info Competency (http://www.sbcc.edu/apply/files/pereg.pdf)		Course #	Grade	Units (s/q)	Term
A.	Natural Sciences with Lab				
B.	Social and Behavioral Science				
C.	Humanities				
D-1.	English Composition				
D-2.	Communication and Analytical Thinking				
E-1.	Mathematics - <i>Plus complete 3 out of the 4 areas listed below (E-2 through E-5)</i>				
E-2.	American Institutions				
E-3.	Physical Education/Health Education				
E-4.	Oral Communication				
E-5.	Multicultural/Gender Studies				
F.	Information Competency				

II. Unit and Grade Point Average Requirements: Refer to Graduation Requirements on the other side of this document.

	Total Semester Units Attempted	Total Semester Units Completed	Grade Points	GPA
SBCC				
Transfer				
Total				

III. Residency Requirements: 15 units completed through SBCC & 20% of Department Requirements completed through SBCC? Yes No

IV. Department Requirements: Refer to the other side of this document for a list of department required courses. Yes No

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