

CULINARY ARTS & HOSPITALITY CERTIFICATE

The Culinary Arts and Hospitality Program is a certificate program that will enable students to enter the culinary workforce with the skills and confidence needed to build a successful career. The topics covered range from classical to modern techniques. This program focuses on both culinary and baking and pastry which will prepare students for employment in various departments of a food service establishment. Upon completion of this program graduates will have a well-rounded education enabling them to work in any establishment, from casual to fine dining restaurants.

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Program Map

Design Your Future!

Begin by exploring MSJC program maps to find career or transfer (<https://msjc.emsicc.com/?radius=®ion=All%20Regions>) opportunities. Program maps show the recommended course sequence that leads to graduation or transfer. The maps were developed by program experts to give you the skills and knowledge you need to succeed.

- **Starting in Spring?** Choose Fall Semester 1 courses.
- **Are you a part-time student?** Start Fall Semester 1 courses and follow the course sequence.

Fall Semester 1		Units
CUL-110	Sanitation and Safety	2
CUL-150	Introduction to Culinary Arts 1	3
CUL-700	Culinary History	2
CUL-705	Baking and Pastry	4
Units		11
Spring Semester 1		
CUL-120	Food, Beverage, and Labor Cost Control	3
CUL-500	Introduction to Culinary Arts 2	4
CUL-710	Entrepreneurship and Hospitality Management	2
CUL-750	The Art of Garde Manger	4
Units		13
Total Units		24

Requirements

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Course	Title	Credits
Required Courses		
CUL-110	Sanitation and Safety	2
CUL-120	Food, Beverage, and Labor Cost Control	3
CUL-150	Introduction to Culinary Arts 1	3
CUL-500	Introduction to Culinary Arts 2	4
CUL-700	Culinary History	2
CUL-705	Baking and Pastry	4

CUL-710	Entrepreneurship and Hospitality Management	2
CUL-750	The Art of Garde Manger	4
Total Units		24

Career Exploration

Discover information about careers that interest you!

1. Take a **Career Quiz** (<https://msjc.emsicc.com/assessment/>) to learn about yourself and receive career suggestions based on your interests.
2. Search available **in-demand jobs** (<https://msjc.emsicc.com/browse-careers/>) in your career areas of interest and find up-to-date salaries and education requirements.
3. Find the **MSJC Program** (<https://msjc.emsicc.com/browse-programs/>) that connects your interests to a career.

Note: There are no guaranteed positions for students completing these programs. Education and work experience required will vary by employer. The salary and benefits for specific occupations will be dependent on work experience, education, background, and employer.

Gainful Employment Disclosures: Culinary Arts & Hospitality

Gainful Employment Disclosures – 2024

Program Name CULINARY ARTS & HOSPITALITY

This program is designed to be completed in 8 months.

This program will cost \$1,104 if completed within normal time. There may be additional costs for living expenses. These costs were accurate at the time of posting, but may have changed.

Of the students who completed this program within normal time, the typical graduate leaves with \$0 of debt.

The following States do not have licensure requirements for this profession: California

For more information about graduation rates, loan repayment rates, and post-enrollment earnings about this institution and other postsecondary institutions please click here: <https://collegescorecard.ed.gov/>

NOTE:

Cost per unit \$46

Nonresident Fees- Tuition: \$318

Capital Outlay: \$58

Parking Permits cost \$90 a year or \$45 a semester

RTA Go Pass cost \$16 a year or \$8 a semester

SGA discount sticker (optional) - \$14 a year or \$7 a semester

Student representation fee (optional) - \$4 a year or \$2 a semester

Student Health Center Fee - \$52 a year or \$26 a semester

*For summer session fees and non-CA resident tuition, please

see: <https://www.msjc.edu/enroll/what-fees-do-i-have-to-pay.html>