

Culinary Arts and Hotel Management

The School of Culinary Arts and Hotel Management Program develops skills and competencies for positions in the hospitality industry. This unique program mirrors industry standards by providing training in a realistic work environment. Students have the option of selecting either hotel or restaurant/ culinary program tracks.

The School of Culinary Arts and Hotel Management Program provides students with measurable outcomes through training in the Cafeteria, Gourmet Dining Room and Coffee Shop, and through Catering, Purchasing and Receiving services, utilizing state-of-the-art equipment.

Instructors possessing industry-recognized credentials and having years of experience direct each operation. The program is certified by the American Culinary Federation, and is recognized nationally as a leading center for hospitality training.

Program Student Learning Outcomes

1. Students will be able to apply the concepts and techniques of sanitation to a food service environment.
2. Students will be able to demonstrate the use of proper purchasing, storage and costing techniques to profitably operate a food service establishment.
3. Students will be able to demonstrate the ability to work in a professional bakery.
4. Students will be able to demonstrate the ability to work in a professional kitchen as a line and pantry cook.
5. Students will be able to demonstrate the ability to work in a variety of dining room environments as a bus-person, waiter, table captain and sommelier.
6. Students will be able to demonstrate the knowledge and skills needed to serve a variety of beverages in a food service establishment.
7. Students will be able to demonstrate the relation of food to health and well being.

8. Students will be able to demonstrate an understanding of the knowledge needed to be a supervisor in a food service establishment.

Work Experience

Students select one of the following two areas of specialization:

(1) Hotel or (2) Culinary. An integral part of each specialization is an off-campus industry-based work experience related to the students' area of specialization.

Students are enrolled in a work experience which opens career opportunities in the hospitality industry and further supplements laboratory experiences that expose them to their chosen field of interest within the diverse areas of hospitality.

Faculty and Offices

Randy Bublitz (CC-118, ext. 2458)
Dixie Budke (ECOC 2-6, ext. 3501)
Charles Fredericks (CC-117, ext. 3099)
Stephane Rapp (CC-117, ext. 2459)
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Dean: Betty Pazich (A-218, ext. 3044)

Degrees and Certificates Awarded

Associate in Science: Culinary Arts

Associate in Science: Hospitality

Certificate of Achievement: Culinary Arts

Certificate of Achievement: Hospitality

Skills Competency Award: Baking and Pastry

Skills Competency Award: Hospitality
Operations Specialist

Skills Competency Award: Human Resource
Hospitality Specialist

Skills Competency Award: Personal Chef Training

A Certificate of Achievement in SCAHM is awarded for successful completion of all required SCAHM units with an overall G.P.A. of 2.0 in these units. An Associate in Science Degree is earned by completing all college G.E. requirements, plus the SCAHM requirements, with an overall G.P.A. of 2.0. The department also offers three Skills Competency Awards, two in the Hospitality Program and one in the Culinary Program.

College Requirements

For complete information, see “Graduation Requirements” in the *Catalog* Index.

Honors and Awards

The School of Culinary Arts and Hotel Management Program is fortunate to be able to award several scholarships (varying from \$50 to \$1,000) each semester.

Advising

Our faculty is eager to counsel students exploring career opportunities in the hospitality industry. For academic counseling, call ext. 2285.

Program Acceptance

Applications for the Culinary Program should be submitted to the School of Culinary Arts and Hotel Management (SCAHM) Department. Call the department at (805) 965-0581, ext. 2458, for program information and to schedule an appointment and tour.

Associate in Science Degree: Hospitality

The Associate Degree is awarded upon completion of both department and college requirements.

College Requirements

For complete information, see “Graduation Requirements” in the *Catalog* Index.

Certificate of Achievement: Hospitality

Comprised of intensive eight-week courses, part-time students who enroll in two courses per semester will be able to complete the certificate in two years. Those who enroll full-time will be able to complete both the certificate and the degree in two years.

Fully accredited by the American Hotel and Lodging Association (AH and LA), students will receive AH and LA course certificates for each course they successfully complete. Students who earn this SBCC certificate will also qualify for the Hospitality Operations Certificate from the AH and LA.

Department Requirements (30-32 units)

HM 150 — Hospitality Law	3.0
HM 151 — Front Office Operations	3.0
HM 152 — Housekeeping Operations	3.0
HM 153 — Food and Beverage Operations	3.0
HM 256 — Supervision in the Hospitality Industry	3.0
HM 257 — Hospitality Sales and Customer Service	3.0
HM 258 — Security and Loss Management	3.0
HM 259 — Training and Development Skills for Hospitality Professionals	3.0
HM 290* — Hotel Work Experience	3.0

**HM 290 must be taken in the summer.*

Complete one of the following:

ACCT 110 — Introduction to Accounting or	4.0
ACCT 230 — Financial Accounting or	5.0
BUS 103 — Business Mathematics or	3.0
COMP 101 — Introduction to Computer Applications	4.0

Skills Competency Award: Human Resource Hospitality Specialist

Department Requirements (9 units)

HM 256 — Supervision in the Hospitality Industry	3.0
HM 257 — Hospitality Sales and Customer Service	3.0
HM 259 — Training and Development Skills for Hospitality Professionals	3.0

Students must complete the above courses with a grade of “C” or higher or credit in all courses.

Skills Competency Award: Hospitality Operations Specialist

Department Requirements (9 units)

HM 150 — Hospitality Law	3.0
HM 151 — Front Office Operations or HM 152 — Housekeeping Operations or HM 153 — Food and Beverage Operations	3.0
HM 258 — Security and Loss Management	3.0

Students must complete the above courses with a grade of “C” or higher or credit in all courses.

Suggested Course of Study for A.S./Certificate Programs

Fall Semester - First Year

ACCT 230 — Financial Accounting	5.0
COMP 101 — Microsoft Office	4.0
HM 151 — Sup. Front Office Operations.....	3.0
HM 152 — Sup. Housekeeping Operations	3.0
HM 153 — Sup. Food and Beverage Operations.....	3.0
*HM 250 — Sup. in the Hospitality Industry	3.0
Total.....	19.5

Spring Semester - First Year

ACCT 230 — Financial Accounting	5.0
COMP 101 — Microsoft Office	4.0
HM 151 — Sup. Front Office Operations.....	3.0
HM 152 — Sup. Housekeeping Operations	3.0
HM 153 — Sup. Food and Beverage Operations.....	3.0
*HM 251 — Hospitality Sales and Customer Serv.....	3.0
Total.....	19.5

Summer Session

HM 290 — Work Experience	3.0
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Fall Semester - Second Year

ACCT 230 — Financial Accounting	5.0
COMP 101 — Microsoft Office	4.0
HM 151 — Superv. Front Office Ops.....	3.0
HM 152 — Superv. Housekeeping Ops.....	3.0
HM 153 — Superv. Food and Beverage Ops.....	3.0
*HM 253 — Training and Development Skills for Hospitality Professionals	3.0
Total.....	21

Spring Semester - Second Year

ACCT 230 — Financial Accounting	5.0
COMP 101 — Microsoft Office	4.0
*HM 150 — Hospitality Law	3.0
*HM 252 — Security and Loss Management	3.0
Total.....	15

*Course offered every other year.

Culinary Arts: A.S. and Certificate Requirements

The Associate Degree is awarded upon completion of both department and college requirements.

College Requirements

For complete information, see "Graduation Requirements" in the *Catalog* Index.

Department Requirements: 55.5 Units

First Semester

COMP 101 — Introduction to Computer Applications	4.0
CA 113 — Hospitality Sanitation and Safety.....	2.0
CA 115 — Catering.....	0.5
CA 116 — Introduction to the Food Service Profession	2.0
CA 117 — Culinary Fundamentals I	2.0
CA 117L — Culinary Fundamentals I Lab.....	1.0
CA 121 — Principles of Pantry	2.0
CA 124 — Principles of Baking.....	2.0
Total.....	15.5

Second Semester

CA 111 — Hospitality Controls.....	2.0
CA 115 — Catering.....	0.5
CA 129 — Purchasing and Receiving	2.0
CA 217 — Culinary Fundamentals II	2.0
CA 200 — Food Service Practicum.....	2.0
CA 224 — Pastry Practicum.....	2.0
Total.....	10.5

Third Semester

CA 115 — Catering.....	0.5
CA 134 — Hospitality Supervision for Hotels	2.0
CA 201 — Wines	2.0
CA 203 — Restaurant Service and Production	7.5
CA 230 — Food Service Nutrition.....	2.0
Total.....	14.0

Fourth Semester

CA 115 — Catering.....	0.5
CA 204 — Advanced Restaurant and Culinary	4.0
CA 215 — Modern Food: Style, Design, Theory and Production	2.0
CA 261 — Restaurant Ownership	2.0

Plus two of the following:

CA 211 — Garde Manger	2.0
CA 214 — Advanced Artisan Bread Baking.....	2.0
CA 236 — Meat Analysis	2.0
CA 270 — Advanced Pastry Arts.....	2.0
Total.....	12.5

Note: All Restaurant/Culinary students must complete 3 units of CA 290, Work Experience, prior to receiving an SCAHM degree or certificate.

Skills Competency Award: Baking and Pastry

Department Requirements (8 units)

CA 113 — Hospitality Sanitation and Safety.....	2
CA 124 — Principles of Baking.....	2
CA 214 — Advanced Artisan Bread Baking.....	2
CA 270 — Advanced Pastry Arts.....	2

Students must complete the above courses with a grade of “C” or higher or credit in all courses.

Skills Competency Award: Personal Chef Training

Department Requirements (8 units)

CA 113 — Hospitality Sanitation and Safety.....	2
CA 124 — Principles of Baking	2
CA 117 — Culinary Fundamentals I	2
CA 201 — Wines	2

Students must complete the above courses with a grade of “C” or higher or credit in all courses.

Culinary Arts Course Descriptions

CA 111 — Hospitality Controls (2) F, S — CSU

Skills Advisories: MATH 100 and eligibility for ENG 110 or ENG 110H

Covers industry practices and procedures of controls in cash, inventory, employees, time, sanitation, purveyors and equipment.

CA 113 — Hospitality Sanitation and Safety (2) F, S — CSU

Skills Advisories: MATH 100 and eligibility for ENG 110 or ENG 110H

How to effectively manage sanitation to achieve high standards as set forth by the laws and regulations covering the food industry in the United States. In-depth study of management’s responsibility in sanitation. Safety procedures and practices are also covered.

CA 115 — Catering (0.5) F, S — CSU

Skills Advisories: MATH 100 and eligibility for ENG 110 or ENG 110H

Designed to give students an opportunity to put into actual practice catering experiences, skills and theory learned in previous HC classes. Structured on-the-job experiences catering special college functions. Events include field cooking, fund-raisers and gala dinners.

CA 116 — Introduction to the Food Service Profession

(2) F, S — CSU

Skills Advisories: MATH 100 and eligibility for ENG 110 or ENG 110H

Limitation on Enrollment: Completion of departmental enrollment procedures.

Introduction to culinary arts and related food service occupations. Describes the history of food and the development of cuisine. The evolution of cuisine from classical to California fusion.

CA 117 — Culinary Fundamentals I (2) F, S — CSU

Skills Advisories: MATH 100 and eligibility for ENG 110 or ENG 110H

Limitation on Enrollment: Completion of departmental enrollment procedures.

Introduction to the professional kitchen. Emphasis on classical cooking and current scientific theories provides the student with a solid understanding of food chemistry and cooking techniques. Study of equipment, ingredients and basic cooking methods of the modern professional kitchen.

CA 117L — Culinary Fundamentals I Lab

(1) F, S — CSU

Corequisites: CA 113 and CA 117

Introduction to the professional kitchen. Hands-on application of theory and techniques. Kitchen safety, knife skills, and preparation of sauces, soups, basic entrees, vegetables and starches.

CA 121 — Principles of Pantry

(2) F, S — CSU

Skills Advisories: MATH 100 and eligibility for ENG 110 or ENG 110H

Limitation on Enrollment: Completion of departmental enrollment procedures.

Introduction to the basic skills needed for a restaurant pantry station. The theory and practical skills required to produce quality salads, sandwiches and cold sauce emphasized.

CA 124 — Principles of Baking

(2) F, S — CSU

Corequisites: CA 113

Skills Advisories: MATH 100 and eligibility for ENG 110 or ENG 110H

Limitation on Enrollment: Completion of departmental enrollment procedures.

Introduction to the basic skills needed for a professional bake shop. The theory and practical skills required to produce quality pastries and breads emphasized.

CA 129 — Purchasing and Receiving

(2) F, S — CSU

Prerequisites: CA 113 and CA 116

How to develop and implement effective purchasing and storeroom procedures. Focus is on purveyor relations, inventory controls, receiving and storage of goods. Includes major categories of purchases.

CA 134 — Hospitality Supervision for Hotels

(2) S — CSU

Designed to provide students with the principles of supervision as they apply specifically to the hospitality industry.

CA 146 — Food and Beverage Service

(2) F — CSU

Provides students with practical skills and knowledge for effective management of food and beverage service in outlets ranging from cafeterias and coffee shops to room service, banquet areas and high-check to low-check dining rooms. Presents basic service principles, while emphasizing the special needs of guests.

CA 200 — Food Service Practicum

(2) F, S — CSU

Prerequisites: CA 113 and CA 117L

Hands-on lab experience in a working kitchen. The acquisition and practice of basic skills needed. Practical techniques required to produce quality soups, sauces, entrees, starches and vegetables emphasized.

CA 201 — Wines

(2) F, S — CSU

Skills Advisories: MATH100 and eligibility for ENG 110 or ENG 110H

Identification of wines from the wine districts of France, Germany and Italy. Characteristics of wines from the major wine varietals emphasized and the process of wine-making presented.

CA 202A — The Wines of Italy

(2) F, S — CSU

Course Advisories: CA 201

In-depth study of the wines of Italy, covering the regions, grape varieties, history and laws of Italian wine production.

CA 202B — Wines of Bordeaux and Burgundy

(2) F, S — CSU

Course Advisories: CA 201

In-depth study of the wines of Bordeaux and Burgundy, covering the regions, grape varieties, history and laws of French wine production.

CA 202C — Wines of France

(2) F, S — CSU

Course Advisories: CA 201

In-depth study of the wines of France, outside of Bordeaux and Burgundy, covering the regions, grape varieties, history and laws of French wine production.

CA 202D — Wines of California**(2) F, S — CSU***Course Advisories: CA 201*

In-depth study of the top AVAs of California, focusing on six major grape varietals and discovering why they are known for the wines made from these varietals.

CA 203 — Restaurant Service and Production**(7.5) F, S — CSU***Prerequisites: CA 200**Skills Advisories: MATH 100 and eligibility for ENG 110 or ENG 110H*

Twelve and one-half hours lab weekly.

Hands-on experience in the operation of a restaurant. Skills covered: promotion, check averages, seating arrangements, forecasting, sales mix, menus, food production, cooking skills, meal expediting, cash control and employee scheduling.

CA 204 — Advanced Restaurant and Culinary**(4) F, S — CSU***Prerequisites: CA 203**Skills Advisories: MATH 100 and eligibility for ENG 110 or ENG 110H*

Designed to further acquaint students with advanced cooking and service techniques. Emphasis on classical French cooking and its foundation for the modern style, combining theory and hands-on work in the laboratory. Advanced techniques of cooking, sauce and stock making, roasting, braising, sautéing, etc. stressed. Students apply techniques to classical and modern cooking and service styles in the Gourmet Dining Room.

CA 208 — Young Commis Competition**(0.5)***Corequisites: CA 203*

Designed to provide advanced technical and practical skills for students entering culinary competitions.

CA 210 — Healthy Cafeteria Cooking**(1) Summer — CSU**

Hands-on lab experience in a cafeteria kitchen. The acquisition and practice of nutritional cooking techniques for K-12 cafeterias.

CA 211 — Garde Manger**(2) F, S — CSU***Prerequisites: CA 113 and CA 121**Skills Advisories: MATH 100 and eligibility for ENG 110 or ENG 110H*

Designed to impart the skills and knowledge to work in a professional garde manger department. Techniques and procedures for making and displaying pates, terrines, galantines, mousses, sausages, salads and garnishes demonstrated; opportunities for hands-on work are offered. Advanced decorative techniques, such as ice-carving, demonstrated.

CA 212A — Ice Carving**(0.4) F, S — CSU**

The technique and artistry of ice carving is demonstrated and practiced. Each stage of creating a carving is discussed, from manufacturing of ice to the final presentation. Such introductory topics as the handling of ice, hand and power tools, and templates are described in as much detail and given as much attention as the more complex sections about carving faces, fusing and developing multiple block sculptures.

CA 214 — Advanced Artisan Bread Baking**(2) F, S — CSU***Prerequisites: CA 113 and CA 124*

Advanced techniques of traditional and contemporary bread baking are demonstrated and practiced. The properties of different flours, grains, yeasts, sponges and levaines are demonstrated. The student produces various European breads, sourdoughs, Danish and croissant doughs and flat breads in a professional bake shop operation.

CA 215 — Modern Food: Style, Design Theory and Production**(2) F, S — CSU***Prerequisites: CA 113 and CA 203*

Study and practice of modern food design. The different styles of Fusion, Californian, Pacific-Rim, Tex-Mex, Nouvelle and others are demonstrated and practiced. Modern trends and corresponding plate design theories demonstrated and practiced. The effects of different cultures and food diversity on the modern restaurant kitchen are explored.

CA 217 — Culinary Fundamentals II

(2) F, S — CSU

Prerequisites: CA 117

Advanced theory in food science, culinary techniques and modern cooking styles. Advanced sauce making, wild game cooking, and meat, poultry, fish and shellfish cooking techniques emphasized. The philosophy of food explored.

CA 224 — Pastry Practicum

(2) F, S — CSU

Prerequisites: CA 113 and CA 124

Hands-on lab experience in a professional bake shop. The acquisition and practice of basic skills needed. Practical techniques required to produce quality pastries and breads emphasized.

CA 230 — Food Service/Nutrition

(2) F, S — CSU

Skills Advisories: MATH 100 and eligibility for ENG 110 or ENG 110H

Designed to instruct students in the principles of nutrition and their application to personal lifestyle, diet and a professional kitchen. Students are introduced to the history, folklore and fads of the nutritional field and relate these topics to the current state of scientific knowledge in the field. Students are shown how these nutrition principles relate to the food service industry through an analysis of marketing, food trends, menu design and recipe modification.

CA 233 — Healthy Cafeteria Nutrition

(1) Summer — CSU

Designed to instruct students in the principles of nutrition and their application to a K-12 cafeteria kitchen.

CA 236 — Meat Analysis

(2) F, S — CSU

Prerequisites: CA 113 and CA 217

Skills Advisories: MATH 100 and eligibility for ENG 110 or ENG 110H

Cuts, grades and usage of meats are discussed. Pork, veal, beef, lamb and poultry are cut into the standard cuts set by the industry. Costs of different types of meat are covered.

CA 241 — Farmers and Chefs

(2) F, S — CSU

Prerequisites: CA 116 and CA 117

Study of the relationship between farm and kitchen. Examines the effects the seasons, market forces, transportation and the farmer have on raw ingredients, their quality, quantity and availability to the chef. Also covers the effects the chef, food trends, environmental and social issues have on what is produced by the farmer.

CA 241A — Foods of Italy

(2) F, S, Summer — CSU

In-depth study of the foods of Italy, covering the regions, culture and history of Italian food production and usage.

CA 245A — Chinese Cuisine

(1) F, S — CSU

Prerequisites: CA 117L and CA 217

Course Advisories: None

Chinese cooking, one of the world's oldest continuous culinary traditions, is the art of maintaining a subtle harmony between mind and senses. Student explores the spiritual and sensual delights of Chinese cuisine through the many provinces of China.

CA 261 — Restaurant Ownership

(2) F, S — CSU

Prerequisites: CA 111 and CA 129

Skills Advisories: MATH 100 and eligibility for ENG 110 or ENG 110H

Planning and operation of a food service establishment, an in-depth look at the creation and implementation of a feasibility study, devising a mission statement, using and understanding demographic research, site selection, creating capital, preparing a financial statement, creating a menu, devising a plan for staffing, and day-to-day operations management.

CA 262 — Event Planning**(2) F — CSU***Corequisites: CA 134 and CA 203**Skills Advisories: MATH 100 and eligibility for ENG 110 or ENG 110H*

Theory and practice of event planning in a real world setting such as the Santa Barbara International Film Festival. Students experience hands-on application of event planning through their participation in designing a large, multi-venue event.

CA 265 — Bar Management**(2) F, S — CSU***Skills Advisories: MATH 100 and eligibility for ENG 110 or ENG 110H*

Knowledge of the ABC laws, purchasing for the bar, products used and controls needed. Basic bartending skills covered.

CA 266 — Fundamentals of Responsible Alcohol Service**(0.5) F, S — CSU**

Provides the needed legal, regulatory and medical information for the service of alcohol in a responsible manner.

CA 270 — Advanced Pastry Arts**(2) F, S — CSU***Prerequisites: CA 113 and CA 124*

Advanced techniques of classical and modern pastry preparation demonstrated and practiced. Emphasis on professional bake shop operations. Cakes, pastries, meringues, chocolates and sauces created and displayed, utilizing different theories of plate design.

CA 290 — Work Experience for Culinary Arts Students**(3) F, S — CSU***Prerequisites: CA 116**Skills Advisories: MATH 100 and eligibility for ENG 110 or ENG 110H*

Limitation on Enrollment: Successful completion of all first-semester Culinary Arts courses. Student must be a Culinary Arts major and be enrolled in classes leading to a degree or certificate in the major. May be taken for three or four units of credit. One unit of credit is earned for each five hours weekly of work. Maximum of four units can be taken each term.

Work experience on a job or project directly related to hotel, restaurant or culinary majors enabling the student to acquire skills and attitudes necessary to enter and/or progress in a hotel, restaurant or culinary occupation.

Hotel Management Course Descriptions**HM 150 — Hospitality Law****(3) F, S — CSU***Skills Advisories: MATH 4 and eligibility for ENG 100*

Students learn to apply hospitality law to everyday issues at their worksite, including regulating hotel responsibilities to guests, guest rights, hotel facility regulations and employee rights.

HM 151 — Front Office Operations**(3) F, S — CSU***Skills Advisories: MATH 4 and eligibility for ENG 100*

Competencies necessary to successfully supervise hotel front office operations. Understanding and practical application of front office operations, including reservations, registration, checkout, settlement, security, accounting and audits.

HM 152 — Housekeeping Operations**(3) F, S — CSU***Skills Advisories: MATH 4 and eligibility for ENG 100*

Competencies necessary to successfully supervise housekeeping operations. Responsibilities of housekeeping department in relation to other departments and the skills to supervise the housekeeping and laundry staff.

HM 153 — Food and Beverage Operations

(3) F, S — CSU

Skills Advisories: MATH 4 and eligibility for ENG 100

Provides the skills necessary to supervise a hotel food and beverage department. Understanding department responsibilities and staff supervision issues in addition to a variety of food and beverage operations, including pricing, controls, marketing and financial management. Mastery of menu planning and serving and preparing foods using safe and sanitary procedures.

HM 256 — Supervision in the Hospitality Industry

(3) F, S — CSU

Skills Advisories: MATH 4 and eligibility for ENG 100

Provides the competencies necessary to supervise in the hospitality industry. Practice in a wide range of supervisory skills, such as effective communications, training, coaching, evaluating, disciplining and managing conflict. Understanding techniques for managing productivity and change.

HM 257 — Hospitality Sales and Customer Service

(3) F, S — CSU

Skills Advisories: MATH 4 and eligibility for ENG 100

Provides application of effective sales and customer service techniques through the understanding of service encounters, guest behavior, data, pricing strategies, selling and entrepreneurship.

HM 258 — Security and Loss Management

(3) F, S — CSU

Skills Advisories: MATH 4 and eligibility for ENG 100

Provides the competencies necessary to understand hospitality security systems and to implement appropriate security procedures. Practice of strategies to address hospitality security concerns and emergency situations.

HM 259 — Training and Development Skills for Hospitality Professionals

(3) F, S — CSU

Skills Advisories: MATH 4 and eligibility for ENG 100

Provides the competencies necessary to develop hospitality staff members through effective coaching, mentoring, evaluating and training. Includes assessing development needs, mentoring, instructional design and assessing training and development initiatives in the hospitality industry.

HM 290 — Hotel Work Experience

(3-4) F, S — CSU

Skills Advisories: MATH 100 and eligibility for ENG 110 or ENG 110H

Limitation on Enrollment: Student must be a SCAHM major and be enrolled in classes leading to a degree or certificate in the major. May be taken for three units of credit. One unit of credit is earned for each five hours of work each week. Maximum of three units can be taken each term.

Consists of 225-300 hours of work in hotel employment. Supervised employment of students with the intent of creating student awareness of hospitality management employment opportunities. Students perform assigned responsibilities as an employee, follow employer's policies, and write individual learning objectives.

HM 295 — Internship in Hotel Management/Culinary Arts

(2-4) F, S — CSU

Skills Advisories: Eligibility for ENG 110 or ENG 110H

Limitation on Enrollment: Completion of second-semester Hotel Management courses.

Five to 10 hours weekly, on-the-job experience. Structured internship program in which students gain experience with community organizations related to the discipline.