

# 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)  
Charles Fredericks (CC-117, ext. 3099)  
Stephane Rapp (CC-117, ext. 2459)  
Department Office (CC-116, ext. 2458)  
Douglas Hersh, *Dean* (A-117, ext. 3625)

## 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 GPA 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 GPA 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 (34-35 units)

### Complete four of the following:

HM 150 — Hospitality Law .....	3
HM 151 — Front Office Operations .....	3
HM 152 — Housekeeping Operations .....	3
HM 153 — Food and Beverage Operations .....	3
HM 256 — Supervision in the Hospitality Industry .....	3

HM 257 — Hospitality Sales and Marketing .....	3
HM 258 — Security and Loss Management .....	3
HM 259 — Training and Development Skills for Hospitality Professionals .....	3

### Complete all of the following:

ACCT 110 — Introduction to Accounting .....	4
BUS 103 — Business Mathematics .....	3
COMP 101 — Introduction to Computer Applications .....	4
HM 290 — Hotel Work Experience .....	3
CA 113 — Hospitality Sanitation .....	3
CA 117 — Culinary Fundamentals .....	2
CA 121 — Principles of Pantry .....	2
CA 200 — Food Service Practicum .....	2

## Skills Competency Award: Human Resource Hospitality Specialist

### Department Requirements (9 units)

HM 256 — Supervision in the Hospitality Industry .....	3
HM 257 — Hospitality Sales and Marketing .....	3
HM 259 — Training and Development Skills for Hospitality Professionals .....	3

*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
HM 151 — Front Office Operations <b>or</b> HM 152 — Housekeeping Operations <b>or</b> HM 153 — Food and Beverage Operations .....	3
HM 258 — Security and Loss Management .....	3

*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. Program**

**Fall Semester - First Year**

CA 113 — Hospitality Sanitation and Safety.....	2
One of the four HM elective courses .....	3

**Spring Semester - First Year**

CA 117 — Culinary Fundamentals .....	2
CA 121 — Principles of Pantry .....	2
One of the four HM elective courses .....	3

**Summer Session**

HM 290 — Work Experience .....	3
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**Fall Semester - Second Year**

COMP 101 — Introduction to Computer Applications .....	4
CA 200 — Food Service Practicum .....	2
One of the four HM elective courses .....	3

**Spring Semester - Second Year**

ACCT 110 — Introduction to Accounting .....	4
BUS 103 — Business Mathematics.....	3
One of the four HM elective courses .....	3

**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 Units**

*First Semester*

COMP 101 — Introduction to Computer Applications .....	4
CA 113 — Hospitality Sanitation and Safety.....	2
CA 115A — Catering Prep .....	0.5
CA 116 — Introduction to the Food Service Profession .....	2
CA 117 — Culinary Fundamentals I .....	2
CA 121 — Principles of Pantry .....	2
CA 124 — Principles of Baking.....	2
Total.....	14.5

*Second Semester*

CA 111 — Hospitality Controls.....	2
CA 115B — Catering Service .....	0.5
CA 129 — Purchasing and Receiving .....	2
CA 217 — Culinary Fundamentals II .....	2
CA 200 — Food Service Practicum .....	2
CA 224 — Pastry Practicum .....	2
Total.....	10.5

*Third Semester*

CA 115C — Catering Kitchen .....	0.5
CA 134 — Hospitality Supervision for Hotels .....	2
CA 201 — Wines .....	2
CA 203 — Restaurant Service and Production .....	8
CA 230 — Food Service Nutrition.....	2
Total.....	14.5

*Fourth Semester*

CA 115D — Catering Organization.....	0.5
CA 204 — Advanced Restaurant and Culinary .....	4
CA 215 — Modern Food: Style, Design, Theory and Production .....	2
CA 261 — Restaurant Ownership .....	2
<i>Plus two of the following:</i>	
CA 211 — Garde Manger .....	2
CA 214 — Advanced Artisan Bread Baking.....	2
CA 236 — Meat Analysis .....	2
CA 270 — Advanced Pastry Arts .....	2
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) — CSU**

*Skills Advisories: MATH 100 and Eligibility for ENG 110 or 110H*

*Hours: 36 lecture*

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

### CA 113 — Hospitality Sanitation and Safety

**(2) — CSU**

*Skills Advisories: MATH 100 and Eligibility for ENG 110 or 110H*

*Hours: 36 lecture*

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 115A — Catering Prep

**(0.5) — CSU**

*Corequisites: CA 113 with a minimum grade of “C”*

*Skills Advisories: MATH 100 and Eligibility for ENG 110 or 110H or 110GB*

*Limitation on Enrollment: Completion of departmental enrollment procedures.*

*Hours: 27 lecture*

Structured on-the-job experience in preparing for various campus catering functions.

### CA 115B — Catering Service

**(0.5) — CSU**

*Prerequisites: CA 115A*

*Hours: 27 lecture*

Structured on-the-job experience in serving campus catering functions. Students cook and serve breakfast, lunch and/or dinner catered events.

### CA 115C — Catering Kitchen

**(0.5) — CSU**

*Prerequisites: CA 115B with a minimum grade of “C”*

*Hours: 27 lecture*

Structured on-the-job experience in cooking for various campus catering functions.

### CA 115D — Catering Organization

**(0.5) — CSU**

*Prerequisites: CA 111, 115C and 129*

*Hours: 27 lecture*

Structured on-the-job experience in organizing various campus catering functions.

### CA 116 — Introduction to the Food Service Profession

**(2) — CSU**

*Skills Advisories: MATH 100 and Eligibility for ENG 110 or 110H*

*Limitation on Enrollment: Completion of departmental enrollment procedures.*

*Hours: 36 lecture*

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) — CSU**

*Corequisite: CA 113*

*Skills Advisories: MATH 100 and Eligibility for ENG 110 or 110H or 110GB*

*Limitation on Enrollment: Completion of departmental enrollment procedures.*

*Hours: 72 (18 lecture, 54 lab)*

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. Hands-on application of theory and techniques.

**CA 121 — Principles of Pantry**

**(2) — CSU**

*Skills Advisories: MATH 100 and Eligibility for ENG 110 or 110H*

*Limitation on Enrollment: Completion of departmental enrollment procedures.*

*Hours: 72 (18 lecture, 54 lab)*

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) — CSU**

*Corequisites: CA 113*

*Skills Advisories: MATH 100 and Eligibility for ENG 110 or 110H*

*Limitation on Enrollment: Completion of departmental enrollment procedures.*

*Hours: 72 (18 lecture, 54 lab)*

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) — CSU**

*Prerequisites: CA 113 and 116*

*Hours: 36 lecture*

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) — CSU**

*Hours: 36 lecture*

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

**CA 200 — Food Service Practicum**

**(2) — CSU**

*Prerequisites: CA 113*

*Hours: 108 lab*

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) — CSU**

*Skills Advisories: MATH 100 and Eligibility for ENG 110 or 110H*

*Hours: 36 lecture*

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

**CA 202A — The Wines of Italy**

**(2) — CSU**

*Course Advisories: CA 201*

*Hours: 36 lecture*

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) — CSU**

*Course Advisories: CA 201*

*Hours: 36 lecture*

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) — CSU**

*Course Advisories: CA 201*

*Hours: 36 lecture*

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) — CSU**

*Course Advisories: CA 201*

*Hours: 36 lecture*

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

**CA 203 — Restaurant Service and Production (8) — CSU**

*Prerequisites:* CA 200

*Skills Advisories:* MATH 100 and Eligibility for ENG 110 or 110H

*Hours:* 405 lab

Hands-on experience in the operation of a restaurant in both front of the house and the kitchen.

**CA 204 — Advanced Restaurant and Culinary (4) — CSU**

*Prerequisites:* CA 203

*Skills Advisories:* MATH 100 and Eligibility for ENG 110 or 110H

*Hours:* 216 lab

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 211 — Garde Manger (2) — CSU**

*Prerequisites:* CA 113 and 121

*Skills Advisories:* MATH 100 and Eligibility for ENG 110 or 110H

*Hours:* 72 (18 lecture, 54 lab)

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 214 — Advanced Artisan Bread Baking (2) — CSU**

*Prerequisites:* CA 113 and 124

*Hours:* 72 (18 lecture, 54 lab)

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) — CSU**

*Prerequisites:* CA 113 and 203

*Hours:* 72 (18 lecture, 54 lab)

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) — CSU**

*Prerequisites:* CA 117

*Hours:* 36 lecture

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) — CSU**

*Prerequisites:* CA 113 and 124

*Hours:* 108 lab

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) — CSU**

*Skills Advisories:* MATH 100 and Eligibility for ENG 110 or 110H

*Hours:* 36 lecture

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**

*Hours: 18 lecture*

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

**CA 236 — Meat Analysis**

**(2) — CSU**

*Prerequisites: CA 113 and 217*

*Skills Advisories: MATH 100 and Eligibility for ENG 110 or 110H*

*Hours: 72 (18 lecture, 54 lab)*

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) — CSU**

*Prerequisites: CA 116 and 117*

*Hours: 54 (27 lecture, 27 lab)*

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) — CSU**

*Hours: 36 lecture*

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) — CSU**

*Prerequisites: CA 217*

*Hours: 36 (9 lecture, 27 lab)*

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) — CSU**

*Prerequisites: CA 111 and 129*

*Skills Advisories: MATH 100 and Eligibility for ENG 110 or 110H*

*Hours: 36 lecture*

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 266 — Fundamentals of Responsible Alcohol Service**

**(0.5) — CSU**

*Hours: 9 lecture*

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

**CA 270 — Advanced Pastry Arts**

**(2) — CSU**

*Prerequisites: CA 113 and 124*

*Hours: 72 (18 lecture, 54 lab)*

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) — CSU**

*Prerequisites: CA 116*

*Skills Advisories: MATH 100 and Eligibility for ENG 110 or 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.

Hours: 225 lab

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) — CSU

Skills Advisories: MATH 4 and Eligibility for ENG 100

Hours: 54 lecture

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) — CSU

Skills Advisories: MATH 4 and Eligibility for ENG 100

Hours: 54 lecture

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) — CSU

Skills Advisories: MATH 4 and Eligibility for ENG 100

Hours: 54 lecture

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) — CSU

Skills Advisories: MATH 4 and Eligibility for ENG 100

Hours: 54 lecture

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) — CSU

Skills Advisories: MATH 4 and Eligibility for ENG 100

Hours: 54 lecture

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

### HM 257 — Hospitality Sales and Marketing

(3) — CSU

Skills Advisories: MATH 4 and Eligibility for ENG 100

Hours: 54 lecture

Through study and practical application in a hospitality setting, students learn to apply 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) — CSU

Skills Advisories: MATH 4 and Eligibility for ENG 100

Hours: 54 lecture

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) — CSU

Skills Advisories: MATH 4 and Eligibility for ENG 100

Hours: 54 lecture

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) — CSU**

*Skills Advisories: MATH 100 and Eligibility for ENG 110 or 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.*

*Hours: 180-300 lab*

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) — CSU**

*Skills Advisories: Eligibility for ENG 110 or 110H*

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

*Hours: 228-273 lab*

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