BUSINESS, TECHNOLOGY & ENTREPRENEURSHIP PATHWAY PROGRAM MAP: CATALOG YEAR: 2021-22



5 Units

7 Unite

Culinary Arts & Hospitality Certificate

Mt. San Jacinto College Culinary Arts Program provides students with a thorough education. Our program provides training in both culinary and baking and pastry. Our state of the art kitchen and robust curriculum ensure students will learn the skills necessary for employment in many food service kitchens.

Please see a Pathways Counselor: Create an education plan customized to meet your needs. Contact a Counselor

Transfer Majors/Award Focus

GE Pattern/Units

• Culinary Arts & Hospitality Certificate

• GE Pattern: n/a

Program maps indicate the major coursework and recommended general education courses to fulfill your degree in 2 years (approximately 15 units/semester or 30 units/year). If you are a part-time student, start Semester 1 courses and follow the course sequence. Some of the courses listed may be substituted by another course. Please view these options in the official course catalog.

Semester 1

v	COURSE	TITLE	UNIT
	CUL-110	Sanitation & Safety	2
	CUL-150	Introduction to the Culinary Arts 1	3

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Semester 2			6 Units	
>	COURSE	TITLE	UNIT	
	CUL-500	Introduction to Culinary Arts 2	4	
	CUL-700	Culinary History	2	

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Semester S			7 01113
v	COURSE	TITLE	UNIT
	CUL-705	Baking and Pastry	4
	CUL-120	Food, Beverage, & Labor Cost Control	3

Semester 4			6 Units	
~	COURSE	TITLE	UNIT	
	CUL-710	Entrepreneurship & Hospitality Management	2	
	CUL-750	The Art of Garde Manger	4	

Career Options

Food Preparation Workers (SM, C) Cooks, Institution and Cafeteria (SM, C) Chefs and Head Cooks (SM, C, A)

Find more careers: msjc.emsicc.com

Required Education: SM: some college; C: Certificate; A: Associate, B: Bachelor's, M: Master's; D: Doctorate

Financial Aid

Financial aid is determined by the number of credit hours you take in a semester. Maximize your financial aid by taking 12-15 units per semester.