What is the Culinary Arts Program?

For more than 30 years, Shasta College has been successfully preparing students for professional culinary careers.

Shasta College's Culinary Arts Program offers an in-depth, hands-on learning curriculum where students gain both knowledge and experience.

Whether a student is interested in pursuing a Culinary Arts Certificate or Associate in Science Degree, Shasta College offers a program that will fit your needs. Students will learn what they need in preparation to enter into a culinary career.

Information

For detailed information about the certificate and degree requirements, please see the current Shasta College Catalog or Schedule of Classes. Check online at www.shastacollege.edu for information about this and other classes in Arts, Communications, Consumer & Social Sciences.

Important:

In compliance with Title VI of the Civil Rights Act of 1964, Title IX of the Education Amendments of 1972, Section 504 of the Rehabilitation Act of 1973, and the Age Discrimination Act of 1975, Shasta College does not discriminate on the basis of race, color, national origin, sex, handicap, or age in employment, admission to or participation in its educational programs, or in the provision of benefits and services to its students. A lack of English language skills and/or visual and hearing impairment will not be a barrier to admission or participation in any educational program, including Career Technical Education.

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As a part of the Shasta College Culinary Program, students will have the opportunity to apply the skills developed in the classroom in a real-world environment. What better place to gain education than Shasta College? Students learn from experienced chefs, meet guests and gain practical experience.

What is the program of study?

Forty-four (44) units are required for a certificate and sixty (60) semester units for an Associate in Science degree in Hospitality. The unit requirements include core courses and general education courses.

Students will study sanitation and safety, basic food production, stocks, soups and sauces, and an introduction to the hospitality industry during the first semester in the program. The second semester will cover beverage management, advanced foods, menu planning and cost analysis, purchasing, and actual work site learning.

During the third semester, the student will study dining room service, baking, hospitality supervision, and the art of garde manger.

Students finish their last semester of study with courses in nutrition, business communications, gourmet foods, pastry, beverage management, and by completing general education requirements.

The work site learning aspect of both the certificate and degree program options is vital to student success on the job.

What can I do with a culinary arts degree?

Graduates enter the culinary field well prepared for entry-level employment, many progressing to management positions. Successful Shasta College Culinary Arts alumni can be found in many fine establishments.

In California, the hospitality industry is growing by 4.9% each year (statistics from: the National Restaurant Association) and opportunities have never been better for a career in this rewarding field.

The restaurant industry is filled with success stories of people starting in the dish room and ending up in the boardroom, and of people who achieved the “American Dream” through hard work and dedication. A cornerstone of careers, community, and the nation’s economy, restaurants offer people a chance to build successful careers. In fact, more than eight in ten salaried employees at restaurants started as hourly staff.

How long does it take to earn a degree?

The Culinary Arts A.S. Degree requires a total of 60 semester units. Generally, students take two (2) years to complete all the courses required for the degree program.

Are there additional costs for the program?

In addition to textbooks, Culinary Arts students are required to purchase uniforms and tools for laboratory classes. Some classes have materials fees in addition to registration costs.