SAN DIEGO MESA COLLEGE

CULINARY ARTS & CULINARY MANAGEMENT

Program

Mesa's Culinary program is an intense, full-time, experience where students learn the in-demand skills for career success.

Whether you want to own your own establishment or be the head chef in a 5-star restaurant, you will experience all the skills you need in our state-of-the-art kitchen from our seasoned industry chefs.

A summer start is highly recommended in order to complete your Certificate of Achievement in one year.

In this program you will be attending classes Monday - Thursday at varying times between 7:30 am and 8:00 pm.

Your dedication will produce culinary success!

CONTACT

Lead Program Faculty:

Michael Fitzgerald
mfitzger@sdccd.edu

Tonya Whitfield
twhitfie@sdccd.edu

Web:
https://www.sdmesa.edu/academics/v2/programs/culinary-arts-management/

Recommend Course Sequences - Summer Start

Certificate of Achievement

30.5 Units in 12 months

Course	Title	Units	Summer	Fall	Spring
1st Semester	**Recommended for SUMMER**				
CACM 102	Sanitation *(formerly CACM 101)*	2	x	x	x
HOSP 101	Introduction to Hospitality & Tourism	3	x	x	x
2nd Semester	**Recommended for FALL**				
CACM 103	Organization of Food *(formerly CACM 105)*	1		x	x
CACM 106	Theory of Food Principles *(formerly CAMC 105)*	2.5		x	x
CACM 110A	Fundamental Food & Service: Restaurant Operations	2		x	x
CACM 110B	Fundamental Food & Service: Cooking Techniques	2		x	x
CACM 122A	Restaurant and Catering Operations *(formerly CACM 120)*	1.5		x	x
CACM 122B	The Art of Menu Creation *(formerly CACM 120)*	1.5		x	x
HOSP 111	Food and Beverage Management	3		x	x
3rd Semester	**Recommended for SPRING**				
CACM 132A	Meat, Seafood & Poultry	1		x	x
CACM 132B	Seafood Identification & Processing	1.5		x	x
CACM 132C	Meat Identification & Processing	1.5		x	x
CACM 133A	Menu Preparation Lab *(formerly CACM 131)*	2		x	x
CACM 133B	Modern Breakfast Service *(formerly CACM 131)*	2		x	x
HOSP 115	Strategic Leadership in Hospitality	3		x	x
CACM 270	Work Experience	1	x	x	x

Recommended Course Sequences
Selecting and scheduling General Education (GE) courses and developing your complete Educational Plan (ed plan) should be discussed with a counselor.

February 2025

SAN DIEGO MESA COLLEGE

CULINARY ARTS & CULINARY MANAGEMENT

Program

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A **summer start** is highly recommended in order to complete your Associate Degree in two years.

In the first year (Fall and Spring) of this program you will be attending classes Monday - Thursday at varying times between 7:30 am and 3:00 pm. Your second year classes are from 2:00 pm - 8:00 pm.

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Recommend Course Sequences - Summer Start

Associate of Arts

46 Units + GE in 36 months

Course	Title	Units	Summer	Fall	Spring
1st Semester - Recommended for SUMMER					
CACM 102	Sanitation *(formerly CACM 101)*	2	x	x	x
HOSP 101	Introduction to Hospitality & Tourism	3	x	x	x
2nd Semester - Recommended for FALL					
CACM 103	Organization of Food *(formerly CACM 105)*	1		x	x
CACM 106	Theory of Food Principles *(formerly CACM 105)*	2.5		x	x
CACM 110A	Fundamental Food & Service: Restaurant Operations	2		x	x
CACM 110B	Fundamental Food & Service: Cooking Techniques	2		x	x
CACM 122A	Restaurant and Catering Operations *(formerly CACM 120)*	1.5		x	x
CACM 122B	The Art of Menu Creation *(formerly CACM 120)*	1.5		x	x
HOSP 111	Food and Beverage Management	3		x	x
3rd Semester - Recommended for SPRING					
CACM 132A	Meat, Seafood & Poultry	1		x	x
CACM 132B	Seafood Identification & Processing	1.5		x	x
CACM 132C	Meat Identification & Processing	1.5		x	x
CACM 133A	Menu Preparation Lab *(formerly CACM 131)*	2		x	x
CACM 133B	Modern Breakfast Service *(formerly CACM 131)*	2		x	x
HOSP 115	Strategic Leadership in Hospitality	3		x	x
4th Semester - Recommended for SUMMER					
NUTR 150B	Nutrition	3	x	x	x
CACM 270	Work Experience	1	x	x	x
5th Semester - Recommended for FALL					
CACM 202	Contemporary Restaurant Services *(formerly CACM 201)*	2		x	
CACM 212	Baking and Pastry	3		x	
CACM 206B	Garde Manger II *(formerly CACM 205)*	1		x	
6th Semester - Recommended for SPRING					
CACM 206A	Garde Manger I *(formerly CACM 205)*	2			x
CACM 206C	Garde Manger III *(formerly CACM 205)*	1.5			x
CACM 214	*Advanced Baking*	3			varies
OR					
CACM 215	*Advanced Pastry*	3			varies

Recommended Course Sequences
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SAN DIEGO MESA COLLEGE

BAKING AND PASTRY

Program

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February 2025

Recommend Course Sequences - Summer Start

CERTIFICATE OF ACHIEVEMENT

14 Units in 24 months

Course	Title	Units	Summer |	Fall |	Spring
1st Semester - Recommended for SUMMER					
CACM 102	Sanitation *(formerly CACM 101)*	2	x	x	x
2nd Semester - Recommended for FALL					
CACM 160	Fundamental of Baking Theory	3		x	
CACM 212	Baking and Pastry	3		x	
3rd Semester - Recommended for SPRING					
CACM 214	Advanced Baking	3			x
4th Semester - Recommended for FALL					
CACM 215	Advanced Pastry	3		x	

Recommended Course Sequences
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SAN DIEGO MESA COLLEGE

MEAT AND SEAFOOD PROCESSING

Program

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February 2025

Recommend Course Sequences - Summer Start

Certificate of Achievement

12 Units in 24 months

Course	Title	Units	Summer	Fall	Spring
1st Semester - Recommended for SUMMER					
CACM 102	Sanitation *(formerly CACM 101)*	2	x	x	x
2nd Semester - Recommended for FALL					
CACM 132A	Meat, Seafood & Poultry	1		x	x
CACM 132B	Seafood Identification & Processing	1.5		x	x
CACM 132C	Meat Identification & Processing	1.5		x	x
3rd Semester - Recommended for SPRING					
CACM 206A	Garde Manger I *(formerly CACM 205)*	2			x
CACM 218	Seafood Fabrication - Whole Fish Lab	1			x
4th Semester - Recommended for FALL					
CACM 220	Meat Butchery - Whole Animal LabB	1.5		x	
CACM 222	Preservation of Meat Lab	1.5		x	

Recommended Course Sequences
Selecting and scheduling General Education (GE) courses and developing your complete Educational Plan (ed plan) should be discussed with a counselor.