

Santa Barbara City College

School of Culinary Arts
and Hotel Management

Hospitality Program

Informational Brochure

General Information email
saalvarez4@pipeline



Dear Prospective Student:

Thank you for your interest in Santa Barbara City College's Hospitality program. For over four decades Santa Barbara City College has maintained a commitment of academic excellence in Hospitality and Hotel Management education. As a nationally recognized program that is accredited by the American Hotel and Lodging Association, the Santa Barbara City College Hospitality program teaches students skills based on current industry needs; skills that pay bills!

Leading corporations, hotels, resorts and independent lodging operations employ graduates of the Hospitality and Culinary Arts programs throughout Santa Barbara County, California and beyond. Certificated graduates are eligible to continue their education at Santa Barbara City College and earn an Associate in Science degree, or transfer to a four-year college/university to earn a Bachelor's degree in Hotel and Restaurant Management.

Enclosed are a program brochure, program information, uniform/equipment requirements, and overview of the curriculum with the suggested sequence of classes. Students enrolled full-time in the program can complete the certificate program in four semesters. Classes are also available to students who wish to attend on a part-time basis. If you have additional questions regarding the Santa Barbara City College School of Culinary Arts & Hotel Management, please email saalvarez4@pipeline.sbcc.edu.

Thank you for your interest, and we look forward to helping you reach your educational goals.

Sincerely,

Charles Fredericks
Department Chair
School of Culinary Arts & Hotel Management

Santa Barbara City College

Hotel Management

Frequently Asked Questions

Do I need to be accepted into the SCAHM program or meet with the program director before I can sign up for classes?

Yes, students are **REQUIRED** to read the program requirements and it is suggested to meet with a Hotel Management counselor before signing up for any Hotel Management classes. A student can schedule an appointment via online at <https://www.sbccc.edu/counselingcenter/>

Am I required to take a Culinary Arts course for the Hospitality degree? Yes, Hospitality students must take:

- CA 113: Hospitality Sanitation and Safety
- CA 117A: Hotline Kitchen Fundamentals **OR**
- CA 124: Principles of Baking

Please note that if a student is taking a food preparation course or lab course they must wear the required uniform and have a knife kit/ baking kit on the first day of instruction. Knife Kits/Baking Kits, and uniforms can be purchased in the SBCC bookstore.

Which classes do I take each semester? The [Hospitality degree](#) takes a minimum of four semesters to complete the program. You may join the program in either Fall or Spring. As each semester lays the foundation for the next semester, it is important you take the Culinary Arts courses in the correct order.

Will a SerSafe Industry Certificate substitute for the CA 113-Sanitation course requirement?

NO, you must take and pass CA 113 Hospitality Sanitation and Safety.

What do I need for my uniform?

To foster a professional working environment and to maintain the highest standards of safety and sanitation, the School of Culinary Arts has adopted a uniform code that is

explained in this packet of information. You may purchase your uniform and knife kit from the SBCC Bookstore

Culinary Arts Course Offerings

By Semester

*** LAB = UNIFORM REQUIRED FOR CLASS***

Department Requirements

Title Class Units

ACCT 110 Introduction to Accounting (4 units)

BUS 101 Introduction to Business (3 units)

OR FIN 101 Introduction to Finance and Banking, **IBUS 102-** Intro to International Business,

CA 113 Hospitality Sanitation and Safety (2units)

CA 117A Hotline Fundamentals (4 units)

OR

CA 124 Principles of Baking (2units)

COMP 101 Introduction to computer Applications (4 units)

OR CIS 101 Introduction to Computers and Information Systems

HM 290 Hotel Work Experience (3 units)

Please complete FOUR of the following courses:

Title Class Units

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 Develp. Skills for Hosp. Prof. 3

Recommended course Sequence: First semester: CA 113 plus one of the four HM elective courses; Second semester: CA 117A or CA 124 plus one of the four HM elective courses; Summer session: HM 290; Third semester: COMP 101, CA 200 plus one of the four HM elective courses: Fourth semester: ACCT 110. Bus 103 plus one of the four HM elective courses. Please work with an academic counselor

SCHOOL OF CULINARY ARTS

POLICIES & PROCEDURES

Uniform Code

The professional chef's and food server's uniform represents a long and proud tradition. You are expected to wear your uniform with pride and make sure it is neat and clean at the start of each class. Students may purchase uniforms from several approved sources, or may provide their own uniform as long as it meets SCA department standards. To foster a professional working environment and to maintain the highest standards of safety and sanitation, the SCA department has adopted the following uniform code:

Chef's Uniform *A student found in violation of the uniform policy will be given one late absence and will only be allowed to attend class if there is no threat to safety and sanitation.*
The uniform for all food production classes and labs (back of the house) is:

- White chef's jacket with SBCC Logo- Can be purchased in the **SBCC Campus Bookstore**
 - Chef's black & white checkered pants – small houndstooth
 - Black leather shoes cleaned and polished, with no open toes, or heels, and closed tops (sturdy shoes with grease, water, and slip resistant soles highly recommended). Socks must be worn.
 - White 4 way apron
 - White cloth "floppy" toque
-
- **Casual dress for hotel and restaurant operations (lecture) classes.**
-
- **Casual attire for all non-food production/lecture courses.**

Hair and Beard Code

In all food production classes and labs, hair must be neat, clean, and properly restrained at all times. Long hair must be pinned up and worn under a hair net. Ponytails should not be visible and should be restrained. Beards are allowed in classes if they are neat and trimmed. A mustache must be kept neatly trimmed.

Knife Sets

Students are required to have a full knife kit in all food production classes and labs consisting of minimum:

- Knife Case
- 8" or 10" Chef's Knife
- 4" Paring Knife
- 6" Boning Knife
- 8" Offset Serrated Bread Knife
- 12" Regular Steel
- 7" Flat Fork
- Swivel Vegetable Peeler
- Digital Pocket Thermometer

Students without knife kit will be considered out of uniform

Baking Equipment

- Digital Pocket Thermometer (up to 400°)
- Digital scale (up to 5#)
- Measuring Spoons
- Paring Knife
- Star pastry tip 1M
- Round Tip #804
- Offset Cake Spatula
- Small tool box (for storage)

Attendance Policy

Students are required to be in class, on time, for the complete semester. Please consult instructors and syllabi for policies. For all other classes please refer to the course syllabus and individual instructor's attendance policies. (According to SBCC policy Instructors may withdraw students at any time for excessive absences. As a guideline, absence is considered excessive if a student misses 3 meetings). There may be emergency cases in which these allowable absences are exceeded as a result of an occurrence that is out of the control of the student. Examples of these events are documented jury duty, death of a relative, illness, or accident.

Uniforms

To foster a professional working environment and to maintain the highest standards of safety and sanitation, the School of Culinary Arts has adopted a uniform code that is explained in the Culinary Arts Packet of Information. It is recommended that you purchase two sets of uniforms so you can wear one while the other is being cleaned.

Chef's Uniform - Back of the House (1 required, 2 recommended):

- White chef's jacket with SBCC Logo
- Chef's black & white checkered pants – small hound's-tooth
- Black leather shoes cleaned and polished, with no open toes, or heels, and closed tops (sturdy shoes with grease, water, and slip resistant soles highly recommended).
- Socks must be worn.
- White 4 way apron
- White cloth "floppy" toque

Knife Sets

Students are required to have a full knife kit in all food production classes and labs consisting of minimum:

Knife Case

8" or 10" Chef's Knife

4" Paring Knife

6" Boning Knife

8" Offset Serrated Bread Knife

12" Regular Steel

7" Flat Fork

Swivel Vegetable Peeler

Digital Pocket Thermometer

Baking Equipment (not necessary unless you are taking a baking course)

Digital Pocket Thermometer (up to 400°)

Digital scale (up to 5#)

Measuring Spoons

Paring Knife

Star pastry tip 1M

Round Tip #804

Offset Cake Spatula

Small tool box (for storage)

The uniform, knife kit and baking kit can be purchased at the:

SBCC Campus Store

721 Cliff Drive

Santa Barbara, CA 93109

805.730.4047

<https://www.sbcc.edu/campus-store/index.php>