

Culinary Arts and Hospitality Management

The Program

At Cabrillo, you receive professional training in the culinary arts, the bakery, pastry arts and restaurant management.

Participation in our extensive hands-on labs, student-operated restaurant and catering facilities in the college's historic Sesnon House, and lecture courses means you'll be ready for a successful career in the culinary and hospitality fields.

In fact, the majority of Cabrillo culinary arts and hospitality majors are employed even before they graduate!



Cabrillo College is part of the California Community College system. All of our classes are fully accredited, which means you can rest assured you receive a high quality education using the latest tools and techniques.

You can choose from several educational options—from a two-year A.S. degree in culinary arts and hospitality management to certificates that can have you out and working in your chosen profession in a couple of semesters. Visit our web site for more information: www.cabrillo.edu/academics/cahm/

Career Paths

No matter what aspect of culinary arts and hospitality management you enjoy most—there's a career path for you.

Many graduates work in restaurants and hotels as cooks, servers, chefs and managers. Working in resorts and cruise ships are also options. Imagine cooking meals while you're sailing around the world!

Because we offer many other areas of study at Cabrillo, you can combine majors for individualized career goals. For example, you could combine photography and culinary arts and become a food stylist. Study chemistry and culinary arts for a food science career. If you love to write, combine the two and become a travel and food writer. Prepare to open your own restaurant, bakery or catering company, by studying business in addition to culinary arts.

Career Options

- Chef
- Resort or hotel manager
- Restaurant owner
- Caterer
- Personal chef
- Food scientist
- Food photographer
- Food stylist
- Travel writer
- Restaurant critic



A few statistics concerning the restaurant industry

CORNERSTONE OF OUR NATION'S ECONOMY

- The overall economic impact of the restaurant industry is expected to exceed \$1.5 trillion in 2008, including sales in related industries such as agriculture, transportation and manufacturing.
- Average unit sales in 2005 were \$833,000 at full service restaurants and \$694,000 at limited-service restaurants.
- More than seven out of 10 eating-and-drinking places are single-unit (independent) operations.

LADDER TO MANAGEMENT OPPORTUNITY

- 25% of eating-and-drinking place firms are owned by women, 15% by Asians, 8% by Hispanics and 4% by African-Americans.
- Eating-and-drinking places employ more minority managers than any other industry.
- The number of foodservice managers is projected to increase 11 percent from 2008 to 2018.



For more information:

cabrillo.edu/academics/cahm



How To Enroll

STEP 1 You may apply online at www.cabrillo.edu. If you have any questions, contact the Cabrillo College Admissions & Records Office in Building

100 of the Aptos campus located on 6500 Soquel Drive, phone (831) 749-6201; or in Watsonville on 318 Union Street, phone (831) 786-4701.

STEP 2 You will receive registration information in the mail including your time to begin registering.

Who May Enroll

Cabrillo College is open to anyone 18 years of age or older, or anyone with a high school diploma or proficiency certificate. High school students also may attend classes at Cabrillo on a limited basis with the permission of their high school principals.

Nondiscrimination Policy

Cabrillo Community College does not discriminate on the basis of ethnic group identification, national origin, religion, age, sex, race, color, physical or mental disability, or sexual orientation in any of its policies, procedures, or practices. This nondiscrimination policy covers admission and access to, and treatment and employment in, the college's programs and activities, including vocational education programs. Limited English language skills will not be a barrier to admission to and participation in vocational education programs.

Plan De Acción No Discriminatoria

Cabrillo Community College no discrimina a base de identificación con grupos étnicos, nacionalidad de origen, religión, edad, sexo, raza, color, incapacidad mental o física ni orientación sexual en ninguna de sus reglamentaciones, procedimientos o prácticas. Este plan de acción no discriminatoria incluye la admisión y el acceso a los programas y actividades, y el tratamiento y el empleo en los mismos, incluyendo la educación vocacional. Tener limitadas destrezas en el idioma inglés no constituirá una barrera para ser admitido o participar en los programas de educación vocacional. 5/11

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“Taking the culinary arts class has not only given me a career, but it has given me a way to give back to the community through teaching.”

—Hector Quiroz



The Profession

Have you ever dreamed of being the executive chef of a world-famous restaurant or owning your own signature restaurant? Want to become a pastry chef or open an artisan bakeshop? How about being the manager of a luxurious hotel or destination resort? If you are ready to break away from an ordinary life and fulfill your dream of having an exciting career—take a look at Cabrillo College's Culinary Arts and Hospitality Management program.

