

CULINOLOGY AND FOOD SCIENCE

Culinology®, as defined by the Research Chefs' Association, is the blending of the culinary arts and the science of food. Students completing this certificate will have career opportunities in food manufacturing, chain restaurants, hotels, ingredient supply houses, consulting and academia, new product development, sales, marketing, manufacturing, distribution, and the media.

The corporate headquarters of several restaurant chains, as well as large and small food manufacturers, are located in the southern California area. Opportunities exist for persons trained in culinary arts and food science to find interesting and rewarding careers with these companies.

Department Contact Information

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Culinology® and Food Science Department Website (<https://orangeoastcollege.edu/academics/consumer-health/hospitality/culinology/>)

- Level I - Culinary Food Science Assistant, Certificate of Achievement (<https://catalog.cccd.edu/orange-coast/pathways/hospitality-food-tourism/culinology-food-science/level-1-culinary-food-science-assistant-certificate-achievement/>)
- Level II Culinology® - Professional Level, Associate in Science Degree (<https://catalog.cccd.edu/orange-coast/pathways/hospitality-food-tourism/culinology-food-science/level-2-culinology-professional-level-associate-science-degree/>)