

CULINARY ARTS (CUL)

CUL-110 Food Safety and Sanitation **2 Units (LEC 32-36)**

This course covers basic principles of safety and sanitation in a food service establishment. Topics include safe food handling during its receiving, storing, preparing, holding, and serving, along with accident prevention and pest control. Students that pass the course will have the opportunity to take the ServSafe examination. This certificate is recognized all across the United States and is necessary for employment as a manager.

Transfers to CSU only

CUL-120 Food, Beverage, and Labor Cost Control **3 Units (LEC 48-54)**

This course is designed to teach students the skills needed to move into and excel in a managerial role. Topics include purchasing food, beverages, and supplies for food service and hospitality establishments. Emphasis will be placed on menu development, menu costing, purchase costing, sourcing vendors and how to properly purchase goods. Scheduling of employees and labor cost control techniques are also discussed.

Prerequisite: CUL-150 (with a grade of C or better).

Transfers to CSU only

CUL-150 Introduction to Culinary Arts 1 **3 Units (LBE 72-81, LEC 24-27)**

This course facilitates a comprehensive hands-on introduction to culinary basics. Topics will include classic knife cuts, terminology, equipment, measurement, ingredients, vegetable and starch cookery, stocks, sauces and soups. Classic techniques, customer service, communication, teamwork and time management will be emphasized.

Prerequisite/Corequisite: CUL-110 (with a grade of C or better).

Transfers to CSU only

CUL-500 Introduction to Culinary Arts 2 **4 Units (LAB 168-189, LEC 8-9)**

This course continues the study of basic culinary techniques from CUL-150. Emphasis is placed on protein fabrication and the identification of primal, sub-primal, and portioned cuts. Cooking techniques for a variety of proteins, vegetables, starches, and sauces are studied and practiced. All basic preparations are taught which include many classic, international, and contemporary dishes. In addition, customer service, communication, teamwork, and time management are emphasized.

Prerequisite: CUL-110 (with a grade of C or better) and CUL-150 (with a grade of C or better).

Transfers to CSU only

CUL-700 Culinary History **2 Units (LEC 32-36)**

This course examines the history of food and its preparation from prehistoric times until the present. The evolution of kitchens and processing of foods throughout history will also be a focus of this course. The appreciation and understanding of important historical developments in the culinary arts will be emphasized.

Not transferable

CUL-705 Baking and Pastry **4 Units (LBE 168-189, LEC 8-9)**

This course is a combination of theory, lecture, demonstration, and hands-on production to provide an introduction to baking and pastry techniques for use in a commercial kitchen. Focus is placed on the function of ingredients, product identification, and weights and measures. Instruction is provided on the preparation of yeast-raised doughs, roll-in doughs, pie doughs, basic cake mixing methods, fillings, icings, pastry cream, cookies, ice cream, and finishing techniques.

Prerequisite/Corequisite: CUL-110 (with a grade of C or better) and CUL-150 (with a grade of C or better).

Not transferable

CUL-710 Entrepreneurship and Hospitality Management **2 Units (LEC 32-36)**

This course introduces students to entrepreneurship in the hospitality industry. Topics will include entrepreneurial resources, how to write a business plan, and how to grow and sustain a business. This course will also cover dining room service along with bar and beverage management.

Prerequisite/Corequisite: CUL-150 (with a grade of C or better)

Not transferable

CUL-750 The Art of Garde Manger **4 Units (LBE 168-189, LEC 8-9)**

This course provides students with the skills and knowledge of the organization, equipment, and responsibilities of the cold kitchen. Students are introduced to and prepare cold hors d'oeuvres, appetizers, sandwiches, salads, smoked items, cured items, and basic charcuterie items. Utilization of entire products and preservation techniques are discussed and practiced. Reception foods and buffet arrangements are introduced. Students will create and execute a buffet display as well as be examined in written form to demonstrate proficiency.

Prerequisite: CUL-150 (with a grade of C or better).

Not transferable