

CULINARY ARTS (CULART) COURSES

CULART 010 6 Units

Restaurant Service and Catering I

Lab: 324 contact hours

This course provides a supervised internship in the Culinary Arts Program's operational restaurant. The concentration will be on building basic preparation techniques, recipe standardization, time management, and preparing meals for customers.

Associate Degree Applicable

CULART 011 6 Units

Restaurant Service and Catering II

Lab: 324 contact hours

Prerequisite: CULART 010

This course provides a supervised internship in a student-run restaurant. The concentration will be building on the basic preparation techniques, recipe standardization, time management, and preparing meals for customers. The skills learned in this course will build on skills learned in Internship I.

Associate Degree Applicable

CULART 012 6 Units

Food Truck Restaurant and Catering Services

Lab: 324 contact hours

Prerequisite: CULART 010

This course provides a supervised internship in the culinary arts operational food truck restaurant. The concentration will be on building management and technical skills needed to manage or run a kitchen and caterings from a food truck.

Associate Degree Applicable

CULART 040 6 Units

Introduction to Baking

Lab: 324 contact hours

This basic baking course highlights baking techniques found in commercial kitchens with a focus on quick breads, cookies, pies, artisan breads and basic cakes.

Associate Degree Applicable

CULART 041 6 Units

Desserts and Pastries

Lab: 324 contact hours

Prerequisite: CULART 040

This course highlights baking techniques found in commercial kitchens with a focus on cakes and decorating, artisan breads, and complex pastry.

Associate Degree Applicable

CULART 042 6 Units

Cake Decorating

Lab: 324 contact hours

Prerequisite: CULART 041

This class will provide the experience the student needs to become competent in cake decorating. This class will cover royal icing, butter icing, fondant, mirror glaze, fillings and ganache.

Associate Degree Applicable

CULART 043 6 Units

Advanced Desserts and Pastry/Chocolate/Sugar

Lab: 324 contact hours

Prerequisite: CULART 041

This course highlights baking techniques found in commercial kitchens with a focus on cakes and decorating, artisan breads, sugar work, chocolate work and complex pastry.

Associate Degree Applicable

CULART 044 3 Units

Introduction to Baking Skills, Ingredients, and Technology

Lecture: 54 contact hours

This course examines the basic baking skills needed in order to work within the Food Service Industry. This course will include how to scale, the ingredient list and how to read a recipe, technology used in baking, the science behind baking and how and why baking works.

Associate Degree Applicable

CULART 050 3 Units

Healthy Cooking and Special Diets

Lecture: 18 contact hours

Lab: 108 contact hours

This hands-on cooking class is an overview of the important nutrition principles, beneficial foods, and cooking techniques that contribute to building better brain health. Students prepare anti-inflammatory and nutrient dense foods rich in healthy fats, herbs and spices, antioxidants, probiotics, fiber, vitamins and minerals to create a delicious meal preparation. The focus is on healthy eating, organic food, sustainability and special needs diets and cooking techniques.

Associate Degree Applicable

CULART 080 6 Units

Small Business and Catering Management

Lecture: 36 contact hours

Lab: 216 contact hours

This course covers catering and banquet techniques for serving 25 to 100 people. It includes developing a small business that will work with clients to develop an event, including customizing a menu and calculating staffing needs for preparation, cooking, transporting, setting up, serving and cleaning up. This course also caters to event planning.

Associate Degree Applicable

CULART 098 1-4 Units

Culinary Arts Work Experience

WRKEX: 300 contact hours

Supervised training, in the form of on the job employment that will enhance the student's knowledge in the selected field of study. The student's major and job must match. For paid work, 75 hours = 1 unit; for volunteer work, 60 hours = 1 unit. Students may earn a total of 16 units toward graduation in Work Experience 098 courses. See department for specific guidelines.

Associate Degree Applicable

CULART 161 3 Units

Quantity Food Preparation

Lecture: 18 contact hours

Lab: 108 contact hours

Departmental Recommendation: HOSP 160

This course details the basic principles, standards, procedures, and techniques necessary to prepare food for quantity production.

Associate Degree Applicable

Transfers to CSU only

CULART 205 3 Units

Principles of Design and Presentation

Lab: 162 contact hours

This course will explore the theory behind design and layout of platters, trays and plates for presentation. Students will learn presentation standards, matching and pairing of foods, and wines and sauces that make up presentation.

Associate Degree Applicable

Transfers to CSU only

CULART 225 3 Units

Sanitation and Safety

Lecture: 54 contact hours

This course focuses on the sanitation and safety issues involved with handling food through the food service process. Topics include the prevention of food borne illnesses; responsibilities of the food service manager and employees; the characteristics of a food-safe facility; food safety guidelines; and Hazard Analysis and Critical Control Point (HACCP) system and Serve Safe.

Associate Degree Applicable

Transfers to CSU only

C-ID: HOSP 110

CULART 240 3 Units

Procurement, Purchasing and Selection

Lecture: 54 contact hours

This course includes purchasing policies, specifications, procedures and controls and their implementation in the procurement of quantity foods, merchandise and supplies.

Associate Degree Applicable

Transfers to CSU only

CULART 250 3 Units

Wine, Beverage, and Food Pairing Concepts

Lecture: 54 contact hours

This course explores customer psychology and trends in the bar and beverage industry. This course will also cover beer, spirits, serving styles, wine and beverage service, and food and wine pairing. A thorough study of major grape varietals, and world-wide appellations and growing climates.

Associate Degree Applicable

Transfers to CSU only