CULINARY ARTS AND HOSPITALITY MANAGEMENT

The Culinary Arts curriculum prepares students for careers in culinary arts, food services, and other hospitality career fields. Upon completion of the program, students are eligible for membership to the American Culinary Federation. Students planning to transfer to a four-year institution and major in Culinary Arts should consult with a counselor regarding the transfer process and lower division requirements.

The Hospitality Management curriculum prepares students for careers in the Hospitality industry, including culinary arts, food services, and other hospitality career fields. Hospitality is the second largest employing industry in the state of California and the United States. Students planning to transfer to a four-year institution and major in Hospitality should consult with a counselor regarding the transfer process and lower division requirements.

Contact Information:

Division: Academic Services, Business, Computer Technology, and Hospitality (B - 127)

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- Baking Business Certificate of Achievement
- Baking Certificate of Achievement
- Hospitality Management Associate in Science for Transfer Degree
- Hospitality/Culinary Arts Associate of Arts Degree
- Hospitality/Culinary Arts Certificate of Achievement
- Professional Baking and Management Associate of Arts Degree
- Restaurant Service Certificate of Achievement

Culinary Arts 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 0.5-4 Units
Culinary Arts Work Experience
WRKEX: 216 contact hours
This course involves 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. See department for specific guidelines.

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

Hospitality Management Courses

HOSP 100 3 Units
Introduction to Hospitality and Customer Service
Lecture: 54 contact hours
This course is an overview of the structure and financial performances of the food service and hospitality industry. It focuses on orientation to customer service, cultural/economic trends, and career opportunities in food service, tourism and hospitality.
Associate Degree Applicable
Transfers to CSU only
C-ID: HOSP 100

HOSP 120 3 Units
Hospitality Cost Control
Lecture: 54 contact hours
Departmental Recommendation: ACCT 200
This course delves into the management side of the hospitality industry and how to control the various costs involved in the industry such as labor, food, logistics, overhead, and how to keep the cost of doing business within the industry reasonable.
Associate Degree Applicable
Transfers to CSU only
C-ID: HOSP 120

HOSP 130 3 Units
Hospitality Food and Beverage Management
Lecture: 54 contact hours
This course will immerse the student in food and beverage management. Techniques and procedures of management are explored and developed as they relate to commercial and institutional food and beverage facilities such as hotels, casinos, schools, and prisons.
Associate Degree Applicable
Transfers to CSU only
C-ID: HOSP 130

HOSP 140 3 Units
Introduction to Hotel Management
Lecture: 54 contact hours
This course introduces the operating systems and components of a hotel/resort facility, which includes front office, housekeeping, food and beverage, sales, and marketing, accounting, property maintenance, human/resource management and information systems.
Associate Degree Applicable
Transfers to CSU only

HOSP 160 3 Units
Culinary Production and Kitchen Operations
Lecture: 18 contact hours
Lab: 108 contact hours
This course will expose the student to a variety of production methods within the hospitality industry, with an emphasis on kitchen production, soups, sauces, stocks, equipment in a commercial kitchen, menu development, and cooking techniques used in a commercial kitchen.
Associate Degree Applicable
Transfers to CSU only
C-ID: HOSP160/NUTR120