CULINARY ARTS

The Culinary Arts curriculum prepares students for careers in 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. Successful completion of one of the vocational certificates qualifies students for certification and membership in the American School Food Service Association. 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.

Contact Information
Division: Applied Technology, Transportation, and Culinary Arts (T - 108)
Division Phone Number: (909) 384-4451
Faculty Chair: Stacy Meyer (smeyer@sbccd.edu), M.A.

- Culinary Arts Associate of Arts Degree (http://catalog.valleycollege.edu/degree-certificate-program-index/culinary-arts/culinary-arts-aa-degree/)
- Professional Baking and Management Associate of Arts Degree (http://catalog.valleycollege.edu/degree-certificate-program-index/culinary-arts/professional-baking-management-aa-degree/)
- Baking Business Certificate of Achievement (http://catalog.valleycollege.edu/degree-certificate-program-index/culinary-arts/baking-business-certificate-achievement/)
- Baking Certificate of Achievement (http://catalog.valleycollege.edu/degree-certificate-program-index/culinary-arts/baking-certificate-achievement/)
- Culinary Arts Certificate of Achievement (http://catalog.valleycollege.edu/degree-certificate-program-index/culinary-arts/culinary-arts-certificate-achievement/)
- Food Preparation Certificate of Achievement (http://catalog.valleycollege.edu/degree-certificate-program-index/culinary-arts/food-preparation-certificate-achievement/)
- Food Service Certificate of Achievement (http://catalog.valleycollege.edu/degree-certificate-program-index/culinary-arts/food-service-certificate-achievement/)
- Restaurant Service Certificate of Achievement (http://catalog.valleycollege.edu/degree-certificate-program-index/culinary-arts/restaurant-service-certificate-achievement/)

CULART 010 5.5 Units
Restaurant Service and Catering I
Lab: 297 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 5.5 Units
Restaurant Service and Catering II
Lab: 297 contact hours
Prerequisite: CULART 010
This course provides a supervised internship in the student run restaurant. The concentration will be on building 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 5.5 Units
Food Truck Restaurant and Catering Services
Lab: 297 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 3 Units
Introduction to Baking
Lab: 162 contact hours
This basic baking course highlights baking techniques found in commercial kitchens with a focus on quick breads, cookies, cakes, pies and artisan breads.

Associate Degree Applicable

CULART 041 5.5 Units
Desserts and Pastries
Lecture: 36 contact hours
Lab: 189 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 3 Units
Cake Decorating
Lab: 162 contact hours
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 5.5 Units
Advanced Desserts and Pastry/Chocolate/Sugar
Lab: 297 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 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 101 3 Units
Introduction to Hospitality and Customer Service
Lecture: 54 contact hours
This course is an overview of the food service and hospitality industries with an emphasis on career opportunities, customer service, and personal success strategies. Topics include brief history, description and interrelationships of key industry segments emphasizing the application of technology, ethics, leadership, teams, critical thinking, and service standards for the restaurant and hotel-related business.
Associate Degree Applicable
Transfers to CSU only

CULART 160 3 Units
Introduction to Foods
Lab: 162 contact hours
Prerequisite: CULART 225
This course introduces food science principles and food preparation procedures and practices. The emphasis is on food safety and sanitation, ingredient functions and interactions, techniques and food presentation.
Associate Degree Applicable
Transfers to CSU only
C-ID: NUTR 120

CULART 161 3 Units
Quantity Food Preparation
Lecture: 18 contact hours
Lab: 108 contact hours
Advisory: CULART 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 180 5.5 Units
Small Business and Catering Management
Lecture: 36 contact hours
Lab: 189 contact hours
Advisory: ENGL 015 or eligibility for ENGL 101 or ENGL 101H as determined by the SBVC assessment process.
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
Transfers to CSU only

CULART 201 3 Units
Management of Human Resources in Hospitality
Lecture: 54 contact hours
This course highlights the effective management techniques of human resources as it applies to hotels, restaurants and other hospitality workplaces. It emphasizes personnel planning, recruitment, selection, training, performance management, coaching, counseling and discipline, delegation and decision making.
Associate Degree Applicable
Transfers to CSU only

CULART 205 3 Units
Principles of Design and Presentation
Lecture: 54 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

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
Food, Wine and Beverage Service Concepts
Lecture: 54 contact hours
This course covers the psychology of service, dining room organization, serving styles, wine and beverage service, staffing and management; a thorough study of major wines, grape varieties and world-wide appellations where they are grown.
Associate Degree Applicable
Transfers to CSU only
CULART 275  3 Units
Food, Beverage and Labor Cost Control
Lecture: 54 contact hours
Prerequisite: ACCT 200
Advisory: CULART 240
This course includes the analysis of food, beverage and labor cost controls within a hospitality operation. Emphasis is on problem solving, cost control techniques to maximize profit while managing expenses. Topics include: establishing standards, cost-volume-profit-analysis, forecasting, purchasing and storage controls, menu costing and pricing, theft prevention and labor control.
Associate Degree Applicable
Transfers to CSU only

CULART 280  3 Units
Principles of Food and Beverage Management
Lecture: 54 contact hours
In this course the students learn principles of menu planning, sales mix, standardization of recipes, food costing and establishing quality standards. It prepares the students to manage or own a food and beverage establishment.
Associate Degree Applicable
Transfers to CSU only