

# CULINARY ARTS AND HOSPITALITY MANAGEMENT

The Culinary Arts curriculum prepares students for careers in culinary arts, food services, and other hospitality career fields. 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.

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: Applied Technology, Transportation, and Culinary Arts (T - 108)

Division Phone Number: (909) 384-4451

Faculty Chair: Stacy Meyer (smeyer@sbccd.edu), M.A.

Counselor Liaisons: Debbie Orozco (dorozco@sbccd.edu), M.A. and Patricia Jones (pjones@sbccd.edu), M.A.

- 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. (Formerly CULART 180)

**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**Advisory:** 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 varieties, 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. (Formerly CULART 101)

**Associate Degree Applicable****Transfers to CSU only****C-ID:** HOSP 100**HOSP 120 3 Units****Hospitality Cost Control****Lecture:** 54 contact hours**Advisory:** 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. (Formerly CULART 275)

**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. (Formerly CULART 280)

**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. (Formerly CULART 160)

**Associate Degree Applicable****Transfers to CSU only****C-ID:** HOSP160/NUTR120