

Culinary arts

CULINARY ARTS – CULN

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Business Division

Math Building, Room 267

Possible career opportunities

The culinary arts program provides professional training for employment as a chef, culinary supervisor, cookbook author, recipe taster, cook, kitchen manager, food server, caterer, food researcher, banquet chef, dining room manager, food stylist, menu planner, community nutrition specialist, and school foodservice specialist.

The baking program is designed to prepare students to work as pastry chefs in local restaurants, hotels, resorts, bakeries, and catering establishments. Career options include bakery production finisher, pastry decorator, caterer, baker assistant, bakery entrepreneur, and bakery chef at grocery food chains, cafes, restaurants, bakeries, hospitals, resorts, child care facilities, cafeterias, food preparation centers, and catering facilities.

The restaurant management program prepares students to enter the restaurant field as a manager-trainee in a food service establishment. Career options include: restaurant owner/operator, hotel banquet manager, dining room manager, purchasing specialist, catering manager, and food editor. Some career options may require more than two years of college study.

Program-level student learning outcomes

Program learning outcomes are subject to change. The most current list of program learning outcomes for each program is published on the DVC website at www.dvc.edu/slo.

**Associate in science degree
Hospitality studies -
Baking and pastry**

Students completing the program will be able to...

- identify equipment and utensils used in baking and discuss proper use and care.
- demonstrate an understanding of the properties and functions of various ingredients, and demonstrate proper scaling and measurement techniques.
- evaluate quality standards in baking and pastry products in written and oral form.

**Associate in science degree
Hospitality studies -
Culinary arts**

Students completing the program will be able to...

- demonstrate an understanding of the criteria for excellence in purchasing food, preparing food, and presenting food for service.
- demonstrate teamwork in planning, purchasing, preparing and presenting food for service.
- demonstrate and describe the differences in producing foods for large events vs. a la carte dining.

**Associate in science degree
Hospitality studies -
Restaurant management**

Students completing the program will be able to...

- demonstrate an understanding of the criteria for proper service techniques used in the culinary industry.
- demonstrate teamwork, planning, purchasing, production and service.
- pursue opportunities available in California's hospitality and culinary industry.

The associate in science degree in hospitality studies prepares students for entry into mid-level employment in one of three specialty areas of the hospitality and culinary arts industry: baking and pastry, culinary arts, restaurant management. This in-depth, hands-on, American Culinary Federation (ACF) accredited program of study prepares students for a professional hospitality and culinary career in a broad scope of industry opportunities in the following areas of specialization:

The DVC Culinary Program has been successfully preparing students for professional careers for the past 40 years.

Baking and pastry:

DVC has been placing students in small and large bakeries, specialty pastry shops, catering and dessert preparation in restaurants. Diablo Valley College's baking and pastry program offers an in-depth, hands-on learning curriculum where students gain both knowledge and experience through the hotel and restaurant management program's technical facilities. In addition to training at the DVC facilities, students gain experience working outside the college through a required internship program. DVC's associate degree in hospitality studies with a specialization in baking and pastry is designed primarily for those students who desire to complete a two-year degree. General Education Option 1 (DVC General Education) is appropriate for students who do not intend to transfer. Students who are interested in pursuing a management-focused program in hospitality should see a counselor and consider the General Education Requirements Options 2 or 3.

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Culinary arts

Culinary arts:

Diablo Valley College's culinary arts program offers an in-depth, hands-on learning curriculum where students gain both knowledge and experience in the hotel and restaurant management program's technical facilities. In addition to training at the DVC facilities, students gain experience working outside the college through a required internship program. DVC's associate degree in hospitality studies with a specialization in culinary arts is designed primarily for those students who desire to complete a two-year degree. General Education Option 1 (DVC General Education) is appropriate for students who do not intend to transfer. Students who are interested in pursuing a management-focused program in hospitality should see a counselor and consider the General Education Options 2 or 3.

Restaurant management:

Diablo Valley College's restaurant management program offers an in-depth, hands-on learning curriculum where students gain both knowledge and experience through the hotel and restaurant management program's technical facilities. Restaurant management students work and learn in a fully equipped food production kitchen, a demonstration laboratory, a retail pastry shop and a 60-seat restaurant that is open to the public. In addition to training at the DVC facilities, students gain experience working outside the college through a required internship program. DVC's associate degree in hospitality studies with a specialization in restaurant management is geared primarily towards DVC's culinary students desiring some additional management coursework. Students who are interested in pursuing a management-focused program in hospitality should expect to complete a four-year degree program at a university. These students should see a counselor and consider the General Education Requirements Options 2 or 3.

Culinary and food service students must have a current record of satisfactory tuberculosis (TB) screening on file in the Culinary Department Office by the beginning of classes. Students are required to supply their own equipment and uniforms depending on the class. To earn an associate in science degree, students must complete each course used to meet a certificate requirement with a "C" grade or higher and maintain an overall GPA of 2.5 or higher in the coursework required for the degree.

Students are limited to one associate in science degree regardless of the number of specializations completed. Multiple certificates may be awarded.

major requirements:	units
CULN-105 Introduction to the Kitchen	0.5
CULN-110 Orientation to Hospitality	3
CULN-115 Culinary Mathematics	1.5
CULN-120 Fundamentals of Cuisine	5
CULN-153 Safety and Sanitation.....	2
CULN-185 Nutritional Guidelines in Food Preparation	2
CULN-192 Purchasing Operations and Systems Laboratory	2.5
CULN-193 Inventory and Ordering Systems Laboratory ...	0.3
CULN-195 Supervisory Management in Food Service.....	3
CULN-224 Catering Business and Operations.....	2

plus at least 2 units from one of the following courses:

CULN-295 Occupational Work Experience Education in CULN.....	2-4
CULN-296 Internship in Occupational Work Experience Education in CULN	2-4
CULN-298 Independent Study.....	2-3
CULN-299 Student Instructional Assistant.....	2-3

plus at least 1 unit from:

CULN-230A Culinary Competition I	0.5
CULN-230B Culinary Competition II	0.5
CULN-235A Off-Campus Catering I.....	0.5-1
CULN-235B Off-Campus Catering II	0.5-1

plus at least 1.5 units from:

CULN-240A On-Campus Catering I.....	0.5-1
CULN-240B On-Campus Catering II.....	0.5-1
CULN-240C On-Campus Catering III.....	0.5-1

Choose one of the following three specialization areas:

baking and pastry

required courses:	units
CULN-181 Fundamental Techniques of Baking and Pastry	6.5
CULN-281 Advanced Techniques of Baking and Pastry....	6.5

plus at least 2 units from:

CULN-129 Introduction to Urban Farming: Farm-to-Table	1
CULN-186 Sustainable Hospitality - Energy, Water and Waste.....	1
CULN-210 Artisan Bread	1
CULN-212 Candies, Chocolates, and Truffles.....	1
CULN-213 Seasonal Spring Desserts	1
CULN-214 Seasonal Fall Desserts	1
CULN-215 Decorative Confectionary Showpieces	1

total minimum units for the major - baking and pastry 41.3

culinary arts

required courses:	units
CULN-127 Garde Manger	2
CULN-154 Menu Development and Planning.....	2
CULN-167 Restaurant Operations in the Dining Room.....	3
CULN-175 Meat, Poultry and Fish Fabrication.....	2
CULN-220 Advanced Cuisine	5

plus at least 1.5 units from:

CULN-161 Baking for Culinary Students.....	1.5
CULN-181 Fundamental Techniques of Baking and Pastry	6.5

plus at least 2 units from:

CULN-129 Introduction to Urban Farming: Farm-to-Table	1
CULN-160 Fundamentals of Beverage, Wine and Spirits..	3
CULN-186 Sustainable Hospitality - Energy, Water and Waste.....	1

total minimum units for the major - culinary arts..... 43.8

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restaurant management

<i>required courses:</i>	<i>units</i>
BUSAC-181 Applied Accounting.....	3
CULN-154 Menu Development and Planning.....	2
CULN-160 Fundamentals of Beverage, Wine and Spirits	3
CULN-167 Restaurant Operations in the Dining Room.....	3
CULN-201 Principles of Food, Beverage, and Cost Controls	3
CULN-216 Food and Wine Pairing.....	1.5

plus at least 1.5 units from:

CULN-161 Baking for Culinary Students.....	1.5
CULN-181 Fundamental Techniques of Baking and Pastry	6.5

total minimum units for the major - restaurant management 43.3

Certificate of achievement

Baking and pastry

Students completing the program will be able to...

- explain and apply baking/pastry terms and procedures appropriately.
- select, organize, and analyze ingredients used in baking and pastry production.
- select, recognize, and utilize equipment and tools used in baking and pastry production.
- scale and measure ingredients properly.
- produce an array of bakery and pastry products.
- evaluate quality standards in bakery and pastry products in written and oral form.

This in-depth training program prepares students for many entry-level positions in small and large bakeries, specialty pastry shops, dessert catering, and dessert preparation in restaurants. Our graduates enter the baking and pastry field and many have started their own businesses.

Culinary and food service students must have a current record of satisfactory tuberculosis (TB) screening on file in the Culinary Department Office by the beginning of classes. Students are required to supply their own equipment and uniforms depending on the class. To earn a certificate of achievement, students must complete each course used to meet a certificate requirement with a "C" grade or higher. Certificate requirements may only be completed by attending a combination of day and evening classes.

<i>required courses:</i>	<i>units</i>
CULN-105 Introduction to the Kitchen	0.5
CULN-110 Orientation to Hospitality	3
CULN-115 Culinary Mathematics	1.5
CULN-120 Fundamentals of Cuisine	5
CULN-153 Safety and Sanitation.....	2
CULN-181 Fundamental Techniques of Baking and Pastry	6.5
CULN-185 Nutritional Guidelines in Food Preparation	2
CULN-192 Purchasing Operations and Systems Laboratory	2.5
CULN-193 Inventory and Ordering Systems Laboratory ...	0.3

CULN-195 Supervisory Management in Food Service.....	3
CULN-224 Catering Business and Operations.....	2
CULN-281 Advanced Techniques of Baking and Pastry	6.5

plus at least 2 units from:

CULN-129 Introduction to Urban Farming: Farm-to-Table	1
CULN-186 Sustainable Hospitality - Energy, Water and Waste.....	1
CULN-210 Artisan Bread	1
CULN-212 Candies, Chocolates, and Truffles.....	1
CULN-213 Seasonal Spring Desserts	1
CULN-214 Seasonal Fall Desserts	1
CULN-215 Decorative Confectionary Showpieces.....	1

plus at least 1 unit from:

CULN-230A Culinary Competition I	0.5
CULN-230B Culinary Competition II	0.5
CULN-235A Off-Campus Catering I	0.5-1
CULN-235B Off-Campus Catering II	0.5-1

plus at least 1.5 units from:

CULN-240A On-Campus Catering I	0.5-1
CULN-240B On-Campus Catering II.....	0.5-1
CULN-240C On-Campus Catering III.....	0.5-1

plus at least 2 units from one of the following courses:

CULN-295 Occupational Work Experience Education in CULN.....	2-4
CULN-296 Internship in Occupational Work Experience Education in CULN	2-4
CULN-298 Independent Study.....	2-3
CULN-299 Student Instructional Assistant.....	2-3

total minimum required units 41.3

Certificate of achievement Culinary arts

Students completing the program will be able to...

- demonstrate the proper application of dry, moist, and combination cooking methods to a variety of food products.
- demonstrate current Food Service sanitation procedures.
- serve food according to professional industry standards.
- calculate costs and apply procedures in order to run a cost effective food service establishment.
- create menus that incorporate menu planning principles that maximize sales and profits.
- produce a variety of bakery products using standard baking procedures and evaluate the products based of method, timing, appearance, texture, cell structure and overall eating quality.
- demonstrate the ability to work as an effective member of a production team.

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This in-depth, hands-on training program prepares students for a professional culinary career. Our certificate program is accredited by the American Culinary Federation Educational Institute, a national organization of professional chefs. Our graduates enter the culinary field and many have progressed to the position of executive chef.

Culinary and food service students must have a current record of satisfactory tuberculosis (TB) screening on file in the Culinary Department Office by the beginning of classes. Students are required to supply their own equipment and uniforms depending on the class. To earn a certificate of achievement, students must complete each course used to meet a certificate requirement with a "C" grade or higher. Certificate requirements may only be completed by attending a combination of day and evening classes.

<i>required courses:</i>	<i>units</i>
CULN-105 Introduction to the Kitchen	0.5
CULN-110 Orientation to Hospitality	3
CULN-115 Culinary Mathematics	1.5
CULN-120 Fundamentals of Cuisine	5
CULN-127 Garde Manger	2
CULN-153 Safety and Sanitation.....	2
CULN-154 Menu Development and Planning.....	2
CULN-167 Restaurant Operations in the Dining Room.....	3
CULN-175 Meat, Poultry and Fish Fabrication.....	2
CULN-185 Nutritional Guidelines in Food Preparation	2
CULN-192 Purchasing Operations and Systems Laboratory	2.5
CULN-193 Inventory and Ordering Systems Laboratory ...	0.3
CULN-195 Supervisory Management in Food Service.....	3
CULN-220 Advanced Cuisine	5
CULN-224 Catering Business and Operations.....	2

plus at least 1.5 units from:

CULN-161 Baking for Culinary Students.....	1.5
CULN-181 Fundamental Techniques of Baking and Pastry	6.5

plus at least 2 units from:

CULN-129 Introduction to Urban Farming: Farm-to-Table	1
CULN-160 Fundamentals of Beverage, Wine and Spirits ..	3
CULN-186 Sustainable Hospitality - Energy, Water and Waste.....	1

plus at least 1 unit from:

CULN-230A Culinary Competition I	0.5
CULN-230B Culinary Competition II	0.5
CULN-235A Off-Campus Catering I.....	0.5-1
CULN-235B Off-Campus Catering II	0.5-1

plus at least 1.5 units from:

CULN-240A On-Campus Catering I	0.5-1
CULN-240B On-Campus Catering II	0.5-1
CULN-240C On-Campus Catering III	0.5-1

plus at least 2 units from one of the following courses:

CULN-295 Occupational Work Experience Education in CULN.....	2-4
CULN-296 Internship in Occupational Work Experience Education in CULN	2-4
CULN-298 Independent Study.....	2-3
CULN-299 Student Instructional Assistant.....	2-3

total minimum required units 43.8

Certificate of achievement Restaurant management

Students completing the program will be able to...

- A. explain factors that determine quality food.
- B. explain and list both the advantages and disadvantages comparing full service to buffet service.
- C. plan, organize, setup and serve special events for 100-150 guests.
- D. calculate cost and apply procedures in order to run a cost effective food service establishment.

Our in-depth, hands-on training program prepares students to begin their careers in restaurant management. Our graduates enter the hospitality industry and many progress to management positions.

Culinary and food service students must have a current record of satisfactory tuberculosis (TB) screening on file in the Culinary Department Office by the beginning of classes. Students are required to supply their own equipment and uniforms depending on the class. To earn a certificate of achievement, students must complete each course used to meet a certificate requirement with a "C" grade or higher. Certificate requirements may only be completed by attending a combination of day and evening classes.

<i>required courses:</i>	<i>units</i>
BUSAC-181 Applied Accounting.....	3
CULN-105 Introduction to the Kitchen	0.5
CULN-110 Orientation to Hospitality	3
CULN-115 Culinary Mathematics	1.5
CULN-120 Fundamentals of Cuisine	5
CULN-153 Safety and Sanitation.....	2
CULN-154 Menu Development and Planning.....	2
CULN-160 Fundamentals of Beverage, Wine and Spirits	3
CULN-167 Restaurant Operations in the Dining Room.....	3
CULN-185 Nutritional Guidelines in Food Preparation	2
CULN-192 Purchasing Operations and Systems Laboratory	2.5
CULN-193 Inventory and Ordering Systems Laboratory ...	0.3
CULN-195 Supervisory Management in Food Service.....	3
CULN-201 Principles of Food, Beverage, and Cost Controls	3
CULN-216 Food and Wine Pairing.....	1.5
CULN-224 Catering Business and Operations.....	2

plus at least 1.5 units from:

CULN-161 Baking for Culinary Students.....	1.5
CULN-181 Fundamental Techniques of Baking and Pastry	6.5

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plus at least 1 unit from:

CULN-230A Culinary Competition I	0.5
CULN-230B Culinary Competition II	0.5
CULN-235A Off-Campus Catering I	0.5
CULN-235B Off-Campus Catering II	0.5

plus at least 1.5 units from:

CULN-240A On-Campus Catering I	0.5-1
CULN-240B On-Campus Catering II	0.5-1
CULN-240C On-Campus Catering III	0.5-1

plus at least 2 units from one of the following courses:

CULN-295 Occupational Work Experience Education in CULN.....	2-4
CULN-296 Internship in Occupational Work Experience Education in CULN	2-4
CULN-298 Independent Study.....	2-3
CULN-299 Student Instructional Assistant.....	2-3

total minimum required units 43.3

Note: DVC's restaurant management certificate is geared primarily toward DVC's culinary students desiring some additional management coursework. Students who are interested in pursuing a management-focused program in hospitality should expect to complete a four-year degree program at a university.

**Certificate of accomplishment
Culinary arts**

Students completing the program will be able to...

- A. explain typical career ladders for employees in the hospitality industry.
- B. select and explain the use of the appropriate kitchen equipment for specific kitchen tasks.
- C. explain proper health and safety procedures in the kitchen environment.
- D. identify critical control points during all food handling processes as a method to minimize the risk of food-borne illness.
- E. demonstrate different types of cooking methods.
- F. identify and prepare basic stocks, soups, and sauces.
- G. demonstrate the following tasks: follow a standard recipe, use standard weights and measures, and perform basic skills with culinary equipment.
- H. describe properties and functions of various ingredients and interpret recipes and produce cookies, quick breads, pies, cakes, creams, custards and sauces, and meringues.

This training program prepares students for many entry-level positions in commercial kitchens and bakeries, specialty shops, and catering businesses. This certificate of accomplishment is the first step in pursuing a certificate of achievement in culinary arts, baking and pastry, or restaurant management.

Culinary and food service students must have a current record of satisfactory tuberculosis (TB) screening on file in the Culinary Department Office by the beginning of classes. Students are required to supply their own equipment and uniforms depending on the class. To earn a certificate of accomplishment, students must complete each course used to meet a certificate requirement with a "C" grade or higher. Certificate requirements may only be completed by attending a combination of day and evening scheduled classes.

required courses:	units
CULN-105 Introduction to the Kitchen	0.5
CULN-110 Orientation to Hospitality	3
CULN-120 Fundamentals of Cuisine	5
CULN-153 Safety and Sanitation.....	2
CULN-161 Baking for Culinary Students.....	1.5
total minimum required units	12

CULN-100 Exploring Careers in the Hospitality and Culinary Industry

- 1 unit SC
- 18 hours lecture/20 hours laboratory per term
 - Note: This course is open to all, but is particularly appropriate for high school students entering 10th, 11th or 12th grade in the fall term. Chef coat, hat, apron, tools and knives may be provided by college. Instructions will be sent to those enrolled prior to first class meeting.

This course will offer students an overview of current and emerging career opportunities in the hospitality industry. Topics include resume development, career exploration, industry site visits, review of fundamental skills required in the hospitality industry. Hands-on practice through the preparation of healthy foods, integration of sustainable practices as they relate to the hospitality industry, and employability skills will be emphasized. CSU

CULN-105 Introduction to the Kitchen

- .5 unit SC
- 27 hours laboratory per term
 - Co-requisite: CULN-153 (may be taken previously) or equivalent
 - Note: Culinary and food service students must have a current record of satisfactory tuberculosis (TB) screening on file with the culinary offices by the beginning of classes. Students are required to supply their own equipment and uniforms depending on the class. See instructor at the first class meeting. Credit by examination option available.

This course introduces students to the requirements of the culinary arts program with an emphasis on hygiene, safety, and kitchen equipment knowledge. It is specifically designed for students with no familiarity with standard culinary protocols. CSU

Culinary arts

CULN-110 Orientation to Hospitality

3 units SC

- 54 hours lecture per term
- Note: Credit by examination option available.

This course provides an introduction to career opportunities in food service, explores trade publications and professional organizations, and presents the basic organization and function of departments within hospitality and food service establishments. CSU, C-ID HOSP 100

CULN-115 Culinary Mathematics

1.5 units LR

- 27 hours lecture per term

This course focuses on the application of math competencies to specific business situations in the food service industry.

CSU

CULN-120 Fundamentals of Cuisine

5 units SC

- 270 hours laboratory per term
- Prerequisite: CULN-105 or equivalent
- Co-requisite: CULN-153 (may be taken previously) or equivalent
- Note: Culinary and food service students must have a current record of satisfactory tuberculosis (TB) screening and a California Food Handlers Certificate on file with the culinary offices by the beginning of classes. Students are required to supply their own equipment and uniforms depending on the class. See instructor at the first class meeting.

This course focuses on the practical development of fundamental student skills in knife, tool and culinary equipment handling and introduces basic food preparation per American Culinary Federation (ACF) standards. Students will develop a working knowledge of laws and regulations relating to food safety, personal safety, and maintain proper sanitation in the kitchen. The emphasis is on professional skills required by quantity food service. CSU, C-ID HOSP 160

CULN-123 Sauces of the World

1 unit LR

- 9 hours lecture/27 hours laboratory per term
- Prerequisite: CULN-105 and CULN-153 or equivalents
- Note: Culinary and food service students must have a current record of satisfactory tuberculosis (TB) screening on file with the Culinary offices by the beginning of classes. Students are required to supply their own equipment and uniforms. See instructor at the first class meeting.

This course introduces the preparation of mother sauces, stocks, soups, classical sauces, contemporary sauces, accompaniments, and the pairing of sauces with a variety of foods. CSU

CULN-127 Garde Manger

2 units SC

- 18 hours lecture/54 hours laboratory per term
- Prerequisite: CULN-120 or equivalent
- Note: Culinary and food service students must have a current record of satisfactory tuberculosis (TB) screening on file with the culinary offices by the beginning of classes. Students are required to supply their own equipment and uniforms depending on the class. See instructor at the first class meeting.

A study of the artistic side of cold food preparation from basic garnishes to advanced forcemeat preparations such as gallantines, pates and mousses with an emphasis on decorated platters and other preparations appropriate for buffet service. CSU

CULN-129 Introduction to Urban Farming: Farm-to-Table

1 unit SC

- 9 hours lecture/27 hours laboratory per term
- Note: Class meets off-campus at Rodger Ranch Urban Farm in Pleasant Hill.

This course introduces students growing food for restaurants and useful for anyone who wants to grow their own food. Topics include soil preparation, planting, and organic gardening and farming techniques. Nutrition, menu planning, as well as organic and sustainable practices are also covered. CSU

CULN-150 Topics in Culinary Arts

.3-4 units SC

- Variable hours
- Note: Culinary and food service students must have a current record of satisfactory tuberculosis (TB) screening on file with the culinary offices by the beginning of classes. Students are required to supply their own equipment and uniforms depending on the class. See instructor at the first class meeting.

A supplemental course in culinary arts to provide a study of current concepts and problems in culinary arts and related subdivisions. Specific topics will be announced in the schedule of classes. CSU

CULN-153 Safety and Sanitation

2 units SC

- 36 hours lecture per term
- Note: Credit by examination option available.

This course presents the basic principles of safety and sanitation and their application in food service operations. Effective personal hygiene habits and food handling practices for the protection of consumers are reinforced. This course must be taken before or concurrently with the first culinary laboratory course (CULN-120 or CULN-181). CSU, C-ID HOSP 110

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CULN-154 Menu Development and Planning

2 units SC

- 36 hours lecture per term
- *Note: Culinary and food service students must have a current record of satisfactory tuberculosis (TB) screening on file with the culinary offices by the beginning of classes. Students are required to supply their own equipment and uniforms depending on the class. See instructor at the first class meeting.*

This course provides students with an opportunity to plan and develop basic menus, focusing on techniques and flavors typical of a variety of food service establishments. Healthy menus, culturally diverse menus, seasonal and regional menus are addressed. CSU

CULN-160 Fundamentals of Beverage, Wine and Spirits

3 units SC

- 54 hours lecture per term
- *Recommended: Eligibility for ENGL-122 or equivalent*

This course provides a comprehensive study of beverage service operations and control. Topics include basic production, types of beer, wine, and spirits, merchandising, and regulations concerning service of alcoholic and non-alcoholic beverages, including coffee and tea. CSU

CULN-161 Baking for Culinary Students

1.5 units SC

- 9 hours lecture/54 hours laboratory per term
- *Prerequisite: CULN-105 or equivalent and CULN-153 (may be taken concurrently) or equivalent*
- *Recommended: Eligibility for ENGL-122 or equivalent*
- *Note: Culinary and food service students must have a current record of satisfactory tuberculosis (TB) screening on file with the culinary offices by the beginning of classes. Students are required to supply their own equipment and uniforms depending on the class. See instructor at the first class meeting.*

This course provides an applied and theoretical study of basic principles of commercial baking as practiced in hotels, restaurants, and retail bakeries. CSU

CULN-167 Restaurant Operations in the Dining Room

3 units SC

- 162 hours laboratory per term
- *Co-requisite: CULN-153 (may be taken previously) or equivalent*
- *Note: Culinary and food service students must have a current record of satisfactory tuberculosis (TB) screening on file with the culinary office by the beginning of classes. Students are required to supply their own equipment and uniforms depending on the class. See instructor at the first class meeting.*

This course provides students with practical experience in the fundamentals of dining room service, including rules and styles of service, various forms of food service, and basic dining room management and planning. CSU

CULN-175 Meat, Poultry and Fish Fabrication

2 units SC

- 36 hours lecture per term
- *Note: Culinary and food service students must have a current record of satisfactory TB screening on file with the culinary offices by the beginning of classes. Students are required to supply their own equipment and uniforms depending on the class. See instructor at the first class meeting.*

This course provides students with a comprehensive overview of the meat identification process, including cuts, buying and ordering procedures, nutrition data, food safety and storage, and USDA grading standards. CSU

CULN-181 Fundamental Techniques of Baking and Pastry

6.5 units SC

- 36 hours lecture/243 hours laboratory per term
- *Prerequisite: CULN-105 and CULN-153 (may be taken concurrently) or equivalents*
- *Recommended: Eligibility for ENGL-122 or equivalent*
- *Note: Culinary and food service students must have a current record of satisfactory tuberculosis (TB) screening on file with the culinary offices by the beginning of classes. Students are required to supply their own equipment and uniforms depending on the class. See instructor at the first class meeting.*
- *Formerly CULN-180 and CULN-150R*

This course presents both practical and theoretical study of fundamental principles of commercial baked goods and pastry production. Students will have extensive hands-on experience in baking techniques to produce commercial quality products in quantity. CSU

CULN-185 Nutritional Guidelines in Food Preparation

2 units SC

- 36 hours lecture per term
- *Recommended: Eligibility for ENGL-122 or equivalent*

This course provides an introduction to food composition, dietary guidelines, recipe modification, food cooking and storage techniques for nutrient retention. Contemporary nutritional issues will be addressed. CSU

CULN-186 Sustainable Hospitality-Energy, Water and Waste

1 unit SC

- 18 hours lecture per term

This course presents current information on energy efficiency, water efficiency, and waste to ensure efficient, environmentally sustainable operations in food service. Students will practice decision-making regarding these issues based on science and economics to optimize sustainability and profitability. CSU

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CULN-192 Purchasing Operations and Systems Laboratory

- 2.5 units SC
- 135 hours laboratory per term
 - Co-requisite: CULN-153 (may be taken previously) and CULN-193 or equivalents
 - Recommended: CULN-115 or MATH-090 and eligibility for ENGL-122 or equivalents
 - Note: Culinary and food service students must have a current record of satisfactory tuberculosis (TB) screening on file with the culinary office by the beginning of classes. Students are required to supply their own equipment and uniforms depending on the class. See instructor at the first class meeting.

This course presents current practices in foodservice purchasing, receiving, storage, issuance, and documentation. This course is appropriate for entry level students and presents product identification and evaluation, as well as the organization of a professional foodservice operation. CSU

CULN-193 Inventory and Ordering Systems Laboratory

- .3 unit LR
- 18 hours laboratory by arrangement per term
 - Prerequisite: CULN-153 or equivalent
 - Co-requisite: CULN-192 or equivalent
 - Note: Each student will be assigned to an ordering team which meets either M, T, W or TH from 2-3:30pm. See instructor for details. Culinary and food service students must have a current record of satisfactory tuberculosis (TB) screening on file with the culinary offices by the beginning of classes. Students are required to supply their own equipment and uniforms depending on the class. See instructor at the first class meeting.

In this course, students will learn to order food products for a commercial enterprise, analyze inventory, and utilize specifications, proper pack size, and par levels as needed. CSU

CULN-195 Supervisory Management in Food Service

- 3 units SC
- 54 hours lecture per term • Recommended: Eligibility for ENGL-122 or equivalent

This course focuses on the application of management principles of supervision to specific business contexts within the food service industry. CSU

CULN-201 Principles of Food, Beverage, and Cost Controls

- 3 units SC
- 54 hours lecture per term

This course presents the theories and techniques to manage food, beverage, labor, and other costs within a hospitality operation. Emphasis is placed on problem solving and applying cost control techniques to maximize profits 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. CSU, C-ID HOSP 120

CULN-210 Artisan Bread

- 1 unit SC
- 9 hours lecture/27 hours laboratory per term
 - Prerequisite: CULN-105 and CULN-153 or equivalents
 - Recommended: CULN-161 or CULN-181 or equivalent
 - Note: Culinary and food service students must have a current record of satisfactory tuberculosis (TB) screening on file with the culinary office by the beginning of classes. Students are required to supply their own equipment and uniforms. See instructor at the first class meeting.

This course introduces students to the theory and techniques used in the baking of artisan breads. Topics include the preparation, baking, and presentation of a variety of artisan breads. CSU

CULN-212 Candies, Chocolates, and Truffles

- 1 unit SC
- 9 hours lecture/27 hours laboratory per term
 - Prerequisite: CULN-105 and CULN-153 or equivalents
 - Note: Culinary and food service students must have a current record of satisfactory tuberculosis (TB) screening on file with the culinary offices by the beginning of classes. Students are required to supply their own equipment and uniforms. See instructor at the first class meeting.

This introduces students to the theory and techniques used to produce a variety of candies and chocolates specific to the confectionery industry. Topics include the preparation, formation, and presentation of a variety of candies and chocolates including brittle, toffees, meringues, truffles, and bonbons. CSU

CULN-213 Seasonal Spring Desserts

- 1 unit SC
- 9 hours lecture/27 hours laboratory per term
 - Recommended: Eligibility for ENGL-116 and ENGL-118 or equivalents
 - Note: Culinary and food service students must have a current record of satisfactory tuberculosis (TB) screening on file with the culinary offices by the beginning of classes. Students are required to supply their own equipment and uniforms. See instructor at the first class meeting.

This course introduces students to the theory and techniques used to produce a variety of basic pastries and desserts specific to the spring season for hotels, restaurants, wholesale and retail bakeries/pastry shops. CSU

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CULN-214 Seasonal Fall Desserts

1 unit SC

- 9 hours lecture/27 hours laboratory per term
- Recommended: Eligibility for ENGL-116 and ENGL-118 or equivalents
- Note: Culinary and food service students must have a current record of satisfactory tuberculosis (TB) screening on file with the culinary offices by the beginning of classes. Students are required to supply their own equipment and uniforms. See instructor at the first class meeting.

This course introduces students to the theory and techniques used to produce a variety of basic pastries and desserts specific to the fall season for hotels, restaurants, wholesale and retail bakeries/pastry shops. CSU

CULN-215 Decorative Confectionary Showpieces

1 unit SC

- 9 hours lecture/27 hours laboratory per term
- Recommended: CULN-181 or equivalent
- Note: Culinary and food service students must have a current record of satisfactory tuberculosis (TB) screening on file with the culinary offices by the beginning of classes. Students are required to supply their own equipment and uniforms. See instructor at the first class meeting.

This course presents theory and production techniques of advanced confectionery showpieces including: chocolate, marzipan, sugar, Isomalt, pastillage, and royal icing. CSU

CULN-216 Food and Wine Pairing

1.5 units SC

- 27 hours lecture per term
- Note: Culinary and food service students must have a current record of satisfactory tuberculosis (TB) screening on file with the culinary offices by the beginning of classes. Students are required to supply their own equipment and uniforms. See instructor at the first class meeting.

This course presents the history and geographical distribution of wine production. The pairing of wines with food and menu planning will be emphasized. CSU

CULN-220 Advanced Cuisine

5 units SC

- 270 hours laboratory per term
- Prerequisite: CULN-120 or equivalent
- Recommended: Eligibility for ENGL-122 or equivalent
- Note: Culinary and food service students must have a current record of satisfactory tuberculosis (TB) screening and a California Food Handlers Certificate on file with the culinary offices by the beginning of classes. Students are required to supply their own equipment and uniforms depending on the class. See instructor at the first class meeting.

This course builds on skills developed in the fundamentals of cuisine course (CULN-120), emphasizing preparation of individual plates. Seasonal cooking and market variations, healthy cooking, curing meats, preparing flavored oils and dressings, and composition of effective menu items are integrated into the food preparation activities. Students will develop basic supervisor and kitchen management skills. CSU

CULN-224 Catering Business and Operations

2 units SC

- 36 hours lecture per term

This course provides an introduction to operating a catering business. Topics discussed will include effective client relations, event planning, pricing and cost controls, legal issues, and equipment requirements. Menu planning for a variety of events such as banquets, and plated events will also be covered. CSU

CULN-228 International Cuisine

2 units SC

- 27 hours lecture/27 hours laboratory per term
- Recommended: Eligibility for ENGL-122 or equivalent
- Note: Culinary and food service students must have a current record of satisfactory tuberculosis (TB) screening on file with the culinary offices by the beginning of classes. Students are required to supply their own equipment and uniforms depending on the class. See instructor at the first class meeting.

This course presents an introduction to cuisines from around the world using cultural, social and historical frameworks. Emphasis will be on cultural contrast that reflects the ethnic culinology of at least three non-European countries. The importance of ethnic cuisine in today's multi-cultural society and its significance and influence on North American culture will also be discussed. CSU

CULN-230A Culinary Competition I

.5 unit SC

- 27 hours laboratory by arrangement per term
- Prerequisite: CULN-120 (may be taken concurrently) or equivalent
- Note: Culinary and food service students must have a current record of satisfactory tuberculosis (TB) screening on file with the culinary offices by the beginning of classes. Students are required to supply their own equipment and uniforms depending on the class. See instructor at the first class meeting.

This course is an introduction to the skills required to participate in a variety of culinary competitions. Possible categories include hot and cold foods, buffet platters, desserts, decorated cakes, confectionery showpieces, and ice carvings. CSU

CULN-230B Culinary Competition II

.5 unit SC

- 27 hours laboratory by arrangement per term
- Prerequisite: CULN-230A or equivalent
- Note: Culinary and food service students must have a current record of satisfactory tuberculosis (TB) screening on file with the culinary offices by the beginning of classes. Students are required to supply their own equipment and uniforms depending on the class. See instructor at the first class meeting.

This course is an advanced application of skills required to participate in a variety of culinary competitions. Possible categories include hot and cold foods, buffet platters, desserts, decorated cakes, confectionery showpieces, and ice carvings. CSU

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CULN-235A Off-Campus Catering I

.5-1 unit SC

- Variable hours
- Prerequisite: CULN-105 and CULN-153 or equivalents
- Recommended: CULN-120 or equivalent
- Note: Culinary and food service students must have a current record of satisfactory tuberculosis (TB) screening on file with the culinary offices by the beginning of classes. Students are required to supply their own equipment and uniforms depending on the class. See instructor at the first class meeting.

This course is an introduction to fundamental catering applications. Students will cater various types of off-campus events such as breakfast, lunch, and dinner buffets and plated events, and hors d'oeuvres. CSU

CULN-235B Off-Campus Catering II

.5-1 unit SC

- Variable hours
- Prerequisite: CULN-235A or equivalent
- Note: Culinary and food service students must have a current record of satisfactory tuberculosis (TB) screening on file with the culinary offices by the beginning of classes. Students are required to supply their own equipment and uniforms depending on the class. See instructor at the first class meeting.

This intermediate off-campus catering course includes skill development in specific catering preset, setup, service and breakdown techniques. Students participate as group leaders at catering events. Students will cater various types of off-campus events such as breakfast, lunch, and dinner buffets and plated events, and hors d'oeuvres. CSU

CULN-240A On-Campus Catering I

.5-1 unit P/NP

- Variable hours
- Prerequisite: CULN-105 and CULN-153 or equivalents
- Recommended: CULN-120 or equivalent
- Note: Culinary and food service students must have a current record of satisfactory tuberculosis (TB) screening on file with the culinary offices by the beginning of classes. Students are required to supply their own equipment and uniforms depending on the class. See instructor at the first class meeting.

This course is an introduction to fundamental catering applications. Students will cater various types of on-campus events such as breakfast, lunch, and dinner buffets and plated events, coffee breaks, and hors d'oeuvres. CSU

CULN-240B On-Campus Catering II

.5-1 unit P/NP

- Variable hours
- Prerequisite: CULN-240A or equivalent
- Note: Culinary and food service students must have a current record of satisfactory tuberculosis (TB) screening on file with the culinary offices by the beginning of classes. Students are required to supply their own equipment and uniforms depending on the class. See instructor at the first class meeting.

This intermediate on-campus catering course includes skill development in specific catering preset, setup, service and breakdown techniques. Students participate as group leaders at catering events. This course is an introduction to fundamental catering applications. Students will cater various types of on-campus events such as breakfast, lunch, and dinner buffets and plated events, coffee breaks, and hors d'oeuvres. CSU

CULN-240C On-Campus Catering III

.5-1 unit P/NP

- Variable hours
- Prerequisite: CULN-240B or equivalent
- Note: Culinary and food service students must have a current record of satisfactory tuberculosis (TB) screening on file with the culinary offices by the beginning of classes. Students are required to supply their own equipment and uniforms depending on the class. See instructor at the first class meeting.

This advanced on-campus catering course emphasizes skill development in effective client relations and event planning. Topics include comprehensive equipment requirements, set-up plans, staff management, and service and breakdown techniques. CSU

CULN-281 Advanced Techniques of Baking and Pastry

6.5 units SC

- 36 hours lecture/243 hours laboratory per term
- Prerequisite: CULN-181 or equivalent
- Note: Culinary and food service students must have a current record of satisfactory tuberculosis (TB) screening on file with the culinary offices by the beginning of classes. Students are required to supply their own equipment and uniforms depending on the class. See instructor at the first class meeting.
- Formerly CULN-280 and CULN-150T

This course presents advanced theory and techniques in baking and pastry techniques. Students will practice advanced skills to produce a variety of commercial quality goods typical for hotels, restaurants, and retail bakeries. CSU

Culinary arts

CULN-295 Occupational Work Experience Education in CULN

1-4 units SC

- *May be repeated three times*
- *Variable hours*
- *Note: In order to enroll in CULN-295, students must be employed, register for the course, complete an online Employment Form, and participate in an orientation. Employment Form can be accessed at www.dvc.edu/wrkk. Incomplete grades are not awarded for this course.*

CULN-295 is supervised employment that extends classroom learning to the job site and relates to the student's chosen field of study or area of career interest. Under the supervision of a college instructor, students will engage in on-the-job and other learning experiences that contribute to their employability skills and occupational or educational goals. Five hours work per week or seventy-five hours work per term is equal to one unit. Students may earn up to a maximum of sixteen units; repetition allowed per Title 5 Section 55253. CSU

CULN-296 Internship in Occupational Work Experience Education in CULN

1-4 units SC

- *May be repeated three times*
- *Variable hours*
- *Note: In order to enroll in the CULN-296 course, students must be interning or volunteering, register for the course, complete an online Employment Form, and participate in an orientation. The Employment Form can be accessed at www.dvc.edu/wrkk. Incomplete grades are not awarded for this course.*

CULN-296 is a supervised internship in a skilled or professional level assignment in the student's major field of study or area of career interest. Under the supervision of a college instructor, students will engage in on-the-job and other learning experiences that contribute to their employability skills and occupational or educational goals. Internships may be paid, non-paid, or some partial compensation provided. Five hours work per week or seventy-five hours work per term is equal to one unit (paid) or one unit for four hours work per week or sixty hours per term (unpaid work). Students may earn up to a maximum of sixteen units; repetition allowed per Title 5 Section 55253. CSU

CULN-298 Independent Study

.5-3 units SC

- *Variable hours*
- *Note: Culinary and food service students must have a current record of satisfactory tuberculosis (TB) screening on file with the Culinary offices by the beginning of classes. Students are required to supply their own equipment and uniforms depending on the class. See instructor at the first class meeting. Submission of acceptable educational contract to department and Instruction Office is required.*

This course is designed for advanced students who wish to conduct additional research, a special project, or learning activities in a specific discipline/subject area and is not intended to replace an existing course. The student and instructor develop a written contract that includes objectives to be achieved, activities and procedures to accomplish the study project, and the means by which the supervising instructor may assess accomplishment. CSU

CULN-299 Student Instructional Assistant

.5-3 units SC

- *Variable hours*
- *Note: Applications must be approved through the Instruction Office. Students must be supervised by a DVC instructor. Culinary and food service students must have a current record of satisfactory tuberculosis (TB) screening on file with the culinary offices by the beginning of classes. Students are required to supply their own equipment and uniforms depending on the class. See instructor at the first class meeting.*

Students work as instructional assistants, lab assistants and research assistants in this department. The instructional assistants function as group discussion leaders, meet and assist students with problems and projects, or help instructors by setting up laboratory or demonstration apparatus. Students may not assist in course sections in which they are currently enrolled. CSU