

Culinary arts

CULINARY ARTS – CULN

Charlie Shi Dean

Business, Computer Science, and Culinary Division

Possible career opportunities

The culinary arts program prepares you with a broad level of skill and provides professional training for employment as a restaurant chef, culinary supervisor, line cook, kitchen manager, food server, caterer, banquet chef, dining room manager, and school foodservice specialist.

The baking and pastry program provides professional training for employment as a baker or pastry chef in restaurants, hotels, resorts, bakeries, grocery food chains, cafés, hospitals, resorts, child care facilities, cafeterias, food preparation centers, and catering facilities. Career options include bakery production finisher, pastry decorator, caterer, baker assistant, bakery entrepreneur, and bakery/pastry chef.

The restaurant management program addresses all aspects of food and beverage operations and provides professional training to enter the restaurant field as a manager-trainee in a food service establishment. Career options include restaurant owner/operator, banquet manager, dining room manager, purchasing specialist, catering manager, and food entrepreneur. Some career options may require more than two years of college study.

Associate in science degree

Baking and pastry

Students completing the program will be able to...

- A. identify equipment and utensils used in baking and discuss proper use and care.
- B. discuss the properties and functions of various ingredients, and demonstrate proper scaling and measurement techniques.
- C. explain and apply baking/pastry terms and procedures appropriately.
- D. demonstrate current food service sanitation procedures.
- E. select, organize, and analyze ingredients used in baking and pastry production.
- F. select, recognize, and utilize equipment and tools used in baking and pastry production.
- G. scale and measure ingredients properly.
- H. 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.

DVC has been placing students in small and large bakeries, specialty pastry shops, catering and dessert preparation in restaurants for many years. 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 program’s technical facilities. In addition to training at the DVC facilities, students may gain experience working outside the college through an internship program. DVC’s associate degree 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.

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.

<i>major requirements:</i>		<i>units</i>
CULN-105	Kitchen Foundations	2
CULN-153	Safety and Sanitation	2
CULN-161	Baking Foundations	2
CULN-163	Science and Substitutes in Baking and Pastry	2
CULN-181	Fundamental Techniques of Baking and Pastry	5
CULN-185	Nutritional Guidelines in Food Preparation	2
CULN-192	Purchasing Operations and Product Identification	1.5
CULN-193	Purchasing Operations and Systems Laboratory	1.5
CULN-209	Plated Seasonal Dessert	2
CULN-210	Artisan Bread	2
CULN-212	Candies, Chocolates, and Truffles	2
CULN-215	Decorative Confectionery Showpieces	1
CULN-281	Advanced Techniques of Baking and Pastry	5

<i>plus at least 3 units from:</i>		
CULN-110	Orientation to Hospitality	3
CULN-129	Introduction to Urban Farming: Farm-to-Table	1
CULN-186	Sustainable Hospitality – Energy, Water and Waste	1
CULN-195	Supervisory Management in Food Service	3
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
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
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 units for the major 33

Culinary arts

Associate in science degree

Culinary arts

Students completing the program will be able to...

- A. discuss the criteria for excellence in purchasing food, preparing food, and presenting food for service.
- B. demonstrate teamwork in planning, purchasing, preparing and presenting food for service.
- C. demonstrate and describe the differences in producing foods for large events vs. à la carte dining.
- D. demonstrate the proper application of dry, moist, and combination cooking methods to a variety of food products.
- E. demonstrate current food service sanitation procedures.
- F. serve food according to professional industry standards.
- G. calculate costs and apply procedures in order to run a cost effective food service establishment.
- H. create menus that incorporate menu planning principles that maximize sales and profits.

Diablo Valley College's culinary arts program offers an in-depth, hands-on learning curriculum where students gain both knowledge and experience in the program's technical facilities. In addition to training at the DVC facilities, students may gain experience working outside the college through an internship program. DVC's associate degree 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.

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.

<i>major requirements:</i>	<i>units</i>
CULN-105 Kitchen Foundations	2
CULN-120 Fundamentals of Cuisine	5
CULN-123 Soups, Stocks, and Sauces.....	2
CULN-124 Breakfast, Brunch, and Bistro Cuisine	2
CULN-127 Garde Manger	2
CULN-153 Safety and Sanitation.....	2
CULN-161 Baking Foundations	2
CULN-175 Protein Fabrication	2
CULN-185 Nutritional Guidelines in Food Preparation	2
CULN-192 Purchasing Operations and Product Identification.....	1.5
CULN-193 Purchasing Operations and Systems Laboratory.....	1.5
CULN-202 Fundamentals of Modern Restaurant.....	5
CULN-228 International Cuisines.....	2

plus at least 3 units from

CULN-110 Orientation to Hospitality	3
CULN-129 Introduction to Urban Farming: Farm-to-Table	1
CULN-186 Sustainable Hospitality-Energy, Water and Waste.....	1
CULN-195 Supervisory Management in Food Service.....	3
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
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
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 units for the major 34

Associate in science degree

Restaurant management

Students completing the program will be able to...

- A. demonstrate proper service techniques used in the culinary industry.
- B. demonstrate teamwork in planning, purchasing, preparing and presenting food for service.
- C. explore opportunities available in California's hospitality and culinary industry.
- D. explain factors that determine quality food.
- E. explain and list both the advantages and disadvantages comparing full service to buffet service.
- F. demonstrate current food service sanitation procedures.
- G. plan, organize, setup and serve special events for 50-150 guests.
- H. calculate cost and apply procedures in order to run a cost effective food service establishment.

Diablo Valley College's restaurant management program offers an in-depth, hands-on learning curriculum where students gain both knowledge and experience through the 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 restaurant that is open to the public. In addition to training at the DVC facilities, students may gain experience working outside the college through an internship program. DVC's associate degree 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 or faculty advisor and consider the General Education Requirements Options 2 or 3. The associate degree in hospitality studies may be an appropriate program choice for students who wish to transfer to a university.

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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 degree requirement with a "C" grade or higher and maintain an overall GPA of 2.5 or higher in the coursework required for the degree.

<i>major requirements:</i>	<i>units</i>
BUSAC-181 Applied Accounting.....	3
CULN-105 Kitchen Foundations.....	2
CULN-120 Fundamentals of Cuisine.....	5
CULN-153 Safety and Sanitation.....	2
CULN-160 Fundamentals of Beverage, Wine and Spirits..	3
CULN-161 Baking Foundations.....	2
CULN-192 Purchasing Operations and Product Identification.....	1.5
CULN-193 Purchasing Operations and Systems Laboratory.....	1.5
CULN-195 Supervisory Management in Food Service.....	3
CULN-201 Principles of Food, Beverage, and Cost Controls.....	3
CULN-202 Fundamentals of Modern Restaurant.....	5
<i>plus at least 3 units from:</i>	
CULN-110 Orientation to Hospitality.....	3
CULN-129 Introduction to Urban Farming: Farm-to-Table	1
CULN-186 Sustainable Hospitality – Energy, Water and Waste.....	1
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
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
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 units for the major	34

Associate in science in hospitality management for transfer

The associate in science in hospitality management for Transfer (AS-T) degree is intended to meet the lower division requirements for Hospitality majors (or similar majors) at a CSU campus that offers a hospitality management baccalaureate degree. This degree is designed for students interested in gaining the basic concepts of hospitality management and to prepare them for jobs with local and global hotels, restaurants, airlines, cruise lines, sports arenas, entertainment, and amusement parks. On completion, students are ready to transfer into hospitality management and related degree programs at a CSU.

In order to earn the degree, students must:

- Complete 60 CSU-transferable units.
- Complete the California State University-General Education-pattern (CSU GE); or the Intersegmental General Education Transfer Curriculum (IGETC) pattern, including the Area 1C requirement for oral communication.
- Complete a minimum of 18 units in the major.
- Attain a minimum grade point average (GPA) of 2.0.
- Earn a grade of "C" or higher in all courses required for the major.

Students transferring to a CSU campus that accepts the degree will be required to complete no more than 60 units after transfer to earn a bachelor's degree. This degree may not be the best option for students intending to transfer to a particular CSU campus or to university or college that is not part of the CSU system, or those students who do not intend to transfer.

Some courses in the major satisfy both major and CSUGE/IGETC general education requirements; however, the units are only counted once toward the 60-unit requirement for an associate's degree. Some variations in requirements may exist at certain four-year institutions; therefore, students who intend to transfer are advised to refer to the catalog of the prospective transfer institution and consult a counselor.

<i>required course:</i>	<i>units</i>
CULN-110 Orientation to Hospitality.....	3

<i>plus at least 8 units from:</i>	
CULN-120 Fundamentals of Cuisine.....	5
CULN-153 Safety and Sanitation.....	2
CULN-201 Principles of Food, Beverage, and Cost Controls.....	3
ECON-221 Principles of Microeconomics.....	3

<i>plus at least 7 units from any course not used above or:</i>	
BUSAC-186 Financial Accounting.....	4
BUS-294 Business Law.....	3
BUS-240 Business Statistics.....	3
or	
MATH-142 Elementary Statistics with Probability.....	4
or	
MATH-144 Statway II.....	4
PSYCH-101 Introduction to Psychology.....	3

total minimum units for the major 18

Culinary arts

Certificate of achievement

Baking and pastry

Students completing this program will be able to...

- A. explain and apply baking/pastry terms and procedures appropriately.
- B. select, organize, and analyze ingredients used in baking and pastry production.
- C. select, recognize, and utilize equipment and tools used in baking and pastry production.
- D. scale and measure ingredients properly.
- E. Identify equipment and utensils in baking and discuss proper use and care.
- F. discuss the properties and functions of various ingredients and demonstrate proper scaling and measurement techniques.
- G. demonstrate current food service sanitation procedures.
- H. produce a variety of bakery products using standard baking procedures and evaluate the products based on method, timing, appearance, texture, cell structure, and overall eating quality.

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 Kitchen Foundations	2
CULN-153 Safety and Sanitation	2
CULN-161 Baking Foundations	2
CULN-163 Science and Substitutes in Baking and Pastry	2
CULN-181 Fundamental Techniques of Baking and Pastry	5
CULN-185 Nutritional Guidelines in Food Preparation	2
CULN-192 Purchasing Operations and Product Identification	1.5
CULN-193 Purchasing Operations and Systems Laboratory	1.5
CULN-209 Plated Seasonal Dessert.....	2
CULN-210 Artisan Bread	2
CULN-212 Candies, Chocolates, and Truffles.....	2
CULN-215 Decorative Confectionery Showpieces.....	1
CULN-281 Advanced Techniques of Baking and Pastry....	5

plus at least 3 units from:

CULN-110 Orientation to Hospitality	3
CULN-129 Introduction to Urban Farming: Farm-to-Table	1
CULN-186 Sustainable Hospitality – Energy, Water and Waste	1
CULN-195 Supervisory Management in Food Service.....	3
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
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
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 units for the major	33

Certificate of achievement

Culinary arts

Students completing this program will be able to...

- A. discuss the criteria for excellence in purchasing food, preparing food, and presenting food for service.
- B. demonstrate teamwork in planning, purchasing, preparing and presenting food for service.
- C. demonstrate and describe the differences in producing foods for large events vs. a la carte dining.
- D. demonstrate the proper application of dry, moist, and combination cooking methods to a variety of food products.
- E. demonstrate current food service sanitation procedures.
- F. serve food according to professional industry standards.
- G. calculate costs and apply procedures in order to run a cost effective food service establishment.
- H. create menus that incorporate menu planning principles that maximize sales and profits.

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.

DIABLO VALLEY COLLEGE CATALOG 2022-2023

any updates to this document can be found in the addendum at www.dvc.edu/communication/catalog

Culinary arts

<i>required courses:</i>	<i>units</i>
CULN-105 Kitchen Foundations	2
CULN-120 Fundamentals of Cuisine	5
CULN-123 Stocks, Soups, and Sauces.....	2
CULN-124 Breakfast, Brunch, and Bistro Cuisine	2
CULN-127 Garde Manger	2
CULN-153 Safety and Sanitation	2
CULN-161 Baking Foundations	2
CULN-175 Protein Fabrication	2
CULN-185 Nutritional Guidelines in Food Preparation	2
CULN-192 Purchasing Operations and Product Identification.....	1.5
CULN-193 Purchasing Operations and Systems Laboratory.....	1.5
CULN-202 Fundamentals of Modern Restaurant.....	5
CULN-228 International Cuisines.....	2
<i>plus at least 3 units from:</i>	
CULN-110 Orientation to Hospitality	3
CULN-129 Introduction to Urban Farming: Farm-to-Table	1
CULN-186 Sustainable Hospitality – Energy, Water and Waste.....	1
CULN-195 Supervisory Management in Food Service	3
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
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
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 units for the major	34

Certificate of achievement Restaurant management

Students completing this program will be able to...

- A. demonstrate proper management and service techniques used in the culinary industry.
- B. demonstrate teamwork in planning, purchasing, preparing and presenting food for service.
- C. explore opportunities available in California's hospitality and culinary industry.
- D. explain factors that determine quality food.
- E. explain and list both the advantages and disadvantages comparing full service to buffet service.
- F. demonstrate current food service sanitation procedures.
- G. plan, organize, setup and serve special events for 50-150 guests.
- H. 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 Kitchen Foundations	2
CULN-120 Fundamentals of Cuisine	5
CULN-153 Safety and Sanitation	2
CULN-160 Fundamentals of Beverage, Wine and Spirits ..	3
CULN-161 Baking Foundations	2
CULN-192 Purchasing Operations and Product Identification.....	1.5
CULN-193 Purchasing Operations and Systems Laboratory.....	1.5
CULN-195 Supervisory Management in Food Service	3
CULN-201 Principles of Food, Beverage, and Cost Controls	3
CULN-202 Fundamentals of Modern Restaurant.....	5

plus at least 3 units from:

CULN-110 Orientation to Hospitality	3
CULN-129 Introduction to Urban Farming: Farm-to-Table	1
CULN-186 Sustainable Hospitality – Energy, Water and Waste.....	1
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
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
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 units for the major 34

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. See a counselor or faculty advisor and consider the associate degree in hospitality management for transfer.

Culinary arts

**Certificate of accomplishment
Baking and pastry foundations**

Students completing this program will be able to...

- A. select and explain the use of the appropriate kitchen equipment for specific kitchen tasks.
- B. explain proper health and safety procedures in the kitchen environment.
- C. identify critical control points during all food handling processes as a method to minimize the risk of food-borne illness.
- D. demonstrate different types of baking methods.
- E. Identify and prepare artisan breads, candies and plated deserts.
- F. demonstrate the following tasks: follow a standard recipe, use standard weights and measures, and perform basic skills with baking equipment.
- G. 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 bakery, specialty pastry shops, and catering businesses. This certificate of accomplishment is the first step in pursuing a certificate of achievement in 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.

<i>required courses:</i>	<i>units</i>
CULN-105 Kitchen Foundations	2
CULN-153 Safety and Sanitation.....	2
CULN-161 Baking Foundations	2
CULN-209 Plated Seasonal Dessert.....	2
CULN-210 Artisan Bread	2
CULN-212 Candies, Chocolates, and Truffles.....	2
total minimum units for the major	12

**Certificate of accomplishment
Beverage management**

Students completing this program will be able to...

- A. select and explain the use of the appropriate kitchen equipment for specific kitchen tasks.
- B. explain proper health and safety procedures in the kitchen environment.
- C. identify critical control points during all food handling processes as a method to minimize the risk of food-borne illness.
- D. demonstrate different types of beverage preparation methods.
- E. identify and prepare hot and cold non-alcoholic beverages.
- F. demonstrate the following tasks: follow a standard recipe, use standard weights and measures, and perform basic skills with beverage equipment.
- G. discuss the basics of wine, including history and geographical distribution of wine production. Learn the pairing of wines with food and successful menu planning.
- H. describe properties and functions of various ingredients and interpret recipes.

This training program prepares students for many entry-level positions in restaurants and coffee houses, specialty shops, and catering businesses. This certificate of accomplishment is the first step in pursuing a certificate of achievement in 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.

<i>required courses:</i>	<i>units</i>
CULN-105 Kitchen Foundations	2
CULN-153 Safety and Sanitation.....	2
CULN-160 Beverage, Wine, and Spirits.....	3
CULN-216 Wine and Food Pairing.....	2
CULN-201 Principles of Food, Beverage, and Cost Control.....	3
total minimum units for the major	12

Culinary arts

**Certificate of accomplishment
Catering operations**

Students completing this program will be able to...

- A. select and explain the use of the appropriate kitchen equipment for specific kitchen tasks.
- B. explain proper health and safety procedures in the kitchen environment.
- C. identify critical control points during all food handling processes as a method to minimize the risk of food-borne illness.
- D. discuss event planning, price and cost controls, legal issues and equipment requirements for a variety of events such as banquets and plated events
- E. Identify and prepare hot and cold non-alcoholic beverages.
- F. demonstrate the following tasks: follow a standard recipe, use standard weights and measures, and perform basic skills with beverage equipment.
- G. Discuss the basics of wine, including history and geographical distribution of wine production. Learn the pairing of wines with food and successful menu planning.

This training program provides an introduction to operating a catering business. 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.

<i>required courses:</i>	<i>units</i>
CULN-105 Kitchen Foundations	2
CULN-153 Safety and Sanitation	2
CULN-161 Baking Foundations	2
CULN-216 Wine and Food Pairing	2
CULN-224 Catering Business Operations	2

<i>plus 2 units from:</i>	
CULN-235A Off-Campus Catering I	0.5-1
CULN-235B Off-Campus Catering II	0.5-1
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

total minimum units for the major 12

**Certificate of accomplishment
Culinary foundations**

Students completing this program will be able to...

- A. select and explain the use of the appropriate kitchen equipment for specific kitchen tasks.
- B. explain proper health and safety procedures in the kitchen environment
- C. identify critical control points during all food handling processes as a method to minimize the risk of food-borne illness.
- D. demonstrate different types of cooking and protein fabrication methods.
- E. identify and prepare basic stocks, soups, and sauces
- F. demonstrate the following tasks: follow a standard recipe, use standard weights and measures, and perform basic skills with culinary equipment.
- G. Describe properties and functions of various ingredients and produce a variety of egg-based dishes, sandwiches, salads, casseroles, creams, cold and hot hors d'oeuvre, and appetizers.

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

<i>required courses:</i>	<i>units</i>
CULN-105 Kitchen Foundations	2
CULN-123 Soups, Stocks, and Sauces	2
CULN-124 Breakfast, Brunch, and Bistro Cuisine	2
CULN-127 Garde Manger	2
CULN-153 Safety and Sanitation	2
CULN-175 Protein Fabrication	2

total minimum units for the major 12

Culinary arts

**Certificate of accomplishment
Food truck entrepreneurship**

Students completing this program will be able to...

- A. create an operational plan for a mobile food business (vehicle, menu, permits).
- B. locate and establish a commissary kitchen.
- C. create a business plan for a mobile food business (permits, revenue, margin).
- D. design a digital marketing plan for a mobile food business.
- E. create a basic accounting setup to support a mobile food business.

This certificate program will provide students with specific information on owning, licensing/permitting, and operating a mobile food business in addition to exposure to fundamental accounting and marketing practices to support a business.

To earn a certificate of accomplishment students must complete each course used to meet a certificate requirement with a "C" grade or higher.

<i>required courses:</i>	<i>units</i>
CULN-105 Kitchen Foundations	2
CULN-131 Food Truck Entrepreneur	2
CULN-153 Safety and Sanitation	2

plus at least 3 units from:

BUSMG-191 Small Business Management	3
BUSMG-192 Entrepreneurship and Venture Management ...	3

plus at least 3 units from:

BUSAC-185 QuickBooks Accounting for Business I	1.5
BUSAC-188 QuickBooks Accounting for Business II	1.5
BUSMK-259 Digital Marketing Fundamentals	3
BUSMK-260 Social Media Marketing	3

total minimum units for the major 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, and development 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 Kitchen Foundations

- 2 units SC
- 9 hours lecture/ 81 hours laboratory per term
 - *Advisory: CULN-153 or Equiv.*
 - *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 with an emphasis on hygiene, safety, kitchen equipment knowledge, culinary math, terminology, and basic knife skills. It is specifically designed for students with no familiarity with standard culinary protocols. CSU

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. C-ID HOSP 100, CSU

CULN-120 Fundamentals of Cuisine

- 5 units SC
- 270 hours laboratory per term
 - *Prerequisite: CULN-105 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 maintenance of proper sanitation in the kitchen. The emphasis is on professional skills required by quantity food service. C-ID HOSP 160, CSU

Culinary arts

CULN-123 Stocks, Soups, and Sauces

2 units SC

- 9 hours lecture/81 hours laboratory per term
- Prerequisite: CULN-105 or Equiv.
- 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-124 Breakfast, Brunch, and Bistro Cuisine

2 units SC

- 9 hours lecture/81 hours laboratory per term
- Prerequisite: CULN-105 or Equiv.
- 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 a la minute cooking techniques including breakfast, brunch, and light and healthful cookery. Product preparations include eggs, sandwiches, quick breads, soups, and vegetable cookery. Standard presentations, recipe costing, and discussion of nutrition are explored. CSU

CULN-127 Garde Manger

2 units SC

- 9 hours lecture/81 hours laboratory per term
- Prerequisite: CULN-120 or Equiv.
- 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 gallanines, 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 to growing food for restaurants and is useful for anyone who wants to grow their own food. Topics include soil preparation, planting, and organic gardening and farming techniques. Nutrition, menu planning, cooking techniques as well as organic and sustainable practices are also covered. CSU

CULN-131 Food Truck Entrepreneur

2 units SC

- 36 hours lecture per term

This course is designed for entrepreneurs who plan to start a food truck business. The scope of the course is a comprehensive overview of the business of owning and operating a food truck. Topics will include business planning, funding, permitting, vehicles and equipment, maintenance, and legal issues as well as financial accounting. There will also be discussion of food production skills including menus, purchasing, preparation techniques, food safety, and regulations. This course does not include practical cooking skills. 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 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 prepares students for the National Restaurant Association Manager's ServSafe Exam. C-ID HOSP 110, CSU

CULN-157 Safety and Sanitation Preparation and Examination

0.5 unit SC

- 9 hours lecture per term
- Prerequisite: CULN-153 or Equiv.

This course is a review of the basic principles of safety and sanitation as presented in CULN-153. Effective personal hygiene habits and food handling practices for the protection of consumers are reinforced. Preparation for successful completion of the National Restaurant Association's ServSafe Manager Certification Examination is emphasized. CSU

Culinary arts

CULN-160 Fundamentals of Beverage, Wine, and Spirits

2 units SC

- 27 hours lecture/ 27 hours laboratory per term
- Advisory: College-level reading and writing are expected.

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 Foundations

2 units SC

- 9 hours lecture/81 hours laboratory per term
- Prerequisite: CULN-105 or Equiv.
- 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-163 Science and Substitutes in Baking and Pastry

2 units SC

- 9 hours lecture/81 hours laboratory per term
- Prerequisite: CULN-105 or Equiv.
- 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 introduces the science of baking through developing an understanding of the principles of ingredients used in baking and pastry. Students experiment in order to learn about ingredients and how they change during the production of and interaction with other ingredients. CSU

CULN-175 Protein Fabrication

2 units SC

- 9 hours lecture/81 hours laboratory per term
- Prerequisite: CULN-105 or Equiv.
- 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 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

5 units SC

- 270 hours laboratory per term
- Prerequisite: CULN-105 (may be taken concurrently) Or Equiv.
- 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 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

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

CULN-192 Purchasing Operations and Product Identification

1.5 units SC

- 81 hours laboratory per term
- Prerequisite: CULN-105 or Equiv.
- 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 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 Purchasing Operations and Systems

Culinary arts

Laboratory

1.5 units SC

- 81 hours laboratory by arrangement per term
- Prerequisite: CULN-105 or Equiv.
- 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 current practices in foodservice purchasing, receiving, storage, issuance, and documentation. This course is appropriate for entry-level students and presents purchasing and inventory systems, as well as the organization of a professional foodservice operation. CSU

CULN-195 Supervisory Management in Food Service

3 units SC

- 54 hours lecture per term
- Advisory: College-level reading and writing are expected.

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. C-ID HOSP 120, CSU

CULN-202 Fundamentals of Modern Restaurant

5 units SC

- 270 hours laboratory per term
- Prerequisite: CULN-120 Or Equiv.
- 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 focuses on the practical development of fundamental skills to produce and serve individual plates in a restaurant setting. Students have the opportunity to plan and develop menus focusing on techniques and flavors typical for the type of service being implemented. Dining room service techniques are practiced including rules and styles and basic supervisory skills of the front and back of the house are emphasized. CSU

CULN-209 Plated Seasonal Dessert

2 units SC

- 9 hours lecture/81 hours laboratory per term
- Prerequisite: CULN-105 or Equiv.
- 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 introduces students to the theory and techniques used to produce a variety of basic pastries and desserts specific to the season for hotels, restaurants, wholesale, and retail bakeries/pastry shops. Plating techniques are described and practiced. CSU

CULN-210 Artisan Bread

2 units SC

- 9 hours lecture/81 hours laboratory per term
- Prerequisite: CULN-105 or Equiv.
- Advisory: CULN-161 or CULN-181 or Equiv.
- 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

2 units SC

- 9 hours lecture/81 hours laboratory per term
- Prerequisite: CULN-105 or Equiv.
- 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

Culinary arts

CULN-215 Decorative Confectionary Showpieces

1 unit SC

- 9 hours lecture/27 hours laboratory per term
- Advisory: 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 Wine and Food Pairing

2 units SC

- 9 hours lecture/81 hours laboratory 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
- 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 Cuisines

2 units SC

- 9 hours lecture/81 hours laboratory per term
- Prerequisite: CULN-105 or Equiv.
- 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. The importance of ethnic cuisines in today's multi-cultural society and their significance and influence on North American culture will also be discussed. Students will prepare meals representing a wide variety of cuisines. 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 presents 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

Culinary arts

CULN-235A Off-Campus Catering I

.5-1 unit SC

- Variable hours
- Prerequisite: CULN-105 and CULN-153 or equivalents
- Advisory: 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 open entry/open exit 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 open entry/open exit 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
- Advisory: 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 and apply the fundamentals catering. 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

5 units SC

- 270 hours laboratory per term
- Prerequisite: CULN-181 or Equiv.
- 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 both practical and theoretical study of advanced 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

Culinary arts

CULN-295 Occupational Work Experience Education in CULN

2-4 units SC

- May be repeated eight 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. 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. Each unit represents five hours of work per week or 75 hours work per term. Students may earn up to a total of 16 units in any combination of WRKX courses. Repetition allowed per Title 5, Section 55253. CSU

CULN-296 Internship in Occupational Work Experience Education in CULN

2-4 units SC

- May be repeated eight 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. 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. Each unit represents five hours of paid work or four hours of unpaid work per week or 75 hours of paid work or 60 hours of unpaid work per term. Students may earn up to a total of 16 units in any combination of WRKX courses. 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