You need to see a Counselor for specific recommendations about courses that will best meet your educational goals. Not all courses on the map are offered every term. Consult the Catalog and the Schedule of Classes for more details.

For information about transferring, see:
https://www.dvc.edu/enrollment/transfer/index.html

For information on careers in this field see:
https://www.dvc.edu/enrollment/career-employment/index.html

This course has prerequisites.

**Required**
- CULN 105* Introduction to the Kitchen
- CULN 120 Plated Seasonal Desserts
- CULN 153 Safety and Sanitation
- CULN 161 Baking Foundations
- CULN 210 Artisan Breads
- CULN 210 Cannoles, Chocolates, and Sugar Work

**Elective**
- CULN 210 Plated Seasonal Desserts

**Program Learning Outcomes**

Students completing this program will be able to:

1. Explain typical career ladders for employees in the hospitality industry.
2. Select and explain the use of the appropriate kitchen equipment for specific kitchen tasks.
3. Explain proper health and safety procedures in the kitchen environment.
4. Identify critical control points during all food handling processes as a method to minimize the risk of foodborne illness.
5. Demonstrate different types of cooking methods.
6. Identify and prepare basic stocks, soups, and sauces.
7. Demonstrate the following tasks: follow a standard recipe, use standard weights and measures, and perform basic skills with culinary equipment.
8. Describe properties and functions of various ingredients and interpret recipes and produce cookies, quick breads, pies, cakes, creams, custards and sauces, and meringues.