**Culinary Arts**

**Offering an AS & Certificate of Achievement**

**Program Learning Outcomes**

Students completing this program will be able to:

1. Demonstrate an understanding of the criteria for excellence in purchasing food, preparing food, and presenting food for service.
2. Demonstrate teamwork in planning, purchasing, preparing and presenting food for service.
3. Demonstrate and describe the differences in producing foods for large events vs. à la carte dining.
4. Demonstrate the proper application of dry, moist, and combination cooking methods to a variety of food products.
5. Demonstrate current food service sanitation procedures.
6. Serve food according to professional industry standards.
7. Calculate costs and apply procedures in order to run a cost effective food service establishment.
8. Create menus that incorporate menu planning principles that maximize sales and profits.

**Total Minimum Required Units**: 34

**Core Courses**

- **CULN 105**: Introduction to the Kitchen (Pre-requisite)
- **CULN 120**: Fundamentals of Cuisine
- **CULN 123**: Stocks, Soups, and Sauces
- **CULN 124**: Breakfast, Brunch, and Bistro Cuisine
- **CULN 127**: Garde Manger
- **CULN 161**: Baking Foundations
- **CULN 175**: Protein Fabrication
- **CULN 129**: Introduction to Urban Farming: Farm-to-Table
- **CULN 186**: Sustainable Hospitality – Energy, Water, and Waste
- **CULN 192**: Purchasing Operations and Systems Laboratory
- **CULN 193**: Inventory and Ordering Systems Laboratory
- **CULN 195**: Supervisory Management in Food Service
- **CULN 160**: Fundamentals of Beverage, Wine and Spirits+
- **CULN 128**: Oriental Cuisine
- **CULN 130**: Arabic Cuisine
- **CULN 140**: French Cuisine
- **CULN 150**: Italian Cuisine
- **CULN 160**: Dehydrated Foods
- **CULN 170**: Canning
- **CULN 180**: Refrigeration and Freezing
- **CULN 190**: Foodservice Management
- **CULN 200**: Hospitality Management
- **CULN 210**: Hotel and Restaurant Administration
- **CULN 220**: Foodservice Administration
- **CULN 230**: Foodservice Administration
- **CULN 240**: Foodservice Administration
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- **CULN 990**: Foodservice Administration

**PLUS at least 2 units from**

- **CULN 110**: Orientation of Hospitality
- **CULN 185**: Occupational Work Experience Education in CULN
- **CULN 186**: Sustainable Hospitality – Energy, Water and Waste
- **CULN 195**: Supervisory Management in Food Service
- **CULN 230A**: Culinary Competition I
- **CULN 230B**: Culinary Competition II
- **CULN 235A**: Off-Campus Catering I
- **CULN 235B**: Off-Campus Catering II
- **CULN 240A**: On-Campus Catering I
- **CULN 240B**: On-Campus Catering II
- **CULN 240C**: On-Campus Catering III
- **CULN 298**: Independent Study
- **CULN 299**: Student Instructional Assistant
- **CULN 295**: Occupational Work Experience Education in CULN
- **CULN 296**: Internship in Occupational Work Experience Education in CULN

**Careers in**

- Enter the culinary field and progress to the position of executive chef.

Complete 60 degree applicable units along with completion of all required general education requirements. It is highly recommended that you see a counselor for specific courses that will best meet your educational plan/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

5-10-2021