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

**PROGRAM LEARNING OUTCOMES**

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. a la carte dining.

**Careers in**

- Employment in culinary arts

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**Entry**

**Required**

- CULN 105 Introduction to the Kitchen
- CULN 110 Orientation to Hospitality
- CULN 115 Culinary Mathematics
- CULN 120 Fundamentals of Cuisine
- CULN 124 Catering Business and Operations
- CULN 153 Safety and Sanitation
- CULN 185 Nutritional Guidelines in Food Preparation

**Business**

- CULN 192 Purchasing Operations and Systems Laboratory
- CULN 193 Inventory and Ordering Systems Laboratory
- CULN 195 Supervisory Management in Food Service

**On-Campus Catering**

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

**Pre req**

- CULN 105 & 153

**COMPETITIONS**

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

**Pre req**

- CULN 105 & 153

**REquired**

- CULN 127 Garde Manger
- CULN 129 Introduction to Urban Farming-Farm-to-Table
- CULN 140 Fundamentals of Beverage, Wine and Spirits
- CULN 154 Menu Development and Planning
- CULN 160 Sustainable Hospitality – Energy, Water and Waste
- CULN 161 Baking for Culinary Students
- CULN 167 Restaurant Operations in the Dining Room
- CULN 169 Meat, Poultry and Fish Fabrication
- CULN 180 Meats, Poultry and Fish Preparation
- CULN 181 Fundamental Techniques of Baking and Pastry

**On-Campus Catering**

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

**Pre req**

- CULN 105 & 153

**Careers in**

- Employment in culinary arts

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