
Culinary (CUL)

CUL 002 **Food & Wine Pairing** (3)

Class Hours: 36.00 Lecture | 54.00 Laboratory

Advisory(s): CUL 050

Transfers to: Transfers to CSU only

Food & Wine Pairing

CUL 002 provides students with a clear understanding of the direct and interacting effects of food and wine elements. It presents how these characteristics counteract and complement each other. Students will develop the skills necessary to identify the key elements in food or wine that directly impact matching of food and wine based on contrast or similarities. They will then be able to predict excellent food and wine pairings. (AA/AS)

CUL 006 **Culinary Excursions** (1)

Class Hours: 9.00 Lecture | 27.00 Laboratory

Advisory(s): CUL-050

Transfers to: Transfers to CSU only

Culinary Excursions

CUL 006 allows students to visit, observe, and study various and specific operations of multi-unit and single-unit enterprises in metropolitan and rural areas. They will study in-depth management structures and personnel policies and guidelines. Techniques to analyze management and preparation methods, as well as their benefits and shortcomings will be examined. Students will then be able to create recommendations for operation of a successful and fluid enterprise.(AA/AS)

CUL 050 **Safety and Sanitation** (1)

Class Hours: 18 Lecture

Transfers to: Not transferable

Safety and Sanitation

CUL 050 covers sanitation and safety principles and practices for food service professionals. This course will provide ServSafe certification from the National Restaurant Association, recognized in the state of California.(AA/AS)

CUL 051 **Restaurant Math** (1)

Class Hours: 18 Lecture

Advisory(s): CUL 050

Transfers to: Not transferable

Restaurant Math

CUL 002 provides students with a clear understanding of the direct and interacting effects of food and wine elements. It presents how these characteristics counteract and complement each other. Students will develop the skills necessary to identify the key elements in food or wine that directly impact matching of food and wine based on contrast or similarities. They will then be able to predict excellent food and wine pairings. (AA/AS)

CUL 052 **Intro to Commercial Baking** (3)

Class Hours: 18.00 Lecture | 108.00 Laboratory

Advisory(s): CUL 050

Transfers to: Not transferable

Introduction to Commercial Baking

CUL 052 covers tools, terms and functions in preparation of baked goods: yeast breads and pastries, cookies, cakes and specialty items. Field trips may be required.(AA/AS)

- CUL 058** **Intro to Dining Rm Ser Mgmt.** (2)
Class Hours: 9.00 Lecture | 81.00 Laboratory
Advisory(s): CUL 050
Transfers to: Not transferable
Intro to Dining Room Service & Mgmt.
CUL 058 covers the operation of a restaurant, dining, and related service support staff. Topics covered include how to hire, train, motivate, schedule, and assign jobs to a wait staff. Cost controls for labor and supplies will be covered as well as quality assurance and productivity standards. (AA/AS)
- CUL 059** **Intro to Hospitality Careers &** (3)
Class Hours: 54 Lecture
Advisory(s): CUL 050
Transfers to: Not transferable
Intro to Hospitality Careers & Human Relations
CUL 059 is an introduction to the hospitality industry comprising lodging, food and beverage services, and tourism with a focus on career opportunities. Human relations management in the hospitality industry, individual goal-setting, and career planning are emphasized. (AA/AS)
- CUL 060** **Nutrition for Chefs** (1)
Class Hours: 18 Lecture
Advisory(s): CUL 050
Transfers to: Not transferable
Nutrition for Chefs
CUL 060 teaches techniques of healthy cooking for the professional chef. Fresh ingredients, reduced fat and salt, cooking methods and tools, plus shorter cooking times, are brought together to provide satisfying dining with fewer calories, cholesterol, and sodium, while retaining nutritional value of the food. (AA/AS)
- CUL 064** **Restaurant Desserts** (3)
Class Hours: 27.00 Lecture | 81.00 Laboratory
Advisory(s): CUL 050
Transfers to: Not transferable
Restaurant Desserts
CUL 064 teaches the production and presentation of classical and contemporary restaurant desserts. Students will learn a practical study of the restaurant pastry chef's special vendors, equipment, supplies, foods, process and techniques used to produce a wide variety of desserts. (AA/AS)
- CUL 065** **Dining Rm. SERVICE & Mgmt II** (3)
Class Hours: 27.00 Lecture | 81.00 Laboratory
Advisory(s): CUL 050
Transfers to: Not transferable
Dining Room Service & Management II
CUL 065 teaches advanced service techniques, table setting, and dining room etiquette. Emphasis is on elegance, showmanship, developing the fine points of service, understanding wine and food compatibilities, building sales, managing the dining room with reservation systems, proper staffing, and hosting. (AA/AS)
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CUL 066 **Mixology****(1.5)***Class Hours:* 18.00 Lecture | 27.00 Laboratory*Advisory(s):* CUL 050*Transfers to:* Not transferable**Mixology**

CUL 066 teaches students to prepare and serve beverages in an efficient and friendly manner. Attention will be directed to a thorough knowledge of all beverages and the ability to make various drinks accurately and quickly. Emphasis will be placed on the ability to determine the effects of alcoholic beverages on persons and to communicate with several different types of people. (AA/AS)
