
Culinary (CUL)

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

Class Hours: 36 Lecture | 54 Laboratory

Advisory(s): CUL 050

Transfers to: CSU

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.

CUL 006 **Culinary Excursions** (1)

Class Hours: 9 Lecture | 27 Laboratory

Advisory(s): CUL-050

Transfers to: CSU

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.

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

Class Hours: 18 Lecture

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.

CUL 051 **Restaurant Math** (1)

Class Hours: 18 Lecture

Advisory(s): CUL 050

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.

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

Class Hours: 18 Lecture | 108 Laboratory

Advisory(s): CUL 050

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.

CUL 053 **Advanced Commercial Baking** (3)

Class Hours: 36 Lecture | 54 Laboratory

Advisory(s): CUL 050

Advanced Commercial Baking

CUL 053 covers formulas used in commercial pastry shops, cake decorations, marzipan, chocolate work, p#te # choux, and specialty items. Field trips may be required.

CUL 054 Hospitality Laws and Regulation (2)*Class Hours:* 36 Lecture*Advisory(s):* CUL 050**Hospitality Laws and Regulations**

CUL 054 is the study of legal issues in relation to commercial food service and lodging with a national, state and local in scope. Using both the case method and specific statutes, this class introduces student to general concepts including the types of law, the nature of agreements and the judicial systems, as well as regulatory agencies and the particular laws they enforce in the hospitality field.

CUL 055 Intro to Commercial Food Prep (3)*Class Hours:* 27 Lecture | 81 Laboratory*Advisory(s):* CUL 050**Intro to Commercial Food Preparation**

CUL 055 is an initial culinary training for chefs. Topics covered include an introduction to safe, sanitary, and efficient food production procedures, orientation and training on equipment, hand tools, and foods, as well as application of nutritional concepts. Food inventory management and traditional and computer-aided recipe writing/costing, adapting to professional standards regarding uniforms, dependability, teamwork, and quality performance will be emphasized.

CUL 056 Garde Managers (1)*Class Hours:* 9 Lecture | 27 Laboratory*Advisory(s):* CUL 050**Garde Managers**

CUL 056 involves the study of cold food preparation which include vegetable and fruit carvings, appetizers hors d'oeuvre, canapes, sauces, salads, force meats, pates, tray presentations, table setups, room setups and food show competition.

CUL 057 Beverage Management (3)*Class Hours:* 36 Lecture | 54 Laboratory*Advisory(s):* CUL 050**Beverage Management**

CUL 057 studies all aspects of beverage management including federal, state, and local regulations, mixology, background, and future of the beverage industry. Students under 21 will do special assignments rather than labs. Field trips may be required.

CUL 058 Intro to Dining Rm Ser Mgmt. (2)*Class Hours:* 9 Lecture | 81 Laboratory*Advisory(s):* CUL 050**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.

CUL 059 Intro to Hospitality Careers & (3)*Class Hours:* 54 Lecture*Advisory(s):* CUL 050**Intro to Hospitality Careers & Human Rel**

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.

CUL 060 Nutrition for Chefs (1)*Class Hours:* 18 Lecture*Advisory(s):* CUL 050

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.

CUL 061 Kitchen Management (3)*Class Hours:* 54 Lecture

Kitchen Management

CUL 061 Kitchen Management students, will develop skills used to manage a commercial kitchen along with an online aspect that will accredit students in receiving their CA Food Handlers' Card, Food Managers certification through Prometric and AHLEI Gold Star as a Certified Guest Service Professional. Students will learn to base production plans on sales forecasts, staff kitchen accordingly, and establish policies, standards, and procedures. Students will develop the skills to manage staff issues, facility/equipment maintenance and kitchen cleanliness, along with the basic concepts from the uniform system of accounts for restaurants relation to kitchen operations and kitchen layouts.

CUL 064 Restaurant Desserts (3)*Class Hours:* 27 Lecture | 81 Laboratory*Advisory(s):* CUL 050

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.

CUL 065 Dining Rm. SERVICE & Mgmt II (3)*Class Hours:* 27 Lecture | 81 Laboratory*Advisory(s):* CUL 050

Dining Rm. 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.

CUL 066 Mixology (1.5)*Class Hours:* 18 Lecture | 27 Laboratory*Advisory(s):* CUL 050

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.