

# CULINARY ARTS (CA)

## CA 55 1.0 UNITS

### Fundamentals of Responsible Alcohol Service

Class Hours: 1.0 Lecture

Total Contact Hours: 18 Lecture

This course covers the principles of responsible alcohol service to hospitality customers. Topics include understanding laws and responsibilities pertaining to alcohol service, evaluating intoxication levels of guests, checking identification, and dealing with difficult situations. The ServSafe Alcohol Certification Exam will be administered.

## CA 98 1.0 UNITS

### Directed Studies

A course to provide opportunity for individual research and field projects under the direction of a faculty member in a given department. With the guidance of the faculty member, students prepare and carry out a written learning agreement describing the purposes and outcomes of the project. Students should expect to meet with the supervising faculty member one to two hours each week for conferences. Credit is based upon the number of hours in the semester expected to complete the project (1 unit for 54 hours). This course may be taken a maximum of 2 times.

## CA 99 2.0 UNITS

### Directed Studies

A course to provide opportunity for individual research and field projects under the direction of a faculty member in a given department. With the guidance of the faculty member, students prepare and carry out a written learning agreement describing the purposes and outcomes of the project. Students should expect to meet with the supervising faculty member one to two hours each week for conferences. Credit is based upon the number of hours in the semester expected to complete the project (2 units for 108 hours). This course may be taken a maximum of 2 times.

## CA 101 2.0 UNITS

### Introduction to Food Service, Safety, and Sanitation

Class Hours: 2.0 Lecture

Total Contact Hours: 36 Lecture

This course covers the principles of food microbiology, important foodborne diseases, standards that are enforced by regulatory agencies, and applied measures for the prevention of foodborne diseases and other microbiological problems. This course meets current food protection standards for regulatory agents. ServSafe Manager Certification Exam will be administered.

Transfer Credit: CSU

## CA 120 3.0 UNITS

### Introduction to the Hospitality Industry

Class Hours: 3.0 Lecture

Total Contact Hours: 54 Lecture

This course is an overview of the hospitality industry with an emphasis on career opportunities for culinary arts students. Topics will include the use of technology, ethics, leadership, human resource functions, management techniques, and services standards for the hotel and resort business. These skills build a strong knowledge base for understanding the hospitality industry.

Transfer Credit: CSU

C-ID: HOSP 100

## CA 180 4.0 UNITS

### Introduction to Baking Skills

Class Hours: 2.0 Lecture / 6.0 Laboratory

Total Contact Hours: 36 Lecture / 108 Laboratory

Corequisite: CA 101 or equivalent with a grade of "C" or higher or "Pass" or prior completion

This course introduces the student to basic baking techniques and basic ingredients utilized in the industry. The course will cover breads, sweet doughs, laminate doughs, pie doughs, fillings, cakes, and various pastries. This course aims to provide students with the basic ability to produce baked goods using various techniques and skills sets for bakers and pastry cooks in the food service industry. T.B. clearance for food service personnel is a State regulation and required for enrollment in this course. (Formerly CA 80). Transfer to CSU

## CA 181 5.0 UNITS

### Professional Baking and Pastry Production I

Class Hours: 3.0 Lecture / 7.0 Laboratory

Total Contact Hours: 54 Lecture / 126 Laboratory

Prerequisite: CA 101 and CA 180 or equivalent with grades of "C" or higher or "Pass."

Students build on their fundamental baking skills and produce a variety of pastries to include doughs, pastries, creams, custards, frozen, and fruit desserts. A review of cake mixing techniques with an emphasis on preparing simple to complex filled cakes, gateaux, and tortes; comparing classical and modern preparation will be overviewed. This course aims to provide students with proficient skills to prepare and accomplish quantity production by producing large volume pastries and baked goods for banquets and retail settings. T.B. clearance for food service personnel is State regulation and required for enrollment in this course. (Formerly CA 81). Transfer to CSU

## CA 182 5.0 UNITS

### Professional Baking and Pastry Production II

Class Hours: 3.0 Lecture / 7.0 Laboratory

Total Contact Hours: 54 Lecture / 126 Laboratory

Prerequisite: CA 181 or equivalent with a grade of "C" or higher or "Pass."

This course is an examination of restaurant plated desserts, petit fours, candies, and European cakes that are assembled and decorated with a modern approach. Basic decorative techniques as applied to show pieces in sugar or chocolate are introduced. Production will include design and assembly of a three-tier wedding cake and advanced decorating techniques. Focus will be placed on food costing formulas and presentation of products. This course aims to increase skills in producing a more uniform product, with high eye appeal, flavor, and texture balance. T.B. clearance for food service personnel is a State regulation and required for enrollment in this course. (Formerly CA 82). Transfer Credit: CSU

## CA 230 3.0 UNITS

### Professional Healthy Cooking

Class Hours: 3.0 Lecture

Total Contact Hours: 54 Lecture

This course examines basic principles of nutrition and explores the nutritional needs for various populations. Recipe modification, current issues in nutrition, and the application of nutritional principles to menu development is the focus of this course. Topics include alternative ingredients, menu marketing, allergens, and religious dietary laws. Transfer Credit: CSU

<p><b>CA 230L</b> <span style="float: right;"><b>1.0 UNITS</b></span>  <b>Applications of Professional Healthy Cooking</b>            Class Hours: 3.0 Laboratory            Total Contact Hours: 54 Laboratory</p> <p>Corequisite: CA 230 or equivalent with a grade of "C" or higher or "Pass" or prior completion            Application of food science principles with an emphasis on ingredient function and interaction, food preparation techniques, sensory evaluation standards, allergens, food safety and sanitation, and nutrient composition of food will be reviewed.            Transfer Credit: CSU            C-ID: NUTR120</p>	<p><b>CA 251</b> <span style="float: right;"><b>8.0 UNITS</b></span>  <b>Professional Cooking II</b>            Class Hours: 3.0 Lecture / 15.0 Laboratory            Total Contact Hours: 54 Lecture / 270 Laboratory</p> <p>Prerequisite: CA 152 or CA 250 or equivalent with a grade of "C" or higher or "Pass" and CA 101 or equivalent with a grade of "C" or higher or "Pass."            Recommendation: CA 230 or equivalent with a grade of "C" or higher or "Pass".            The course continues the education from basic cooking to practical application for cooking skills. The course will cover soups, stocks, sauces, salads, sandwiches, breakfast cookery, and entrée cooking. This course is a practical application lab producing food for public consumption. These skills build a stronger foundation for the advanced level of classes. T.B. clearance for food service personnel is a State regulation and required for enrollment in this course.            Transfer Credit: CSU</p>
<p><b>CA 240</b> <span style="float: right;"><b>3.0 UNITS</b></span>  <b>Human Relations in Hospitality</b>            Class Hours: 3.0 Lecture            Total Contact Hours: 54 Lecture</p> <p>Recommendation: CA 120 or equivalent with a grade of "C" or higher or "Pass".            This course introduces students to the manager's role in organizing, planning, and control of production for a culinary operation. An emphasis on the skills necessary to be effective leaders, developing human relations' skills and building on workplace diversity will be reviewed. The course will also cover communicating effectively and creating a positive work climate. Supervision responsibilities of planning, organizing, controlling, decision making, problem solving, and delegating will be included.            Transfer Credit: CSU</p>	<p><b>CA 252</b> <span style="float: right;"><b>8.0 UNITS</b></span>  <b>Professional Cooking III</b>            Class Hours: 3.0 Lecture / 15.0 Laboratory            Total Contact Hours: 54 Lecture / 270 Laboratory</p> <p>Prerequisite: CA 153 or CA 251 or equivalent with a grade of "C" or higher or "Pass".            Recommendation: CA 230 or equivalent with a grade of "C" or higher or "Pass" and courses taught at the level of Introduction to College Composition with a grade of "C" or higher or "Pass" or equivalent or appropriate placement based on the college's multiple measures process with eligibility for ENG 100 or ENGL 100S.            Prerequisite: CA 153 or CA 251 or equivalent with a grade of "C" or higher or "Pass". The course completes the education of practical cooking techniques in a formal dining restaurant. The course will cover dining room service, garde manger, appetizers, canapés, charcutiere, plate, and buffet presentations, advanced cooking methods, management techniques, leadership styles, and job readiness skills. T.B. clearance for food service personnel is a State regulation and required for enrollment in this course.            Transfer Credit: CSU</p>
<p><b>CA 250</b> <span style="float: right;"><b>7.0 UNITS</b></span>  <b>Professional Cooking I</b>            Class Hours: 6.0 Lecture / 4.0 Laboratory            Total Contact Hours: 108 Lecture / 72 Laboratory</p> <p>Prerequisite: "            Corequisite: CA 101 or prior completion or equivalent with a grade of "C" or higher or "Pass"            Recommendation: Courses taught at the level of Introduction to College Composition with a grade of "C" or higher or "Pass" or equivalent or appropriate placement based on the college's multiple measures process with eligibility for ENGL 100 or ENGL 100S or a course at the level of college reading.            The course introduces the student to basic cooking techniques and basic ingredients utilized in the industry. This course will cover recipes, knife skills, cooking methods, product identification, herbs and spices, equipment usage, measurements, stocks, soups and basic sauces. This course aims to provide students with a strong foundation of skills and abilities to succeed in the next level of classes. T.B. clearance for food service personnel is a State regulation and required for enrollment in this course.            Transfer Credit: CSU            C-ID: HOSP 160</p>	<p><b>CA 260</b> <span style="float: right;"><b>3.0 UNITS</b></span>  <b>Foods Purchase and Control</b>            Class Hours: 3.0 Lecture            Total Contact Hours: 54 Lecture</p> <p>This course is designed to familiarize the student with all aspects of purchasing and cost control within the foodservice industry. Instruction and experience in the areas of forecasting operational needs, menu pricing, food purchasing, and cost control are included.            Transfer Credit: CSU</p> <p><b>CA 265</b> <span style="float: right;"><b>3.0 UNITS</b></span>  <b>Food, Beverage, and Labor Cost Control</b>            Class Hours: 3.0 Lecture            Total Contact Hours: 54 Lecture</p> <p>This course emphasizes the use of cost controls for food, beverage, and labor for a foodservice establishment. This course will cover various costing techniques, menu item pricing, purchasing, forecasting, and inventory maintenance.            Transfer Credit: CSU            C-ID: HOSP 120</p>

**CA 270****3.0 UNITS****Hospitality Law**

Class Hours: 3.0 Lecture

Total Contact Hours: 54 Lecture

Recommendation: CA 120 or equivalent with a grade of "C" or higher or "Pass".

This course explores the legal relationship and considerations of hotel, restaurant, travel and tourism operations. It provides a basic understanding of the primary laws and regulations that apply to the hospitality industry. It will overview how to effectively manage the legal issues/liabilities faced by all hospitality managers, and how to avoid and prevent legal liabilities through critical thinking and application.

Transfer Credit: CSU

C-ID: HOSP 150