

Palomar College Catalog 2009-2010

Regional Occupational Program (ROP)

offers vocational and technical training through the Regional Occupational Programs.

Palomar College, under contract with the San Diego County Office of Education, offers vocational and technical training through the Regional Occupational Program.

Courses provided through ROP are available to college and high school students, out-of-school youths, and adults residing in San Diego County. Courses can be used for basic job skills, upgrading of existing skills, or changing occupations. Units earned may be used for high school or college credit. ROP courses taken for college credit may be applied toward Palomar College Certificates/Degrees. Contact the ROP Office for further information. (760) 744-1150, ext. 2293 Office: AA-136

Culinary Arts (R CUL)

See also Culinary Arts

Associate in Arts Degrees -

AA Degree requirements are listed in Section 6 (green pages).

- Culinary Arts

Certificates of Achievement -

Certificate of Achievement requirements are listed in Section 6 (green pages).

- Culinary Arts

Certificates of Proficiency -

Certificate of Proficiency requirements are listed in Section 6 (green pages).

- Culinary Skills
- Patisserie and Baking

PROGRAMS OF STUDY

Culinary Arts

Prepares students for employment and career opportunities in various areas of the foodservice industry. The focus is on food preparation and production skills, with supporting coursework in nutrition, food sanitation and safety, menu planning, purchasing and inventory control, kitchen management and employee supervision. Practical hands-on lab activities in a commercial kitchen environment and directed workplace learning opportunities prepare students for foodservice positions in resorts, casinos, and fine dining establishments.

Students will need to possess a current San Diego County Food Handler Card to participate in kitchen/lab activities.

In order to earn a certificate or degree, students must achieve a minimum grade of 'C' in each of the certificate program courses.

A.A. DEGREE MAJOR OR CERTIFICATE OF ACHIEVEMENT

| Program Requirements | Units |
|--|-----------|
| FCS/MICR 110 Microbiology and Foods | 3 |
| FCS/HE 165 Fundamentals of Nutrition | 3 |
| R CUL/CUL 110 Culinary Essentials I | 3 |
| R CUL/CUL 111 Culinary Essentials II | 3 |
| R CUL/CUL 120 Patisserie and Baking I | 3 |
| R CUL/CUL 121 Patisserie and Baking II | 3 |
| R CUL/CUL 130 Pantry/Garde Manger | 3 |
| R CSIS/CSIT 120 Computer Applications | 3 |
| R CUL/CUL 200 Menu Planning and Purchasing | 2 |
| R CUL/CUL 210 Foodservice Management | 3 |
| R CUL/CUL 220 Catering and Event Planning | 3 |
| R CUL/CUL 298 Culinary Directed Practice I | 3 |
| R CUL/CUL 299 Culinary Directed Practice II | 3 |
| Electives (Select a minimum of 3 units) | |
| R CUL/CUL 115 Dining Room Service | 2 |
| R CUL/CUL 150 International Cuisine | 3 |
| R CUL/CUL 230 Adv Garde Manger/Competition | 3 |
| R CUL/CUL 240 Wines and Affinities | 1 |
| TOTAL UNITS | 41 |

Culinary Skills

With a focus on basic food preparation and production skills, nutrition, and food safety and sanitation, the program prepares students for various entry-level positions in the foodservice industry. Practical hands-on lab activities in a modern commercial kitchen environment provide opportunities for students to master the skills required for employment.

Students will need to possess a current San Diego County Food Handler Card to participate in required kitchen/lab activities.

In order to earn a certificate, students must achieve a minimum grade of 'C' in each of the certificate program courses.

CERTIFICATE OF PROFICIENCY

| Program Requirements | Units |
|--------------------------------------|----------|
| FCS/MICR 110 Microbiology and Foods | 3 |
| FCS/HE 165 Fundamentals of Nutrition | 3 |
| R CUL/CUL 110 Culinary Essentials I | 3 |
| R CUL/CUL 111 Culinary Essentials II | 3 |
| R CUL/CUL 130 Pantry/Garde Manger | 3 |
| R CUL/CUL 115 Dining Room Service | 2 |
| TOTAL UNITS | 7 |

Patisserie and Baking

With a focus on commercial baking and pastry making, the program prepares students for entry-level positions in bakeries, restaurants, resorts and casino operations. Practical hands-on lab activities in a modern commercial kitchen environment provide opportunities for students to master the skills required for employment.

Students will need to possess a current San Diego County Food Handler Card to participate in required kitchen/lab activities.

In order to earn a certificate, students must achieve a minimum grade of 'C' in each of the certificate program courses.

CERTIFICATE OF PROFICIENCY

| Program Requirements | Units |
|--|-----------|
| FCS/MICR 110 Microbiology and Foods | 3 |
| FCS/HE 165 Fundamentals of Nutrition | 3 |
| R CUL/CUL 120 Patisserie and Baking I | 3 |
| R CUL/CUL 121 Patisserie and Baking II | 3 |
| TOTAL UNITS | 12 |