R CSIS 159   Industry Certification: Review and Preparation   (1)
2 hours lecture/laboratory
Note: Graded only; may be taken 2 times
A focused study of industry and professional certifications available for PC technicians. Review of Microsoft, Novell, and CTIA certification programs. Content review and preparation for A+ Certification Examination.

R CSIS 160   Introduction to Local Area Networking   (3)
6 hours lecture/laboratory
Prerequisite: R CSIS 155 and 156
Note: Graded only; may be taken 2 times
Introduction to the basic principles of Local Area Networking (LAN) structure and function. Hands-on experience in design, construction, installation, maintenance and repair to the modular level using operating systems and diagnostic hardware and software.

R CSIS 161   PC/Network Security   (3)
6 hours lecture/laboratory
Note: Graded only; may be taken 4 times
Comprehensive overview of computer security, including stand-alone and networked systems. Includes: fundamentals of network security principles and implementation; e-mail, web and data transmission security; infrastructure security; cryptography; and operational/ organizational security, including disaster recovery.

R CSIS 169   Overview of Computer Forensics   (3)
6 hours lecture/laboratory
Prerequisite: R CSIS 161
Note: Graded only
Introduction to computer forensics and investigation including digital information recovery and analysis. Includes hands-on exercises, case studies and discussion of computer forensic ethics. Course content aligns with the objectives of the International Association of Computer Investigative Specialists (IACIS) certification.

R CSIS 170   Windows   (1)
2 hours lecture/laboratory
Note: Graded only
Transfer acceptability: CSU
Fundamentals of Windows Graphical User Interface. Students will develop proficiency in: changing desktop settings; file/folder management at both desktop and Explorer levels; and basic system maintenance.

R CSIS 172   Windows for Technicians   (2)
4 hours lecture/laboratory
Prerequisite: R CSIS 170
Note: May be taken 2 times; graded only
A technical study of the Windows operating system; hands-on experience installing, configuring, optimizing, maintaining, and troubleshooting.

R CSIS 175   Excel   (1)
2 hours lecture/laboratory
Note: Graded only; may be taken 2 times; graded only
Transfer acceptability: CSU
Study of spreadsheets using Microsoft Excel. Course includes creating spreadsheets, formatting data, manipulating data, creation and application of formulas, charting data, and printing considerations. Preparation for the Excel MOS certification exam.

R CSIS 180   Access   (1)
2 hours lecture/laboratory
Note: Graded only; may be taken 2 times
Transfer acceptability: CSU
Study of Access database program within the Microsoft Office Suite. This class introduces and reinforces the creation, modification and
maintenance of Access databases. Students will create the database structure, enter data in tables, execute queries, generate reports and forms, modify properties and layout at the design level and maintain the database. Preparation for the Access MOUS certification exam.

R CSIS 186   Contemporary Job Search Techniques   (1)
2 hours lecture/laboratory
Note: Graded only
Use the Internet, current software and research tools to organize and implement a job search. Includes: online resources; preparation and posting of application materials, including resume and cover letters; interview strategies and mock interviews; industry speakers, and hard copy and online portfolios.

R CSIS 195   Vista Security   (3)
6 hours lecture/laboratory
Prerequisite: R CSIS 161
Note: Graded only; May be taken 4 times
Comprehensive overview of Microsoft Vista operating system security, on standalone and client computers. Includes hands-on experience configuring, and implementation of; user and group accounts; user and computer policies; file security; resource sharing; cryptography; and operational/organizational security, including disaster recovery.

R CSIS 196   Vista Basic   (3)
6 hours lecture/laboratory
Note: Graded only; May be taken 4 times
A focused study of Microsoft Windows Vista operating system. Includes hands-on experience configuring, optimizing, maintaining and troubleshooting Windows Vista on stand-alone and client computers in workgroup or domain environment.

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

To satisfy a prerequisite, the student must have earned a letter grade of A, B, C or CR in the prerequisite course, unless otherwise stated.

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		**17**

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**

COURSE OFFERINGS

Courses taken for college credit may be applied toward a certificate or an Associate in Arts degree.

R CUL 110   Culinary Essentials I   (3)
1 hour lecture-4 hours laboratory
Prerequisite: Current San Diego County Food Handler Card
Recommended preparation: FCS/MICR 110
Note: Cross listed as CUL 110; graded only
Transfer acceptability: CSU
Introduction to culinary arts and the foodservice industry. Fundamentals of food preparation and production, emphasizing industry standards. Lab work will focus on knife skills, standard cuts, and preparation of vegetables and starches. Students will be expected to meet high standards of professionalism, sanitation and work habits.

R CUL 111   Culinary Essentials II   (3)
1 hour lecture-4 hours lecture/laboratory
Prerequisite: R CUL/CUL 110
Note: Cross listed as CUL 111; graded only
Transfer acceptability: CSU
Advanced food production, including meat and protein fabrication. Lab work will include: stocks, sauces and soups; meat and game; poultry; fish and seafood; breakfast foods and classical cuisine. Students will be expected to meet high standards of professionalism, sanitation and work habits.

R CUL 115   Dining Room Service   (2)
4 hours lecture/laboratory
Prerequisite: Current San Diego County Food Handler Card
Note: Cross listed as CUL 115; graded only
Orientation to dining room operations with an emphasis on dining room service, techniques of table waiting, and dining room skills. Students will be expected to meet high standards of professionalism, sanitation and work habits.

R CUL 120   Patisserie and Baking I   (3)
1 hour lecture-4 hours lecture/laboratory
Prerequisite: Current San Diego County Food Handler Card
Recommended preparation: FCS/MICR 110
Note: Cross listed as CUL 120; graded only; may be taken 2 times
Fundamentals of baking, including ingredient properties and function, and preparation and evaluation of a variety of yeast products, quick breads, cookies, cakes, pies and pastries. Students will be expected to meet high standards of professionalism, sanitation and work habits.

R CUL 121   Patisserie and Baking II   (3)
1 hour lecture-4 hours lecture/laboratory
Prerequisite: R CUL/CUL 120
Note: Cross listed as CUL 121; graded only; may be taken 2 times
Advanced skills in the art of patisserie. Includes classic pastries, pâte à choux, and meringues; plated desserts; and cake decorating. Students will be expected to meet high standards of professionalism, sanitation and work habits.

R CUL 130   Pantry/Garde Manger   (3)
1 hour lecture-4 hours lecture/laboratory
Prerequisite: Current San Diego County Food Handler Card
Recommended preparation: R CUL/CUL 110
Note: Cross listed as CUL 130; graded only
Introduction to cold food preparation and display. Includes salads, dressings, sandwiches and canapés. Students will be expected to meet high standards of professionalism, sanitation and work habits.

R CUL 150   International Cuisine   (3)
1 hour lecture-4 hours lecture/laboratory
Prerequisite: Current San Diego County Food Handler Card
Note: Cross listed as CUL 150; graded only
A hands-on cooking, tasting and evaluating exploration of the major cuisines of the world. Includes Asian, Latin, European and American cuisines with a focus on the cultures that influenced their development. Students will be expected to meet high standards of professionalism, sanitation and work habits.

R CUL 197   Culinary Arts Topics   (.5-3)
Units awarded in topics courses are dependent upon the number of hours required of the student. Any combination of lecture, laboratory, or lecture/laboratory may be scheduled by the department. Refer to Class Schedule.
Note: Cross listed as CUL 197; may be taken 4 times
Transfer acceptability: CSU
Topics in Culinary Arts. See Class Schedule for specific topic offered. Course title will designate subject covered.

R CUL 200   Menu Planning and Purchasing   (2)
2 hours lecture
Prerequisite: R CUL/CUL 111 and FCS 165/HE 165 and R CSIS 120/CSIT 120
Note: Cross listed as CUL 200; graded only
Transfer acceptability: CSU
Basic principles of menu planning and purchasing with emphasis on: menu design; specifications and pricing; purchasing, inventory control and storeroom operations; and food and beverage cost control. Includes spreadsheet and database applications. Students will be expected to meet high standards of professionalism and work habits.

R CUL 210   Foodservice Management   (3)
3 hours lecture
Prerequisite: R CUL/CUL 111
Note: Cross listed as CUL 210; graded only
Introduction to foodservice management with emphasis on human relations and employee development. Includes operational planning and coordination, problem-solving and decision-making, and personnel management. Students will be expected to meet high standards of professionalism and work habits.

R CUL 220   Catering and Event Planning   (3)
1 hour lecture-4 hours lecture/laboratory
Prerequisite: R CUL/CUL 111 and R CUL/CUL 130
Note: Cross listed as CUL 220; graded only
Transfer acceptability: CSU
Fundamentals of catering, including event planning, menu development and banquet preparation. Includes opportunities to apply culinary theory and skills in actual practice. Students will be expected to meet high standards of professionalism, sanitation and work habits.

R CUL 230   Adv Garde Manger/Competition   (3)
1 hour lecture-4 hours lecture/laboratory
Prerequisite: R CUL/CUL 111 and R CUL/CUL 130
Note: Cross listed as CUL 230; graded only
Application of advanced garde manger techniques in practical situations and culinary competition. Includes classical buffet presentation, decorative displays and artistic centerpieces. Students will be expected to meet high standards of professionalism, sanitation and work habits.

R CUL 240   Wines and Affinities   (1)
1 hour lecture
Prerequisite: R CUL/CUL 111
Note: Cross listed as CUL 240; graded only
Classification and identification of wines, with emphasis on properties and affinities with food. Includes wines from various regions of the world. Students will be expected to meet high standards of professionalism and work habits.

R CUL 298   Culinary Directed Practice I   (3)
3 hours lecture-10 hours laboratory
Prerequisite: R CUL/CUL 111 and R CUL/CUL 130 or R CUL/CUL 121
Note: Cross listed as CUL 298; graded only
Directed learning opportunity for culinary arts students to increase their knowledge and skill in the areas of hot and cold food production through supervised on-the-job training. Students will be expected to follow Culinary Arts standards of professionalism. Current San Diego County Food Handler Card and TB clearance required.

R CUL 299   Culinary Directed Practice II   (3)
3 hours lecture-10 hours laboratory
Prerequisite: R CUL/CUL 298, R CUL/CUL 200, FCS 110/MICR 110 and FCS 165/HE 165

Note: Cross listed as CUL 299; graded only
Directed entry-level professional work experience in the foodservice industry that provides exposure to the foodservice industry and an opportunity for culinary arts students to practice and demonstrate their employability skills and reflect on their future roles in the industry. Students will be expected to follow Culinary Arts standards of professionalism. Current San Diego County Food Handler Card and TB clearance required.

Diesel Mechanics Technology (R DMT)

Associate in Arts Degrees -
AA Degree requirements are listed in Section 6 (green pages).
• Diesel Technology

Certificates of Achievement -
Certificate of Achievement requirements are listed in Section 6 (green pages).
• Diesel Technology

PROGRAM OF STUDY

Diesel Technology

In order to earn a certificate, 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
AT 105	Automotive Electricity	2
AT 197	Associated Studies in Automotives	3
R DMT/DMT 50	Introduction to Diesel Mechanics	3
R DMT/DMT 55	Heavy-Duty Diesel Tune-up/ Engine Analysis	3
R DMT/DMT 61	Diesel Engine Rebuilding I	3
R DMT/DMT 62	Diesel Engine Rebuilding II	3
R DMT/DMT 65	Air Brake Systems	3
R DMT/DMT 66	Truck Transmission and Drive Lines	3
IT 100	Technical Mathematics	3

Electives (Select 6 units)		
AT 125	Automotive Machining	3
DMT 54	Heavy-Duty Electricity	3
DMT 56	Alternative Fuels	3
R DMT/DMT 70	Medium-Duty Diesel Engine Tune-up	3
DMT 81	Basic Hydraulics	3
DMT 96	Special Problems in Diesel Technology	.5-3
R DMT/DMT 97	Diesel Mechanics Technology Workshop	.5-3
WELD 100	Welding I	3
CE 100	Cooperative Education	1,2,3,4

TOTAL UNITS		**32**

Diesel Technology A.A. Degree Major or Certificate of Achievement is also offered in Diesel Mechanics Technology

COURSE OFFERINGS

Courses taken for college credit may be applied toward a certificate or an Associate in Arts degree.

Courses numbered under 100 are not intended for transfer credit.

R DMT 50   Introduction to Diesel Mechanics   (3)
6 hours lecture/laboratory
Note: Cross listed as DMT 50; graded only
Theory and practice of fundamental skills for the maintenance and operation of basic diesel engines. Topics for study include: basic theory of operation; engine applications; engine lubricating and cooling; intake, exhaust and fuel systems; and electronic control.

To satisfy a prerequisite, the student must have earned a letter grade of A, B, C or CR in the prerequisite course, unless otherwise stated.