

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

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: A minimum grade of 'C' in 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: A minimum grade of 'C' in 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: A minimum grade of 'C' in 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: A minimum grade of 'C' in 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: A minimum grade of 'C' in 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: A minimum grade of 'C' in 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: A minimum grade of 'C' in 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: A minimum grade of 'C' in 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: A minimum grade of 'C' in 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.

Graphic Communications - Imaging & Publishing (R GCIP)

See also Graphic Communications and

Graphic Communications - Multimedia & Web

COURSE OFFERINGS

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

R GCIP 140 Digital Imaging/Photoshop I (4)

3 hours lecture - 3 hours laboratory

Recommended preparation: Basic computer skills.

Note: Cross listed as GCIP 140; graded only; may be taken 4 times; maximum of 4 completions in any combination of GCIP/R GCIP 140, GCIP 140A, 140B, 141, 141A, 141B, 240