

CULINARY ARTS

CUL-20

Fundamentals of Baking I

2.00 units*Prerequisite: None.*

Description: Study of the effects of the essential ingredients and techniques of baked products; pour and drop batters; soft and stiff doughs; baking times, temperatures, and handling techniques. 27 hours lecture and 27 hours laboratory. (Materials fee: \$65) (Letter grade only)

CUL-21

Fundamentals of Baking II

2.00 units*Prerequisite: None.**Advisory: CUL-20.*

Description: Study of advanced professional baking principles and techniques used by hotels and quality restaurant pastry chefs including: types, properties and ingredients of breads, pastries and cakes; soft and stiff doughs; baking times, temperatures and handling techniques. 27 hours lecture and 27 hours laboratory. (Materials fee: \$65) (Letter grade only)

CUL-22

Cake Decorating I

2.00 units*Prerequisite: None*

Description: Professional cake decorating principles and techniques used by hotel and quality restaurant pastry chefs including fine techniques in fancy, decorative work; preparation and display of fine desserts. Artistic design is used in the presentation of these products. 27 hours lecture 27 hours laboratory. (Letter grade only)

CUL-23

Advanced Cake Decorating

2.00 units*Prerequisite: CUL-22*

Description: Advanced professional cake decorating principles and techniques used by hotel and quality restaurant pastry chef's including fine techniques, fancy decorative work; preparation and display of extra fine desserts. Focus on decorative works and display pieces made of Marzipan and chocolate paste, dark, white and colored. Students will also be taught the use of the airbrush on cakes and pastries, spun sugar, flowers and leaves. 27 hours lecture 27 hours laboratory. (Letter grade only)

CUL-36

Introduction to Culinary Arts

8.00 units*Prerequisite: None.**Limitation on Enrollment: Negative TB test/chest x-ray within the last three years.*

Description: An introduction to the culinary arts, both front and back of the house operations. Covers basic food preparation, menu and recipe planning/costing, food safety and sanitation, and nutrition. Learned skills will be implemented in food service and breakfast cookery in the Academy's full service restaurant. 45 hours lecture and 297 hours laboratory. (Letter grade only).

CUL-37

Intermediate Culinary Arts

8.00 units*Prerequisite: CUL-36.**Limitation on Enrollment: Passing score (75% or above) required on ServSafe exam in Culinary 36 (for safety and sanitation reasons) and negative TB test/chest x-ray within the last three years.*

Description: Intermediate level of food preparation using classical cooking methods and knife skills of various proteins, vegetables, starches, fruits, and baking products. Students will practice proper receiving, storage, and issuing procedures and practice safety and sanitation procedures in accordance to local, state, and federally regulatory agencies. 45 hours lecture and 297 hours laboratory. (Letter grade only).

CUL-38

Advanced Culinary Arts

8.00 units*Prerequisite: CUL-37**Limitation on Enrollment: Negative TB test/chest x-ray within the last three years.*

Description: A comprehensive and advanced exploration of classical, modern, and international food preparation; cooking and food service operations. Students will learn and develop food production and service skills by being exposed to quantity cooking methods and the use and care of equipment as they rotate through various positions in the daily operation of a full scale restaurant serving lunch. Emphasis on high standards of quality and efficient production of sauces, meats, poultry, fish, sausages, cured food, pates, terrines, and other cold foods. Further menu selection and balance, use of recipes, and evaluation of food products will be studied. An analysis of daily operations will focus on consistent or improved performance in a team environment and further development of supervision and restaurant skills. 45 hours lecture and 297 hours laboratory. (Letter grade only)

CUL-41**Fundamentals of Exploring Wine****2.00 units***Prerequisite: None.**Limitation on enrollment: Students must be at least 21 years old to sample wines.*

Description: An Introduction to the characteristics of different wine families, the varietals within each family and the characteristics of each varietal. Learn the history and how wine is made by today's wine makers. Learn how the climate, topography and geography of a region and even the individual vineyard affects the wine it produces. Learn to identify the specific characteristics of each wine varietal and to distinguish between different varietals. Learn to read a wine label and choose the best varietals and desired characteristics to compliment any food being served. Learn to sample wines to distinguish the numerous characteristics between varietals. 36 hours lecture. (Letter grade only)

CUL-42**International Cuisine****2.00 units***Prerequisite: None.*

Description: This class introduces the skills necessary to prepare international foods including traditional methods of preparation and the cultural influences on each dish. Introduces a variety of preparation methods and ingredients of international cuisine including the history, climate and topography of each country and influences on its people. The class teaches skills necessary for great cooking and promotes a global understanding and appreciation of cultures different from one's own. 18 hours lecture and 54 hours laboratory. (Materials fee: \$65) (Letter grade only)

CUL-46**Fundamentals of Baking and Pastry****8.50 units***Prerequisite: None*

Description: An introduction to the fundamental skills, concepts, and techniques of baking. Through lectures, demonstrations and lab work, this elementary baking course will cover the theory of safety and sanitation, purchasing and receiving, business and math skills, weights and measures, baking terminology, the use of hand tools and equipment found in the bakeshop, the exploration of baking and pastry ingredients and their functions. Students will gain a working knowledge of the major methods such as creaming, blending, foaming, meringues, precooked, cut-in, lamination, straight dough, custards, pies, tarts, cookies and brownies. This course covers the steps in the bread baking process, straight dough mixing method, sponge dough mixing method, shaping rolls and breads, sour dough starters, nutritional and specialty breads, and organic bread with an emphasis on artisan breads, enriched yeast breads and specialty breads. Emphasis will be placed on fundamental production techniques and evaluation of quality characteristics. Creaming method will be covered by the production of muffins and quick breads, also included will be bread variations with low sodium and sugar. 54 hours lecture and 297 hours lab. (Letter grade only)

CUL-47**Advanced Baking and Pastry****8.50 units***Prerequisite: CUL-46*

Description: Advanced baking and pastry will complete the two semester certificate program. This course introduces the basics of decorative work as applied to showpieces and special occasion cakes, students will have the opportunity to design and execute their own three-tier wedding cake as well as work on a special occasion cake and team wedding cake using gumpaste, pastillage, chocolate, or marzipan. Topics to be covered include fillings, icings, custards, mousses, and glazing techniques, along with a comparison of classical and modern dessert preparations and presentations. Sugar work such as pulled, blown, and poured will be covered, as will the use of tempered and modeling chocolate. This course will focus on chocolate and confectionery technology, ingredient function, and the production of chocolates and confections in an artisan setting. Vital concepts in both theory and practice will include controlling the crystallization of fats and sugars, manipulating water and free water in centers, and understanding the mechanics of emulsions. Techniques include chocolate tempering methods, sugar cooking technique, hand dipping centers, and shell molding. This course will also cover frozen desserts, ice creams and sorbets. 54 lecture hours and 297 hours laboratory. (Letter grade only)

CUL-50**ServSafe Food Safety****2.00 units****(C-ID:HOSP 110)***Prerequisite: None*

Description: An introduction to the principles of the prevention foodborne illness through proper handling of potentially hazardous foods, HACCP procedures, legal guidelines, kitchen safety, facility sanitation, and guidelines for safe food preparation, storing, and reheating. Students will also take the National Restaurant Association ServSafe examination. 36 hours lecture. (Letter Grade or Pass/No Pass)

CUL-824**The Art of Garde Manger****0 units***Prerequisite: None*

Description: Techniques used to present cold foods that are artistically beautiful and delicious. Special emphasis will be placed on making foods as delicious as they are beautiful. Topics include garnishes, salads, sandwiches, crudits, cheeses, pates, terrines, sausages, cured and smoked foods, as well as marinated and composed ingredients. 4 hours lecture and 26 hours laboratory. (Pass/No Pass only)

CUL-825**Menu Planning****0 units***Prerequisite: None*

Description: Fundamentals of menu planning. Topics include: Menu trends, the market survey, nutrition and menu planning, foodservice menus, yield tests, standard recipes, recipe costing, menu development and design, sale history, merchandising, and equipment analysis. Emphasis is placed on developing the skills necessary to effectively create a professional restaurant menu. 30 hours lecture. (Letter Grade or Pass/No Pass)

CUL-826**Food Cost Accounting****0 units***Prerequisite: None*

Description: This course introduces culinary students to the financial aspects of menu development, ingredient and yield utilization, and financial considerations associated with food offerings. 30 lecture hours. (Letter Grade or Pass/No Pass)

CUL-827**Culinary Purchasing and Receiving****0 units***Prerequisite: None*

Description: To understand the overall concept of purchasing and receiving practices in quality food service operations. To apply knowledge of quality standards and regulations governing food products to the purchasing function. To receive and store food and non-food items properly. 30 lecture hours. (Letter Grade or Pass/No Pass)

CUL-828A**Culinary Food Preparation I****0 units***Prerequisite: None.**Limitation on Enrollment (e.g. Performance tryout or audition): Negative TB test required.*

Description: To develop skills in knife, tool, and equipment handling and apply principles of food preparation to produce a variety of food products, to operate equipment safely and correctly, to apply knowledge of laws and regulations relating to safety and sanitation. 30 hours lecture. (Letter grade or Pass/No Pass option)

CUL-828B**Culinary Food Preparation II****0 units***Prerequisite: None.**Limitation on Enrollment: Negative TB test and Passing Score (75%) on SafeServ exam required.*

Description: To develop skills in knife, tool, and equipment handling and apply principles of food preparation to produce a variety of food products, to operate equipment safely and correctly, to apply knowledge of laws and regulations relating to safety and sanitation. 30 hours lecture. (Letter grade or Pass/No Pass option)

CUL-842**International Cuisine****0 units***Prerequisite: None*

Description: Introduces the skills necessary to prepare international foods including traditional methods of preparation and the cultural influences on each dish. Introduces a variety of preparation methods and ingredients of international cuisine including the history, climate and topography of each country and influences on its people. Teaches skills necessary for great cooking and promotes a global understanding and appreciation of cultures different from one's own. 4 hours lecture and 26 hours laboratory. (Pass/No Pass only)

CUL-850**ServSafe Food Safety****0 units***Prerequisite: None.*

Description: An introduction to the principles of the prevention foodborne illness through proper handling of potentially hazardous foods, HACCP procedures, legal guidelines, kitchen safety, facility sanitation, and guidelines for safe food preparation, storing, and reheating. Students will also take the National Restaurant Association ServSafe examination. (Letter grade or Pass/No Pass option)

CUL-875**Introduction to Math for Baking Professionals****0 units***Prerequisite: None.*

Description: An introduction to the fundamental skills of math as they are applied to the baking and pastry arts industry, including fractions, decimals, and percentages. Students will also learn the basics of working with a digital kitchen scale using both US and metric measurements. 8 hours lecture, 4 hours laboratory. (Pass/No Pass only)

CUL-876**Introduction to Cost Control for Professional Bakers****0 units***Prerequisite: None*

Description: An introduction to cost control for baking, including As Purchased (AP) and Edible Portion (EP) calculations. Student will also use industry SPECS, and cost out recipes/formulas to determine selling price. 8 hours lecture and 4 hours laboratory. (Pass/No Pass only)

CUL-877**Baker's Percentages and Recipe Conversion****0 units***Prerequisite: None*

Description: An in depth look into Baker's Percentages from understanding what they are, to creating a recipe/formula. With previous knowledge and experience using basic math principles of decimals and percentages, students will use those skills to view a recipe with Baker's Percentages, and convert that information into a recipe appropriate to the amount of product needed. Students will also gain experience on the conversion of recipes using a conversion factor and yield. 6 hours lecture and 6 hours laboratory. (Pass/No Pass only)

CUL-878**Cost Control for Baking and Pastry****0 units***Prerequisite: None*

Description: A complete view of math skills for the professional baker, and applying those learned skills into costing out a recipe, and providing a menu price. The review of SPECS sheets and application of costing a recipe from start to finish will be the focus of this course, which will then provide a better understanding of assigning a menu price to ensure profits are being made. 6 hours lecture and 6 hours laboratory. (Pass/No Pass only)