

Culinary Arts

CA 118 Beverage Management

1.0 unit

Acceptable for credit: Transfer CSU

A study of managing bar and beverage service for profit. Types of beverages (including mixology), equipment, sanitary operations, staffing, promotions, purchasing, storage, inventory, and pricing strategies are discussed. (Fall) (Letter Grade or Pass/No Pass)

CA 119 Introduction to the Hospitality Industry

2.0 units

Acceptable for credit: Transfer CSU

Advisories: ENGL 514 - Writing Skills 4

An overview of the hospitality industry with an emphasis on career perspectives and wages. Topics include the restaurant business, operations and industry organization; issues in food service management; and lodging operations, the hotel business, and the role of service in all sectors. (Fall, Spring) (Letter Grade or Pass/No Pass)

CA 120 Principles of Foods 1

4.0 units

Acceptable for credit: Transfer CSU

C-ID Course Number: NUTR 120

Advisories: MATH 521 - Foundations of Mathematics

Provides knowledge and experience in food preparation terminology, equipment, and techniques to increase proficiency, coupled with investigation of the science principles involved. Emphasis is on ingredient functions and interactions; production and sensory evaluation standards; food safety and sanitation; nutrient composition; and food aesthetics and presentation. Content includes recipe and menu development, stocks, sauces, meat, poultry, fish and shellfish. This course is not open to students who have received credit for FCS 120. (Fall, Spring) (Letter Grade Only)

CA 121 Basic Baking and Pastry

3.0 units

Acceptable for credit: Transfer CSU

Advisories: MATH 521 - Foundations of Mathematics

The study of equipment, skills and procedures used in commercial bakeries. Includes practical application in the production of a wide variety of quick and yeast breads and cookies. (Fall) (Letter Grade or Pass/No Pass)

CA 122 Advanced Baking and Pastry

3.0 units

Acceptable for credit: Transfer CSU

Prerequisite: CA 121 - Basic Baking and Pastry

Designed to increase the student's proficiency in baking and pastry techniques with a focus on artistry and practical skills. Explores classical and modern applications of pastries, meringues, tarts, syrups, creams, sauces, pies, fillings, fruit desserts, and plating. (Fall, Spring) (Letter Grade or Pass/No Pass)

CA 123 Principles of Foods 2

2.0 units

Acceptable for credit: Transfer CSU

Prerequisite: CA 120 - Principles of Foods 1 ; or FCS 120 - Principles of Foods 1

Provides knowledge and experience in food preparation terminology, equipment, and techniques. Emphasis is on scientific principles, ingredient functions and interactions, production and sensory evaluation standards, food safety and sanitation, nutrient values, food aesthetics, and presentation of vegetables, starches and grains, salads and dressing, sandwiches, hor d'oeuvres, Grande Manger, breakfast foods, bakeshop, and international cuisine. This course is not open to students who are enrolled in or have received credit for FCS 123. (F) (Fall) (Letter Grade or Pass/No Pass)

CA 124 Sanitation, Safety, and Equipment

3.0 units

Acceptable for credit: Transfer CSU

An overview of basic concepts of personal and institutional sanitation and safety as applied to food service with special emphasis on the role of the food supervisor/manager in maintaining sound practices. The course also covers the concepts of sanitation and safety as related to the selection, layout, and use of equipment and examines current recommended practices including local, state, and federal regulations. (Spring) (Letter Grade or Pass/No Pass)

CA 125 Supervision and Training Techniques

3.0 units

Acceptable for credit: Transfer CSU

A study of food service operations, procedures, and problems encountered in the development of personnel programs and desirable labor management relationships. Topics include selection, placement, orientation, training, counseling, rating, and promotion of employees. (Fall) (Letter Grade or Pass/No Pass)

CA 126 Food Production Cost, Control and Management

3.0 units

Acceptable for credit: Transfer CSU

Advisories: MATH 521 - Foundations of Mathematics

A study of quantity food preparation with emphasis on food, beverage and labor cost control management in purchasing, receiving, storing, issuing, and producing food products. Principles and procedures for the management of institutional, restaurant, and catering food service settings are examined. (Letter Grade or Pass/No Pass)

CA 129 Catering and Events Management

3.0 units

Acceptable for credit: Transfer CSU

Prepares students for self-employment or working within the hotel/restaurant industry. Includes the research, design, planning, coordination, and evaluation of events. Major emphasis is on managing catered events including menu development, organization, cost accounting, service, rentals, scheduling, staffing, contracts, legal requirements, marketing, and client relations. (Spring) (Letter Grade or Pass/No Pass)

CA 323 Specialty and Wedding Cakes**1.0 unit**

Acceptable for credit: D - Credit - Degree Applicable

Advisories: CA 120 - Principles of Foods 1 ; or FCS 120 - Principles of Foods 1

A study of cake making including mixing, baking, assembling, filling and frosting with American layer, European style, and wedding cake assembly. Client relations and business practices for wedding cake sales is covered. (Spring, Summer) (Letter Grade or Pass/No Pass)

CA 324 Cake Decorating and Decorative Work**1.0 unit**

Acceptable for credit: D - Credit - Degree Applicable

Advisories: CA 120 - Principles of Foods 1 ; or FCS 120 - Principles of Foods 1

Instruction in cake decorating techniques including assembling and icing cakes and pastry bag work for borders, lace, string work, writing, and flowers. Cake design, colors, construction, evaluation, and decorations of marzipan, pastillage, and nougatine will be covered. (F) (Letter Grade or Pass/No Pass)