

CULINARY ARTS (CA)

Credit Courses

CA 111 Hospitality Controls (2 Units)

Hours: 36 (36 lecture)

Covers industry practices and procedures of controls in cash, inventory, employees, time, sanitation, purveyors and equipment.

Transfer Information: CSU Transferable

CA 113 Hospitality Sanitation And Safety (2 Units)

Hours: 36 (36 lecture)

How to effectively manage sanitation to achieve high standards as set forth by the laws and regulations covering the food industry in the United States. In-depth study of management's responsibility in sanitation.

Safety procedures and practices are also covered.

Transfer Information: CSU Transferable

C-ID: HOSP 110.

CA 116 Introduction to the Food Service Profession (2 Units)

Hours: 36 (36 lecture)

Introduction to culinary arts and related food service occupations.

Describes the history of food and the development of cuisine. The evolution of cuisine from classical to California fusion.

Transfer Information: CSU Transferable

CA 117A Hotline Kitchen Fundamentals (4 Units)

Corequisites: CA 113.

Hours: 144 (36 lecture, 108 lab)

Prerequisite or Introduction to the professional kitchen. Emphasis on classical cooking and current scientific theories provides the student with a solid understanding of food chemistry and cooking techniques. Study of equipment, ingredients and basic cooking methods of the modern professional kitchen. Hands-on application of theory and techniques. Kitchen safety, knife skills, and preparation of sauces, soups, basic entrees, vegetables and starches.

Transfer Information: CSU Transferable

CA 121 Principles of Pantry (2 Units)

Corequisites: CA 113.

Hours: 72 (18 lecture, 54 lab)

Prerequisite or Introduction to the basic skills needed for a restaurant pantry station. The theory and practical skills required to produce quality salads, sandwiches and cold sauce emphasized.

Transfer Information: CSU Transferable

CA 124 Principles of Baking (2 Units)

Corequisites: CA 113.

Limitations on Enrollment: Other: Completion of program enrollment.

Hours: 72 (18 lecture, 54 lab)

Prerequisite or Introduction to the basic skills needed for a professional bake shop. The theory and practical skills required to produce quality pastries and breads emphasized.

Transfer Information: CSU Transferable

CA 129 Purchasing and Receiving (2 Units)

Hours: 36 (36 lecture)

How to develop and implement effective purchasing and storeroom procedures. Focus is on purveyor relations, inventory controls, receiving and storage of goods. Includes major categories of purchases.

Transfer Information: CSU Transferable

CA 134 Hospitality Supervision (2 Units)

Corequisites: CA 116.

Hours: 36 (36 lecture)

Prerequisite or Designed to provide students with the principles of supervision as they apply specifically to the hospitality industry with an examination of the management/supervision/leadership responsibilities in the typical food service establishment.

Transfer Information: CSU Transferable

CA 201 Wines (2 Units)

Hours: 36 (36 lecture)

Identification of wines from the wine districts of France, Germany and Italy. Characteristics of wines from the major wine varietals emphasized and the process of wine-making presented.

Transfer Information: CSU Transferable

CA 204 Advanced Restaurant and Culinary (4 Units)

Prerequisites: CA 215.

Hours: 216 (216 lab)

Designed to further acquaint students with advanced cooking and service techniques. Advanced techniques of cooking, sauce and stock making, roasting, braising, sautéing, etc. stressed. Students apply techniques to classical and modern cooking and service styles in the Gourmet Dining Room.

Transfer Information: CSU Transferable

CA 211 Garde Manger (2 Units)

Prerequisites: CA 113 and CA 117A.

Hours: 72 (18 lecture, 54 lab)

Designed to impart the skills and knowledge to work in a professional garde manger department. Techniques and procedures for making and displaying pates, terrines, galantines, mousses, sausages, salads and garnishes demonstrated; opportunities for hands-on work are offered. Advanced decorative techniques, such as ice-carving, demonstrated.

Transfer Information: CSU Transferable

CA 212 Charcuterie (1 Unit)

Prerequisites: CA 117A and CA 113.

Hours: 36 (9 lecture, 27 lab)

Lecture/Lab course that will cover advanced techniques in the principles and production of prepared meat products such as sausages, pâtés, terrines, galantines, bacon, hams and confits. These processes were originally intended as a way to preserve meat before the advent of refrigeration, they are prepared today for their flavors derived from the preservation processes. The modern culinary scene is reviving the art of Charcuterie and these products can be found in every style of professional food service.

Transfer Information: CSU Transferable

CA 213 Food Preservation (1 Unit)

Prerequisites: CA 113 and CA 117A.

Hours: 36 (9 lecture, 27 lab)

The science of food preservation for professional foods service, with a focus on pickling, drying, curing, smoking and fermenting.

Transfer Information: CSU Transferable

CA 214 Advanced Artisan Baking (2 Units)

Prerequisites: CA 113 and CA 124.

Hours: 72 (18 lecture, 54 lab)

Advanced techniques of traditional and contemporary bread baking are demonstrated and practiced. The properties of different flours, grains, yeasts, sponges and levaines are demonstrated. The student produces various European breads, sourdoughs, Danish and croissant doughs and flat breads in a professional bake shop operation.

Transfer Information: CSU Transferable

CA 215 Modern Food: Style, Design, Theory and Production (2 Units)

Prerequisites: CA 117A CA 113.

Hours: 72 (18 lecture, 54 lab)

Study and practice of modern food design. The different styles of Fusion, Californian, Pacific-Rim, Tex-Mex, Nouvelle and others are demonstrated and practiced. Modern trends and corresponding plate design theories demonstrated and practiced. The effects of different cultures and food diversity on the modern restaurant kitchen are explored.

Transfer Information: CSU Transferable

CA 217 Culinary Fundamentals II (2 Units)

Prerequisites: CA 117A.

Hours: 36 (36 lecture)

Advanced theory in food science, culinary techniques and modern cooking styles. Advanced sauce making, wild game cooking, and meat, poultry, fish and shellfish cooking techniques emphasized. The philosophy of food explored.

Transfer Information: CSU Transferable

CA 224 Pastry Practicum (2 Units)

Prerequisites: CA 113 and CA 124.

Hours: 108 (108 lab)

Hands-on lab experience in a professional bake shop. The acquisition and practice of basic skills needed. Practical techniques required to produce quality pastries and breads emphasized.

Transfer Information: CSU Transferable

CA 226 Contemporary Baking (2 Units)

Hours: 72 (18 lecture, 54 lab)

Hands-on experience with modern baking techniques, including practical experience with gluten-free baking and vegan baking.

Transfer Information: CSU Transferable

CA 230 Food Service: Nutrition (2 Units)

Course Advisories: ENG 088.

Hours: 36 (36 lecture)

Designed to instruct students in the principles of nutrition and their application to personal lifestyle, diet and a professional kitchen. Students are shown how these nutrition principles relate to the food service industry through an analysis of marketing, food trends, menu design and recipe modification.

Transfer Information: CSU Transferable

CA 236 Meat Analysis (2 Units)

Prerequisites: CA 113 and CA 117A.

Hours: 72 (18 lecture, 54 lab)

Cuts, grades and usage of meats are discussed. Pork, veal, beef, lamb and poultry are cut into the standard cuts set by the industry. Costs of different types of meat are covered.

Transfer Information: CSU Transferable

CA 238 Advanced Sauce Making (1 Unit)

Prerequisites: CA 113 CA 117A.

Hours: 36 (9 lecture, 27 lab)

Designed to provide advanced sauce making techniques encompassing, classical French, International and Modern sauces.

Transfer Information: CSU Transferable

CA 261 Restaurant Ownership (2 Units)

Prerequisites: CA 129.

Hours: 36 (36 lecture)

Planning and operation of a food service establishment. An in-depth look at the creation and implementation of a feasibility study, devising a mission statement, using and understanding demographic research, site selection, creating capital, preparing a financial statement, creating a menu, devising a plan for staffing and day-to-day operations management.

Transfer Information: CSU Transferable

CA 270 Advanced Pastry Arts (2 Units)

Prerequisites: CA 113 and CA 224.

Hours: 72 (18 lecture, 54 lab)

Advanced techniques of classical and modern pastry preparation demonstrated and practiced. Emphasis on professional bake shop operations. Cakes, pastries, meringues, chocolates and sauces created and displayed, utilizing different theories of plate design.

Transfer Information: CSU Transferable

CA 290 Work Experience for Culinary Arts Students (1-4 Units)

Prerequisites: CA 116.

Hours: 225 (225 lab)

Student must be a Culinary Arts major and be enrolled in classes leading to a degree or certificate in the major. Work experience on a job or project directly related to hotel, restaurant or culinary enabling the student to acquire skills and attitudes necessary to enter and/or progress in a hotel, restaurant or culinary occupation. Course restricted to 3 repetitions

Transfer Information: CSU Transferable

CA 295 JSB Cafe, Practical Restaurant Experience (4 Units)

Prerequisites: CA 117A.

Hours: 192 (192 lab)

Structured experiential learning program in which students gain professional food service skills while participating in a campus organization related to the discipline.

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