

CULINARY (CUL)

Correction 09/23/19: Added CSU transfer notation to CUL 114.

CUL 91 Culinary Work Experience

5 Units (Degree Applicable)

Lab: 300

Corequisite: HRM 53 (may be taken previously) AND CUL 115

Capstone culinary work experience course that will challenge students to use knowledge learned in prior coursework and apply it to the day-to-day operations of a student-run restaurant. Students will understand and utilize food and beverage principles, practices, philosophies, and systems in managing a full-service restaurant, through planning, managing and evaluating the daily operations. This course will provide knowledge and skills necessary to manage and make intelligent business decisions within a food and beverage operation or department. A minimum of 60 non-paid clock hours per semester of supervised work is required for each unit of credit. It is recommended that the hours per week be equally distributed throughout the semester. Work experience placement is guaranteed at the student-run restaurant.

Course Schedule

CUL 101 Professional Cooking Foundations

3 Units (Degree Applicable)

Lecture: 54

Foundational skills required for future culinary course work. Topics include professionalism, food safety, menus and recipes, equipment identification, knife care and use, weights and measures, culinary nutrition, and principles of cooking.

Course Schedule

CUL 102 Professional Cooking I

3 Units (Degree Applicable, CSU, C-ID #: HOSP 160, HOSP 160 X)

Lecture: 36 Lab: 54

Prerequisite: HRM 52

Formerly HRM 54 Fundamental culinary principles, techniques, and operations. Professional cooking, tasting, and evaluating techniques for commercial operations. Students apply skills in product identification, ingredient handling, recipe costing, commercial recipe development, cooking fundamentals, and professional standards of commercial kitchen operations. Uniform and student knife set required. Students must be certified by a nationally recognized food safety organization.

Course Schedule

CUL 103 Professional Cooking II

3 Units (Degree Applicable)

Lecture: 36 Lab: 54

Prerequisite: HRM 52 and (CUL 102 or HRM 54)

Advanced professional cooking techniques with a hands-on approach to cooking, tasting, and evaluating. Students will demonstrate how ingredient quality, flavor profiles, and cooking techniques affect product outcomes. No recipes will be used in this class.

Course Schedule

CUL 104 Garde Manger

3 Units (Degree Applicable)

Lecture: 36 Lab: 54

Formerly HRM 81 Preparation and presentation of cold kitchen foods, including sauces, soups, salads, sandwiches, appetizers, hors d'oeuvres, and buffets.

Course Schedule

CUL 105 Baking and Pastry I

3 Units (Degree Applicable, C-ID #: HOSP 180 X)

Lecture: 36 Lab: 54

Formerly HRM 82 Preparation of baked goods and pastries, including breads, cakes, icing, laminated pastries, cookies, pies, tarts, and frozen and plated desserts.

Course Schedule

CUL 106 Baking and Pastry II

3 Units (Degree Applicable)

Lecture: 36 Lab: 54

Prerequisite: HRM 52 and (CUL 105 or HRM 82)

Theory and principles of fine baking, pastry, and desserts with emphasis on the European tradition. Students will create and decorate cakes, fine pastry, chocolate work, and classic and modern desserts with emphasis on organization, speed, and presentation. This course is intended for students interested in commercial application in restaurants, bakeries, and other food service facilities.

Course Schedule

CUL 107 World Cuisines

3 Units (Degree Applicable)

Lecture: 36 Lab: 54

Formerly HRM 83. Preparation of world cuisines from Europe, the Middle East, Asia, and the Americas. Emphasis will be placed on regional dishes from each country or region covered.

Course Schedule

CUL 108 Cooking for Special Diets

3 Units (Degree Applicable)

Lecture: 36 Lab: 54

Prerequisite: HRM 52

Skills and techniques needed to address special diets while providing culinary inspiration for healthy wholesome meals for consumers and guests. Nutrition information, healthy ingredients, and substitutions are covered. Exploring the wide range of dietary challenges of which chefs should be conscious, including celiac disease, diabetes, high blood pressure, high cholesterol, food allergies, and more.

Course Schedule

CUL 109 Butchery & Charcuterie

3 Units (Degree Applicable)

Lecture: 36 Lab: 54

Prerequisite: HRM 52

Creation and preparation of artisanal meat products and charcuterie items. Examination, identification, and fabrication of poultry, beef, lamb, and pork. Emphasis on safety and sanitation practices. Students will gain experience with common charcuterie items, preparing sausages, utilizing curing methods, and hot and cold smoking methods.

Course Schedule

CUL 110 Street Foods

3 Units (Degree Applicable)

Lecture: 36 Lab: 54

Prerequisite: HRM 52

Preparation of popular street foods from around the globe. Includes origin, serving style, and associated condiments of various street foods. The food truck trend will be discussed as well as how to turn street food into small plates for a restaurant.

Course Schedule

CUL 111 Exploring Beverages

3 Units (Degree Applicable)

Lecture: 54

Production methods and service of non-alcoholic beverages, beer, wine, and spirits. Students identify beverages using sensory evaluation techniques. Selection, storage, service of wines, wine lists, and evaluation of wine will be emphasized. Students will also be introduced to food and wine pairing strategies. Beverage costing and profitability are discussed. Note: Students must be 21 years or older with a valid photo identification (ID) in order to taste alcoholic beverages. Students under 21 years of age will not be allowed to taste alcoholic beverages.

Course Schedule

CUL 112 Sustainability in Culinary Arts

3 Units (Degree Applicable)

Lecture: 54

Explore sustainability in culinary arts. Examine current thinking, trends, and production methods of food, before moving into the often hidden methods and difficulties in processing, storing, distributing, preparing, and consuming these foods. Various business models and management systems will be explored, with an emphasis on sustainable values that focus on profitability, environmental concerns, and consumer satisfaction. Farm-to-table ideals will be explored through the cultivation of organic vegetables.

Course Schedule

CUL 114 Dining Room Service Management

3 Units (Degree Applicable, CSU)

Lecture: 54

Corequisite: CUL 91 and CUL 115

Formerly HRM 53. Skills and knowledge needed for all aspects of dining room service. Exploration of the various styles of service. Table setting styles, buffet set-ups, wine and beverage service, and service as a sales tool are covered. Safety of both customer and staff are discussed. Field trip required.

Course Schedule

CUL 115 Restaurant Operations

3 Units (Degree Applicable)

Lecture: 54

Prerequisite: HRM 52 and (CUL 102 or HRM 54) and HRM 57 and HRM 61

Corequisite: CUL 91 and HRM 53 (may be taken previously)

Advisory: HRM 56

Restaurant operation and management strategies utilized in managing a full-service restaurant. Planning, managing, and evaluating the daily operation. This course will provide knowledge and skills necessary to make intelligent business decisions within a food and beverage operation. Emphasis is on financial management, customer service, and human resources. Restaurant Operations is designed to support students with the capstone course CUL 91, Culinary Work Experience.

Course Schedule

CUL 116 World Baking

3 Units (Degree Applicable)

Lecture: 36 Lab: 54

Prerequisite: HRM 52

This class will explore the flavor profiles and techniques of baked goods from around the world. Students will take a global tour of the baking world, learning techniques and flavors that are specific to different regions of the world. Emphasis on Europe, Asia, the Americas, Africa, India, the Caribbean, and the South Pacific.

Course Schedule

CUL 117 Artisan Bread

3 Units (Degree Applicable)

Lecture: 36 Lab: 54

Systematic approach to bread, including details of mixing, fermenting, shaping, and baking bread. The course covers baker's math, ingredient selection and function, how mixing affects fermentation, and other bread baking fundamentals. Includes prefermenters such as sourdoughs, levain, wild yeasts, mothers, and poolish. Introduction to breads of the world and breads for special diets.

Course Schedule

CUL 118 Specialty Cakes

3 Units (Degree Applicable)

Lecture: 36 Lab: 54

Prerequisite: HRM 52 and CUL 105

Focus on a variety of cake mixing methods, creams, and fillings. Students will study cake composition, assembly, and design and practice various decorative skills. The student will move from making rustic cakes towards creating visually spectacular, intricate cakes featuring complex textures and exquisite flavors.

Course Schedule