

CULINARY ARTS

CULINARY ARTS

The requirements for the Certificate of Achievement in Culinary Arts provide students with the basics in the methods and chemistry of cooking. These requirements include exposure to many kinds of menus, to techniques of traditional and specialty cooking, and to the proper ways to use various tools and culinary equipment.

This program is accredited by the American Culinary Federation Accrediting Commission.

The Culinary Arts Department provides students with Associates Degrees in Culinary Arts, Occupational Certificates, and career and technical education. The department serves the economic and workforce development needs of the local community and is committed to student success.

Program Outcome

Students will be prepared for entry-level employment in a commercial kitchen.

CERTIFICATE OF ACHIEVEMENT

Required Courses

Course			Units
FALL			
Intro to Hospitality Industry	CA	A100	(3)
Culinary Principles 1	CA	A120	(3)
Principles of Baking 1	CA	A124	(2)
Pantry	CA	A149	(2)
Sanitation & Safety	FSM	A160	(3)
FSM Math/Accounting	FSM	A240	(4)
SPRING			
Culinary Principles 2	CA	A122	(3)
Emergency Medical Care (3)	EMT	A100	
(Or)			(2-3)
First Aid & CPR (2)	HLED	A112	
Intro to Nutrition Concepts (2)	FN	A140	
(Or)			(2-3)
Nutrition (3)	FN	A170	
Food Production Management	FSM	A151	(2)
Directed Practice*	FSM	A286	(2)
Total:			(28-30)

*Approved by Program Coordinator

ASSOCIATE DEGREES

Complete the Certificate of Achievement and the Associate in Science Graduation Requirements as outlined in the Graduation Requirements section of the catalog.

ADVANCED CULINARY ARTS

The requirements for the Certificate of Achievement in Advanced Culinary Arts include courses which lead to students' gaining a solid foundational knowledge of the restaurant and hospitality industry. Courses are designed for students who aspire to be any of the following: garde-manger, banquet chef, sous chef, working chef, and ultimately, Master Chef.

Program Outcome

Students will be prepared for employment as professional and competent culinarians.

CERTIFICATE OF ACHIEVEMENT

Required prerequisite:

Culinary Arts Certificate of Achievement

Subtotal: **(28-30)**

Required Courses

Course			Units
FALL			
Garde Manger 1	CA	A200	(2)
Culinary Principles 3	CA	A245	(3)
Dining Room Service	FSM	A190	(2)
Supervision & Training Tech	FSM	A260	(3)
SPRING			
Principles of Baking 2	CA	A126	(2)
Garde Manger 2	CA	A255	(2)
Ala Minute Continental Cooking	CA	A265	(2)
Menu Planning/Purchasing	FSM	A250	(3)
Restaurant Management	FSM	A285	(3)
Subtotal:			(22)
Total:			(50-52)

Suggested electives:

Catering	FSM	A284	(3)
E-Marketing and Sales	HTT	A240	(3)

ASSOCIATE DEGREES

Complete the Certificate of Achievement and the Associate in Science Graduation Requirements as outlined in the Graduation Requirements section of the catalog.



BAKING AND PASTRY

The requirements for the Certificate of Achievement in Baking and Pastry Arts provide students with the fundamental knowledge of baking science and artful techniques required of bakers and pastry cooks. Students will gain hand-on knowledge of classic and contemporary patisserie and baking processes in addition to advanced pastry arts. Course work is designed for students that desire a career as a baker or pastry chef.

Program Outcome

Students will be prepared for entry-level employment as professional and competent bakers, pastry cooks, or pastry entrepreneurs and meet the needs of retail and wholesale baking and pastry establishments.

CERTIFICATE OF ACHIEVEMENT

Required Courses

Course			Units
	FALL		
Principles of Baking 1	CA	A124	(2)
Sanitation & Safety	FSM	A160	(3)
Math & Accounting	FSM	A240	(4)
	SPRING		
Principles of Baking 2	CA	A126	(2)
Directed Practice	CA	A236	(2)
Intro to Nutrition Concepts	FN	A140	(2)

(Or)
Nutrition FN A170 (3)

FALL

Principles of Pastry Arts CA A226 (3)
Directed Practice CA A236 (2)

Total: (20-21)

Suggested electives:

Color and Design: Two-Dimensional ART A110 (3)
Freehand Drawing ART A120 (3)

ASSOCIATE DEGREES

Complete the Certificate of Achievement and the Associate in Science Graduation Requirements as outlined in the Graduation Requirements section of the catalog.

CULINOLOGY®

CULINARY AND FOOD SCIENCES

The corporate headquarters of several restaurant chains as well as large and small food manufacturers are located in the Southern California area. Opportunities exist for persons trained in culinary arts and food science to find interesting and rewarding careers with these companies. Orange Coast College's Culinary and Food Sciences program is designed for students who are interested in working as assistants in the following field: food research and development, quality assurance, sensory, or flavor chemistry.

Program Outcomes

Graduates will:

1. Be competent entry-level Culinary and Food Science assistants meeting the employment needs of the community.
2. Communicate and work effectively with Chefs and Food Scientists and clientele.

CERTIFICATE OF ACHIEVEMENT

Required Courses

Course			Units
	FALL		
Culinary Principles	CA	A120	(3)
Pantry	CA	A149	(2)
Careers in Dietetics/Food Sci	FN/NC	A100	(1)
Nutrition	FN	A170	(3)
Food Production Management	FSM	A151	(2)
Sanitation & Safety	FSM	A160	(3)
Intermediate Algebra	MATH	A030	(3)
(Or)			
Technical Math	TECH	A040	(3)

CONTINUED NEXT PAGE

SPRING

Principles of Baking	CA	A124	(3)
Food Science	FN	A195	(4)
Menu Planning & Purchasing	FSM	A250	(3)
Preparatory General Chemistry	CHEM	A130	(4)
(Or)			
Principles of Chemistry	CHEM	A100	(3)
Internship Academy Level 2	ITRN	A393	(2-4)

Total: 32-33

CULINOLOGY®

Associate in Science Degree Program

The Culinology® transfer option is articulated with the Culinology® track of the Food Science and Technology major at Cal Poly Pomona, Department of Human Nutrition and Food Science, and the coursework has received approval from the Research Chefs' Association. Students must meet the Associate in Science Degree requirements and have Orange Coast College certify their General Education coursework before CSU transfer.

Culinology®, as defined by the Research Chefs' Association, is the blending of the culinary arts and the science of food. Students completing this certificate will have career opportunities in food manufacturing, chain restaurants, hotels, ingredient supply houses, consulting and academia, R & D, sales, marketing, manufacturing, distribution, and the media.

The Research Chefs' Association suggests that students take additional Culinary Arts courses such as CA A255, Advanced Garde Manger and CA A265, Ala Minute Continental Cooking to enhance their culinary skills.

Culinology® students should obtain materials from the Transfer Center for complete details on transferable courses.

Program Outcomes

Graduates will:

1. Be competent entry-level Culinary and Food Science assistants meeting the employment needs of the community.
2. Communicate and work effectively with Chefs and Food Scientists and clientele.
3. Be able to transfer to selected colleges in Culinology®.

Culinology® students should obtain materials from the Transfer Center for complete details on transferable courses.

ASSOCIATE IN SCIENCE DEGREE PROGRAM

In addition to completion of the prerequisite and required courses below, this program requires completion of the Associate in Science General Education as listed in the catalog. Students planning to transfer to Cal Poly Pomona need to complete General Education certification for the California State University System.

Required Courses

Course			Units
Culinary Principles	CA	A120	(3)
Principles of Baking	CA	A124	(3)
Pantry	CA	A149	(2)

Garde Manger	CA	A200	(2)
Preparatory General Chemistry	CHEM	A130	(4)
General Microbiology	BIOL	A210	(5)
Careers in Dietetics/Food Sci	FN/NC	A100	(1)
Nutrition	FN	A170	(3)
Food Science	FN	A195	(4)
Sanitation & Safety	FSM	A160	(3)
Food Production Management	FSM	A151	(2)
Menu Planning & Purchasing	FSM	A250	(3)
Internship Academy Level 2	ITRN	A393	(2-4)
Intro to Statistics	MATH	A160	(3)
(Or)			
Honors Intro to Statistics (3)	MATH	A160H	
(Or)			
Statistics for Behavioral Sci (3)	PSYC	A160	

Total: (40)

Culinology® is the registered trademark of the Research Chefs Association.

DANCE

DANCE INSTRUCTOR

The Dance certificate program trains students for positions in the commercial and artistic areas of dance. Graduates of the program would be qualified as instructors in ballet, modern, jazz, tap and world dance forms in private studios, recreation or other community dance programs. The Dance Department also recommends that students complete their General Education Requirements for an Associate Degree.

Students are able to apply principles of movement and creativity to all forms of dance, demonstrate skills of instructing dance to communicate through movement and words, and apply information learned in other disciplines to the art form of dance.

Instruction will utilize both classroom work, using a variety of instructional methods (lecture, lab/demonstration, independent and group projects) and internship experiences in business/industry to prepare the student for job requirements.

Program Outcome

Students will be able to:

1. Demonstrate knowledge of proper alignment, use of turnout and ability to apply alignment corrections in a teaching situation.
2. Communicate effectively through movement and words.
3. Successfully design and write a lesson plan appropriate to the level and age of the target students.
4. Construct and teach a dance phrase in a particular style: modern dance, ballet, tap, jazz, hip hop or world dance.
5. Incorporate three learning modes and an exercise "progression" in teaching methodology.
6. Correctly count and set tempo in duple and triple meter for a live dance accompanist or for recorded music.
7. Teach a technique or creative movement dance class for children or adults.