

COSTUME DRESSER

This course of study provides the student with the practical knowledge and experience necessary to work backstage preparing, changing, and maintaining costumes before and during performances. Students are trained in basic costuming techniques, as well as basic theatrical production practices.

Program Outcomes

Students will be able to:

- Organize, maintain and repair costumes.
- Collaborate with others and assist performers with costumes during performances.

CERTIFICATE OF ACHIEVEMENT

Required Courses

Course			Units
Costume Core Curriculum			(17.5)
Applied Textiles & Design	FASH	A110	(3)
OCC Theatre Repertory	THEA	A141	(3)
Make-up	THEA	A177	(3)
Internship Academy	ITRN	A392	(1-2)
Total:			(27.5 -28.5)

Suggested electives:

Inter Clothing Techniques	FASH	A101	(3)
OCC Theatre Repertory	THEA	A141	(3)
Play Production	THEA	A171	(2)

COSTUME STITCHER

The courses in this program provide training in the specialized sewing techniques and other skills required to build a variety of costumes required in theatre and other performance acts. Students also receive training in basic theatrical production practices.

Program Outcome

Students will be able to construct and alter costumes using appropriate machinery, tools and techniques.

CERTIFICATE OF ACHIEVEMENT

Required Courses

Course			Units
Costume Core Curriculum			(17.5)
Inter Clothing Techniques* (3)	FASH	A101	(6)
Industrial Sewing Techniques	FASH	A102	(2)
Tailoring	FASH	A130	(2)
Alterations	FASH	A137	(2)
Couture Techniques	FASH	A233	(2)
Internship Academy	ITRN	A392	(1-2)
Total:			(32.5-33.5)

*Course must be taken twice.

Suggested electives:

Flat Pattern Techniques	FASH	A150	(3)
Play Production	THEA	A171	(2)

*Experienced sewers may demonstrate competency in techniques listed under Fashion A100 and A101 by taking Fashion A105, Sewing Skills Assessment.

COSTUME FIRST HAND

The First Hand assists the Cutter/Draper in preparing costumes for fittings. High standards of costume production and a basic knowledge of patterning/cutting and advanced costume construction are essential. The First Hand may help with the training and supervision of stitchers.

Program Outcomes

Students will be able to:

- Assist the cutter/draper in a costume shop in the creation of patterns and assembly instructions for costumes.
- Assist the cutter/draper in cutting out fabrics and overseeing construction of costumes.
- Assist the cutter/draper in fittings.
- Pattern and cut simple garment items.

CERTIFICATE OF ACHIEVEMENT

Required Courses

Course			Units
Costume Stitcher Curriculum			(32.5-33.5)
Flat Pattern Techniques	FASH	A150	(3)
Draping	FASH	A235	(2)
Internship Academy*	ITRN	A392	(2-4)
Total:			(41.5-42.5)

Suggested elective:

Play Production	THEA	A171	(2)
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—See also

*ENTERTAINMENT TECHNOLOGY
FASHION*

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.

CAREER AND CERTIFICATE PROGRAMS

CERTIFICATE OF ACHIEVEMENT

Course	Required Courses			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)	
Food Service Math/Accounting	FSM	A240	(4)	
Spring				
Culinary Principles 2	CA	A122	(3)	
Emergency Medical Care (3) (Or)	EMT	A100	(2-3)	
First Aid & CPR (2)	HLED	A112		
Intro to Nutrition Concepts (2) (Or)	FN	A140	(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 either the Associate in Arts or 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

Course	Required Courses			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)	
Subtotal:			(28-30)	

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 either the Associate in Arts or 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

Course	Required Courses			Units
	Fall			
Principles of Baking 1	CA	A124	(2)	
Sanitation & Safety	FSM	A160	(3)	
Food Service Math/Accounting	FSM	A240	(4)	
Spring				
Principles of Baking 2	CA	A126	(2)	
Directed Practice	CA	A236	(2)	
Intro to Nutrition Concepts (Or)	FN	A140	(2)	
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 either the Associate in Arts or Associate in Science Graduation Requirements as outlined in the Graduation Requirements section of the catalog.

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COOK APPRENTICESHIP

The Cook Apprenticeship Certificate of Achievement will be awarded only upon completion of the three year American Culinary Federation approved apprenticeship program administered by the State of California Apprenticeship Board. Students are required to complete 2,000 hours per year for three years for a total of 6,000 hours in addition to completion of the Certificate of Achievement.

Program Outcome

Students will be prepared for employment as professional and competent culinarians and certification as a cook by the American Culinary Foundation.

CERTIFICATE OF ACHIEVEMENT

Course	Required Courses			Units
	FIRST YEAR			
First Semester				
Culinary Principles 1	CA	A120	(3)	
Sanitation & Safety	FSM	A160	(3)	
Second Semester				
Intro to Hospitality Industry	CA	A100	(3)	
Culinary Principles 2	CA	A122	(3)	
SECOND YEAR				
Third Semester				
Principles of Baking 1	CA	A124	(2)	
Food Service Math/Accounting	FSM	A240	(4)	
Intro to Nutrition Concepts (2)	FN	A140	(2-3)	
(Or)				
Nutrition (3)	FN	A170		
Fourth Semester				
Menu Planning & Purchasing	FSM	A250	(3)	
Supervision & Training Tech	FSM	A260	(3)	
THIRD YEAR				
Fifth Semester				
Food Production Management	FSM	A151	(2)	
Dining Room Service	FSM	A190	(2)	
Sixth Semester				
Garde Manger	CA	A200	(2)	
Restaurant Management	FSM	A285	(3)	
Emergency Medical Care (3)	EMT	A100	(2-3)	
(Or)				
First Aid & CPR (2)	HLED	A112		
Total:				(37-39)

NOTE: FSM A160, Sanitation and Safety, is a prerequisite to all laboratory classes.
Program sequence may be modified to suit individual student needs.

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:

Be competent entry-level Culinary and Food Science assistants meeting the employment needs of the community.

Communicate and work effectively with Chefs and Food Scientists and clientele.

CERTIFICATE OF ACHIEVEMENT

Course	Required Courses			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)	
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