

CULINARY ARTS

These certificates of achievement are designed for those employed or seeking employment in the Culinary Arts as well as for the food enthusiast. They are intended to advance the skills and knowledge acquired through the completion of the Short-Term Departmental Certificate. Each one is designed to provide the student with subject knowledge and skill-set that is focused within an important area of the Culinary Arts. The certificates are industry-related in that they can either lead to employment within the Culinary Arts industry or enhance opportunities and knowledge for those who are currently employed within the industry. They can also be part of a program of advanced study wherein a combination of the Foundations of Cooking and Foundations of Baking and Pastry can lead to a degree in Culinary Arts. For those who are not a part of the Culinary Arts industry, these certificates serve as areas of personal interest or study. In order to complete any of these certificates of achievement, it is necessary to also complete the short-term departmental certificate.

1. FOUNDATIONS OF COOKING

Student Learning Outcomes for this certificate are:

- Utilize a knife to fabricate a variety of food products for the purpose of preparing the foods for cooking and consumption.
- Prepare soups, salads, meats, grains, vegetables, and potatoes.
- Practice the principles of sanitation and food safety to prevent the spread of food-borne illness.
- Identify and apply the various stages of bread-baking.

A. REQUIRED COURSES:

21.75 units distributed as follows:

1. All courses from the following (20.5 units)

CUL 101	Introduction to the Culinary Arts Profession
CUL 102	Principles and Practices of Basic Food Preparation
CUL 103	Food Sanitation and Safety
CUL 104	Principles and Practices of Baking and Pastry Arts
CUL 106	Principles and Practices of Intermediate Food Preparation
CUL 164A	Vegetarian Cuisine
CUL 172D	French Regional Cuisine
CUL 172F	The Food and Cooking of China

2. Specified Electives (1.25 units minimum):

CUL 120	Introduction to Wine
CUL 162A	Simply Appetizers
CUL 162B	Cooking of the Fall: Soups, Stews, and Chilies
CUL 162C	Soups for All Seasons
CUL 162D	The Art of Slow Cooking
CUL 169A	The Fine Art of Sushi Making I
CUL 169B	The Fine Art of Sushi Making II
CUL 169C	Exploring the World of Pizza
CUL 171	The Art and Science of Sauces and Saucemaking
CUL 172A	Middle Eastern Cuisine
CUL 172B	The Cuisine of India
CUL 172C	Mexican Regional Cuisine
CUL 172E	Italian Regional Cuisine
CUL 172G	Contrasts in Flavor: Vietnamese and Thai Cooking
CUL 226	Food and Wine

2. FOUNDATIONS OF BAKING AND PASTRY

Student Learning Outcomes for this certificate are:

- Utilize a knife to fabricate a variety of food products for the purpose of preparing the foods for cooking and consumption.
- Prepare soups, salads, meats, grains, vegetables, and potatoes.
- Practice the principles of sanitation and food safety to prevent the spread of food-borne illness.
- Identify and apply the various stages of bread-baking.
- Produce and evaluate bakery and pastry products.

A. REQUIRED COURSES:

20 units distributed as follows:

1. All courses from the following (18 units)

CUL 101	Introduction to the Culinary Arts Profession
CUL 102	Principles and Practices of Basic Food Preparation
CUL 103	Food Sanitation and Safety
CUL 104	Principles and Practices of Baking and Pastry Arts
CUL 114	Principles and Practices of Intermediate Baking and Pastry Arts
CUL 165	A Passion for Chocolate
CUL 168A	Cake Decorating I

2. Specified Electives (2 units minimum):

CUL 163A	Home Comfort Desserts
CUL 163C	Restaurant-Style Desserts
CUL 163D	The Art of Baking Bread
CUL 163E	Making a Gingerbread House
CUL 163F	Cookie Mastery
CUL 163G	Breakfast Breads and Pastries
CUL 163H	International Breads, Pastries, Candies, and Desserts
CUL 163J	Cakes, Tortes, Fillings, and Icings
CUL 163K	The Essential Flatbreads: Naan, Injera, Tortillas, and More
CUL 163L	Pies, Tarts, and Galettes
CUL 166	Summer Foods: Salads, Cold Soups, Grilling, and Fruit Desserts

3. GLOBAL CUISINE

Student Learning Outcomes for this certificate are:

- Utilize a knife to fabricate a variety of food products for the purpose of preparing the foods for cooking and consumption.
- Cook and prepare foods that are representative of various world cultures.
- Prepare soups, salads, meats, grains, vegetables, and potatoes.
- Practice the principles of sanitation and food safety to prevent the spread of food-borne illness.
- Identify and apply the various stages of bread-baking.

A. REQUIRED COURSES

28.75 units distributed as follows:

1. All courses from the following (26.25 units):

CUL 101	Introduction to the Culinary Arts Profession
CUL 102	Principles and Practices of Basic Food Preparation
CUL 103	Food Sanitation and Safety
CUL 104	Principles and Practices of Baking and Pastry Arts
CUL 106	Principles and Practices of Intermediate Food Preparation
CUL 125	Wines of the World
CUL 172A	Middle Eastern Cuisine
CUL 172B	The Cuisine of India
CUL 172C	Mexican Regional Cuisine

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- CUL 172D French Regional Cuisine
- CUL 172E Italian Regional Cuisine
- CUL 172F The Food and Cooking of China

2. Specified Electives (1.5 units minimum):

- CUL 163H International Breads, Pastries, Candies, and Desserts
- CUL 163K The Essential Flatbreads: Naan, Injera, Tortillas, and More
- CUL 172G Contrasts in Flavor: Vietnamese and Thai Cooking

4. WINE STUDIES

Student Learning Outcomes for this certificate are:

- Utilize a knife to fabricate a variety of food products for the purpose of preparing the foods for cooking and consumption.
- Prepare soups, salads, meats, grains, vegetables, and potatoes.
- Practice the principles of sanitation and food safety to prevent the spread of food-borne illness.
- Experience and evaluate the sensory aspects of wine.

A. REQUIRED COURSES

29-29.5 units distributed as follows:

1. All courses from the following (29-29.5 units):

- CUL 101 Introduction to the Culinary Arts Profession
- CUL 102 Principles and Practices of Basic Food Preparation
- CUL 103 Food Sanitation and Safety
- CUL 104 Principles and Practices of Baking and Pastry Arts
- or -
- CUL 106 Principles and Practices of Intermediate Food Preparation
- CUL 120 Introduction to Wine
- CUL 125 Wines of the World
- CUL 128 Wines of California
- CUL 226 Food and Wine

5. VEGETARIAN CUISINE

Student Learning Outcomes for this certificate are:

- Utilize a knife to fabricate a variety of food products for the purpose of preparing the foods for cooking and consumption.
- Prepare soups, salads, meats, grains, vegetables, and potatoes.
- Practice the principles of sanitation and food safety to prevent the spread of food-borne illness.
- Identify and apply the various stages of bread-baking.
- Plan, design, and execute a vegan meal.

A. REQUIRED COURSES

22.75 units distributed as follows:

1. All courses from the following (20.75 units):

- CUL 101 Introduction to the Culinary Arts Profession
- CUL 102 Principles and Practices of Basic Food Preparation
- CUL 103 Food Sanitation and Safety
- CUL 104 Principles and Practices of Baking and Pastry Arts
- CUL 106 Principles and Practices of Intermediate Food Preparation
- CUL 164A Vegetarian Cuisine
- CUL 164C Vegan Food and Cooking
- CUL 164D Healthy Cooking for a Healthy Diet

2. Specified Electives (2 units minimum):

- CUL 114 Principles and Practices of Intermediate Baking and Pastry Arts
- CUL 120 Introduction to Wine
- CUL 162C Soups for All Seasons
- CUL 163H International Breads, Pastries, Candies, and Desserts
- CUL 163K The Essential Flatbreads: Naan, Injera, Tortillas, and More
- CUL 172A Middle Eastern Cuisine
- CUL 172B The Cuisine of India
- CUL 172F The Food and Cooking of China
- CUL 172G Contrasts in Flavor: Vietnamese and Thai Cooking