



# CULINARY ARTS (CULIN)

The two certificate programs (majors) in this department are Baking and Pastry and Restaurant Management. They provide students with the knowledge, skills, and attitudes which enhance successful employment in the various job classifications of the culinary arts industry. The programs include pre-employment courses, supervised experience prior to employment, extension classes, and short-term workshops for upgrading skills. Many classes are approved by Retail Bakers Association (RBA) and National Restaurant Association (NRA).

## BAKING AND PASTRY (CERTIFICATE OF ACHIEVEMENT/ASSOCIATE IN SCIENCES)

The major in Baking and Pastry prepares students for employment in retail bakeries, and in industrial and commercial establishments as pastry cooks or bakers.

**NOTE:** This program includes frequent application of fractions, decimals, and percents. Mathematics 251A-B is recommended for students who want a review.

### Career Opportunities:

Cook, Pastry Commis, Cook's assistant, Food sales, Food writer, Food truck owner, Independent business owner, Teacher.

### Degree Major/Certificate Requirements:

Dept/No.	Title	Units
<b>FIRST SEMESTER</b>		
CULIN 203	Introduction to Baking	4
CULIN 204	Basic Patisserie	4
CULIN 215	Culinary Math Fundamentals	1
CULIN 216	Introduction to Food Science and Nutrition	1
CULIN 219	Introduction to Sanitation	1

### SECOND SEMESTER

CULIN 205	Artisan Breads	5
CULIN 206	Advanced Cake Decorating	5

### THIRD SEMESTER

CULIN 207	International Patisserie	6
CULIN 208	Confiserie (Candy and Chocolate Making)	5

### FOURTH SEMESTER

CULIN 33	Managing Food Sanitation	2
CULIN 209	Contemporary Plated Desserts	6
CULIN 229	Culinary Career Success Strategies	2
CULIN 233	How to Open a Baking Business	2

or

CULIN 217	Recipe, Formulas and Food Costs	1
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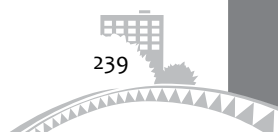
**Total required units: 43-44**

For Associate Degree General Education Requirements, refer to page 150

### Program Learning Outcomes for Baking and Pastry CA/AS

Students who achieve a degree will be able to:

- Demonstrate mastery of pastry methods and bread baking techniques.
- Demonstrate professional work ethics and behaviors.
- Demonstrate the ability to apply mathematical operations and read and follow both written and oral directions.
- Using evaluative and analytical techniques, demonstrate the ability to analyze customer preferences, identify production problems and make corrections as needed.



## COOKING (CERTIFICATE OF PROFICIENCY)

### Career Opportunities:

Cook, Pastry Commis, Cook's assistant, Food sales, Food writer, Food truck owner, Independent business owner, Teacher.

### Certificate of Proficiency Requirements:

Dept/No.	Title	Units
<b>FIRST SEMESTER</b>		
CULIN 212	Introduction to Culinary Arts Fundamentals Lab	4
CULIN 214	Hospitality Careers and Skills Development	1
CULIN 215	Culinary Math Fundamentals	1
CULIN 216	Introduction to Food Science and Nutrition	1
CULIN 217	Recipe, Formula, and Food Costs	1
CULIN 218	Ingredients and Equipment	1
CULIN 219	Introduction to Sanitation	1
<b>SECOND SEMESTER</b>		
CULIN 223	Stocks, Soups and Sauces	1
CULIN 224	Dynamics of Heat Cooking	1
CULIN 225	Introduction to Garde Manger and Food Presentation	1
CULIN 227	Quantity Food Production Lab	<u>3</u>
<b>Total Required Units:</b>		<b>16</b>

### Program Learning Outcomes for Cooking CP

#### Students who achieve a degree will be able to:

- Name, describe, and define the major types and cuts of meats and poultry, fish and shellfish.
- Demonstrate the correct procedure to sharpen a knife.
- Prepare a food cost on a prepared food item.

## RESTAURANT MANAGEMENT (CERTIFICATE OF ACHIEVEMENT/ ASSOCIATE IN SCIENCES)

The major in Restaurant Management offers technical trade theory and practical laboratory experiences in basic restaurant management and cooking procedures which prepare students for entry into the various job classifications of the industry. Students have the opportunity to demonstrate their capabilities in the operations and supervision of the food preparation facility at Laney College.

**NOTE:** This program includes frequent application of fractions, decimals, and percents.

### Career Opportunities:

Cook, Pastry Commis, Cook's assistant, Food sales, Food writer, Food truck owner, Independent business owner, Teacher.

### Degree Major/Certificate Requirements:

Dept/No.	Title	Units
<b>FIRST SEMESTER</b>		
CULIN 212	Introduction to Culinary Arts Fundamentals Lab	4
CULIN 214	Hospitality Careers and Skills Development	1
CULIN 215	Culinary Math Fundamentals	1
CULIN 216	Introduction to Food Science and Nutrition	1
CULIN 217	Recipe, Formula, and Food Costs	1
CULIN 218	Ingredients and Equipment	1
CULIN 219	Introduction to Sanitation	1



**SECOND SEMESTER**

CULIN 223	Stocks, Soups and Sauces	1
CULIN 224	Dynamics of Heat Cooking	1
CULIN 225	Introduction to Garde Manger and Food Presentation	1
CULIN 226	Introduction to Baking for Chefs	3
CULIN 227	Quantity Food Production Lab	3

**THIRD SEMESTER**

CULIN 31	Garde Manger and Contemporary American Bistro Cooking	7
CULIN 33	Managing Food Sanitation	2
CULIN 53	Nutrition for the Culinary Professionals	3
CULIN 232	Dining Room Service and Management	2

**FOURTH SEMESTER**

CULIN 41	International Cuisine	7
CULIN 50	Principles of Food, Beverage, and Labor Controls	3
CULIN 51	Supervision in the Hospitality Industry	3

**Total Required Units:** 46

For Associate Degree General Education Requirements, refer to page 150.

**Program Learning Outcomes for Restaurant Management CA/AS:**

**Students who achieve a degree will be able to:**

- Explain the rules and procedures of all the classic "Mother Sauces," including compound sauces.
- Describe food-borne illness symptoms and prevention methods.
- Demonstrate methods of food beverage and labor cost controls, and supervision in a hands-on working kitchen.

**CULIN 31  
Garde Manger and Contemporary American Bistro Cooking**

7 units, 3 hours lecture, 12 hours laboratory (GR)  
Prerequisite(s): CULIN 223, 224, 225, 226, 227, 33  
Corequisite(s): CULIN 33, 53, 232  
Appropriate department dress code and T.B. clearance required.  
Acceptable for credit: CSU

Introduction to professional fine-dining restaurant food service: Emphasis on a la carte cooking and garde manger; hands-on lab experience in a working restaurant incorporating contemporary American cooking techniques and theories. 1306.32

**CULIN 33  
Managing Food Sanitation**

2 units, 2 hours lecture (GR)  
TB clearance required.  
Acceptable for credit: CSU

Advanced theory and principles of food sanitation: Safe food handling and storage, HAC program planning, OSHA regulations, and personal hygiene and safety; preparation for NRA SERVSAFE certification exam. 1306.30

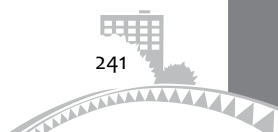
**CULIN 41  
International Cuisine**

7 units, 3 hours lecture, 12 hours laboratory (GR)  
Prerequisite(s): CULIN 31, 33, 53, 232  
Corequisite(s): CULIN 50, 51  
Appropriate department dress code and T.B. clearance required.  
Acceptable for credit: CSU

Introduction to professional fine-dining restaurant food service: Emphasis on a la carte cooking; hands-on lab experience in a working restaurant incorporating international cooking techniques and theories. 1306.32

**CULIN 48GA-MZ  
Selected Topics in Culinary Arts**

.5-9 units, 0-9 hours lecture, 0-27 hours laboratory (GR)  
Acceptable for credit: CSU  
See section on Selected Topics. 1306.30



## **CULIN 50** **Principles of Food, Beverages, and Labor Controls**

3 units, 3 hours lecture (GR)

Prerequisite(s): CULIN 31, 33, 53, 232

Corequisite: CULIN 41, 51

TB clearance required.

Course can lead to National Restaurant Association Education Foundation certification.

Open to non-degree hospitality and culinary arts industry professionals.

Acceptable for credit: CSU

Advanced theory and techniques of food-service management: Emphasis on food, beverage, and labor cost controls. 1306.32

## **CULIN 51** **Supervision in the Hospitality Industry**

3 units, 3 hours lecture (GR)

Prerequisite(s): CULIN 31, 33, 53, 232

Corequisite(s): CULIN 41, 50

TB clearance required.

Acceptable for credit: CSU

Advanced theory and techniques of food-service workforce management: Theories and principles of human relations and personnel management skills. 1307.10

## **CULIN 53** **Nutrition for Culinary Professionals**

3 units, 3 hours lecture (GR)

Prerequisite(s): CULIN 223, 224, 225, 226, 227

Corequisite(s): CULIN 31, 33, 232

TB clearance required.

Acceptable for credit: CSU

Introduction to the basic elements of nutrition: Nutritional menu planning, developing healthy recipes, and marketing good nutrition to the public. 1306.32

## **CULIN 200** **Special Projects Laboratory**

1-2 units, 3-6 hours laboratory (GR or P/NP)

Instructor approval required

Recommended preparation: Two semesters of any Culinary Arts baking courses or equivalent

Course study under this section may be repeated three times.

Open laboratory for upgrading of specific culinary skills, and selected culinary projects. 1306.30

## **CULIN 203** **Introduction to Baking**

4 units, 2 hours lecture, 6 hours laboratory (GR)

Corequisite(s): CULIN 204, 215, 216, and 219

Recommended preparation: ESL 203A or ESL 208A or ENGL 268A

Fundamental theories, techniques, processes and methods in baking and pastry production: Basic principles, including history of the industry, identification of equipment and ingredients, weights and measurements, safety and sanitation, basic formulas and production. 1306.30

## **CULIN 204** **Basic Patisserie**

4 units, 2 hours lecture, 6 hours laboratory (GR)

Corequisite(s): CULIN 203, 215, 216, and 219

Recommended preparation: ESL 203A or ESL 208A or ENGL 268A

Introduction to baking theory and practice: Organization of work and production; classical to modern techniques for cakes, pies, tarts, and cookie-making methods. 1306.30

## **CULIN 205** **Artisan Breads**

5 units, 2 hours lecture, 9 hours laboratory (GR)

Prerequisite(s): CULIN 203, 204, 215, 216, and 219

Corequisite: CULIN 206

Introduction to artisan bread making: Science of baking, vocabulary of bread, various mixing and baking methods, pre-ferments, sourdough starters with natural yeast, and flatbreads. 1306.30



**CULIN 206**

**Advanced Cake Decorating**

5 units, 2 hours lecture, 9 hours laboratory (GR)  
 Prerequisite(s): CULIN 203, 204, 215, 216, and 219  
 Corequisite: CULIN 205

Advanced cake decorating techniques: Speed and accuracy of cake assembly, production of fillings and creams, design projection, salutations, borders, floral piping, wedding cakes. 1306.30

**CULIN 207**

**International Patisserie**

6 units, 2 hours lecture, 12 hours laboratory (GR)  
 Prerequisite(s): CULIN 205 and 206  
 Corequisite: CULIN 208

Application of advanced baking and pastry methods: Set up, design and preparation of buffet, preparation of international pastries including French, Italian, Austrian, and Asian. 1306.30

**CULIN 208**

**Confiserie (Candy and Chocolate Making)**

5 units, 2 hours lecture, 9 hours laboratory (GR)  
 Prerequisite(s): CULIN 205 and 206  
 Corequisite: CULIN 207

Introduction to the principles involved in candy and chocolate making: Tempering chocolate, creating confections with a variety of centers, techniques in creating brittles, nougats, and marshmallows. 1306.30

**CULIN 209**

**Contemporary Plated Desserts**

6 units, 2 hours lecture, 12 hours laboratory (GR)  
 Prerequisite(s): CULIN 207 and 208  
 Corequisite: CULIN 33, 217, and 229

Capstone course requiring creation and presentation of plated desserts: Application of advanced frozen desserts and ice creams, seasonally attractive presentations and specialized diet modifications. 1306.30

**CULIN 212**

**Culinary Arts Fundamentals Lab**

4 units, 12 hours laboratory (GR)  
 Corequisite(s): CULIN 214, 215, 216, 217, 218, and 219  
 TB clearance required.

Introductory practical experience in food production: Breakfast cookery, cold-food production, grill and fry cooking, and retail service. 1306.32

**CULIN 214**

**Hospitality Careers and Skills Development**

1 unit, 1 hour lecture (GR)  
 Corequisite(s): CULIN 212, 215, 216, 217, 218, and 219  
 TB clearance required.

Introduction to the hospitality industry: Culinary and hospitality industry vocabulary, basic culinary math principles, careers in the field, and job retention skills. 1307.00

**CULIN 215**

**Culinary Math Fundamentals**

1 unit, 1 hour lecture (GR)  
 Corequisite(s): CULIN 212, 214, 216, 217, 218, and 219

Culinary math fundamentals: Theory and application of mathematics used in the hospitality industry. 1306.32

**CULIN 216**

**Introduction to Food Science and Nutrition**

1 unit, 1 hour lecture (GR)  
 Corequisite(s): CULIN 212, 214, 215, 217, 218, and 219  
 TB clearance required.

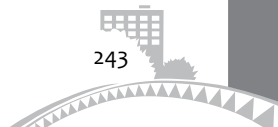
Theory and application of chemistry and physics to the storage, processing, preparation and cooking of food: Relationship of food to the biology of the human body. 1306.32

**CULIN 217**

**Recipe, Formula, and Food Costs**

1 unit, 1 hour lecture (GR)  
 Corequisite(s): CULIN 212, 214, 215, 216, 218, and 219  
 TB clearance required.

Development and standardization of food production: Techniques in relation to planning and quality. 1306.32



## **CULIN 218** **Ingredients and Equipment**

1 unit, 1 hour lecture (GR)

Corequisite(s): CULIN 212, 214, 215, 216, 217, and 219  
TB clearance required.

Introduction to the tools and products of food production: Storage, and handling and processing of food. 1306.30

## **CULIN 219** **Introduction to Sanitation**

1 unit, 1 hour lecture (GR)

Corequisite(s): CULIN 212, 214, 215, 216, 217, and 218  
TB clearance required.

Introduction to food sanitation in the hospitality industry: Safe food handling, HAC plan development, and personal hygiene and safety. 1306.30

## **CULIN 222** **Banquet and Institutional Serving and Cooking Techniques**

4 units, 1 hour lecture, 9 hours laboratory (GR)

NRA ProStart class

Course study under this section may be repeated three times.

Introduction to banquet and institutional serving and cooking techniques: Food preparation, cooking, and service; terminology, sanitation and safety, and professional responsibilities. 1306.32

## **CULIN 223** **Soups, Stocks and Sauces**

1 unit, 1 hour lecture (GR)

Prerequisite(s): CULIN 212, 214, 215, 216, 217, 218, and 219  
Corequisite(s): CULIN 224, 225, 226, and 227  
TB clearance required.

Introduction to soups, stocks and sauces: Quantity hot-food production of basic stocks, sauces and soups. 1306.32

## **CULIN 224** **Dynamics of Heat Cooking**

1 unit, 1 hour lecture (GR)

Prerequisite(s): CULIN 212, 214, 215, 216, 217, 218, and 219  
Corequisite(s): CULIN 223, 225, 226, and 227  
TB clearance required.

Introduction to dry-heat and wet-heat cooking techniques: Boiling, braising, sautéing, grilling, baking, roasting, simmering, steaming, poaching, and broiling; fundamentals and methods of heat transfer. 1306.32

## **CULIN 225** **Introduction to Garde Manger and Food Presentation**

1 unit, 1 hour lecture (GR)

Prerequisite(s): CULIN 212, 214, 215, 216, 217, 218, and 219  
Corequisite(s): CULIN 223, 224, 226, and 227  
TB clearance required.

Introduction to quantity cold-food production, display, food art, and plate presentation: Salads, sandwiches, cheeses, deli meats, non-meat proteins, and restaurant dessert presentations. 1306.32

## **CULIN 226** **Introduction to Baking for Chefs**

3 units, 1.5 hours lecture, 4.5 hours laboratory (GR)

Prerequisite(s): CULIN 212, 214, 215, 216, 217, 218, and 219  
Corequisite(s): CULIN 223, 224, 225, and 227  
TB clearance required.

Introduction to baking for chefs: Basic doughs and batters, yeast products, and cookies and cakes. 1306.32

## **CULIN 227** **Quantity Food Production Lab**

3 units, 9 hours laboratory (GR)

Prerequisite(s): CULIN 212, 214, 215, 216, 217, 218, and 219  
Corequisite(s): CULIN 223, 224, 225, and 226  
TB clearance required.

Food preparation and cooking methods focusing on quantity hot-food production: Use of food production tools and equipment, use of standardized recipes, food display, and application of speed and accuracy in food production. 1306.32



**CULIN 229**  
**Culinary Career Success Strategies**

2 units, 2 hours lecture (GR)

Preparation for work and career success in the Culinary Arts: Writing resumes with cover letters, interviewing techniques, filling out job applications, phone etiquette, investigating job search resources, management responsibilities. 1306.30

**CULIN 232**  
**Dining Room Service and Management**

2 units, 2 hours lecture (GR)

Prerequisite(s): CULIN 223, 224, 225, 226, and 227

Corequisite(s): CULIN 31, 33, and 53

Contemporary and classical dining service and management: Fine art of hospitality, dining room management, steps to "service progression," bar and beverage service, quick- and full-service restaurant operations, and management and supervision. 1307.00

**CULIN 233**  
**How to Open a Baking Business**

2 units, 2 hours lecture (GR)

Preparation for opening a bakery business: Emphasis in math, accounting, investment, financing, budgeting, food cost and pricing. 1306.30

**CULIN 234**  
**Introduction to Cooking Techniques**

4 units, 2 hours lecture, 6 hours laboratory (GR)

Offered in Summer Session

Food preparation of and terminology: Basic preparation of salads, sandwiches, breakfast cooking and knife cuts, sanitation and safety; professional responsibilities. 1306.30

**CULIN 248GA-MZ**  
**Selected Topics in Culinary Arts**

.5-9 units, 0-9 hours lecture, 0-27 hours laboratory (GR)

See section on Selected Topics. 1306.30

**COPED 472B**  
**Occupational Work Experience in Culinary Arts/Baking**

1-4 units, hours to be arranged (GR) 1306.31

**COPED 472C**  
**Occupational Work Experience in Culinary Arts/Cooking**

1-4 units, hours to be arranged (GR) 1306.32

