

# CULINARY ARTS (CA)

**CA A120** 3 Units (27 lecture hours; 81 lab hours)

## Culinary Principles 1

**Prerequisite(s):** FBM A102 or FSM A160 or concurrent enrollment.

**Grading Mode:** Standard Letter

**Transfer Credit:** CSU.

The class focus is on the fundamentals of food preparation, emphasizing quality standards of production and the basic cooking methods as used in the modern commercial kitchen. Laboratory work includes knife skill, vegetable cuts, and preparation of vegetables, soups, stocks, and sauces. High standards of professionalism, sanitation, and proper work habits will also be emphasized. Class requires purchase of a set of knives. Students will be required to follow hospitality department dress standards.

**CA A122** 3 Units (27 lecture hours; 81 lab hours)

## Culinary Principles 2

**Prerequisite(s):** CA A120.

**Grading Mode:** Standard Letter

**Transfer Credit:** CSU.

Focus on the basic cooking methods as they apply to the major cuts of beef, veal, lamb, pork, poultry, and seafood. Portion control and proper boning techniques will be demonstrated and practiced. Quality standards of food presentation and achieving proper flavor through the correct application of the principles and processes of modern cookery will be practiced. High standards of professionalism, sanitation, and proper work habits will also be emphasized. Course requires purchase of a set of knives. Students will be required to follow hospitality department dress standards. Lecture/Lab.

**CA A124** 2 Units (18 lecture hours; 72 lab hours)

## Principles of Baking 1

**Prerequisite(s):** FBM A102 or FSM A160 or concurrent enrollment.

**Grading Mode:** Standard Letter

**Transfer Credit:** CSU.

Study the fundamentals of baking, including ingredient composition and function, preparation and evaluation of yeast, roll-in yeast, and quick breads, biscuits and muffins, cookies, shortened cakes, pies, custards, and recipe conversion. Students will be required to follow hospitality department dress standards.

**CA A126** 2 Units (18 lecture hours; 72 lab hours)

## Principles of Baking 2

**Prerequisite(s):** CA A124.

**Grading Mode:** Standard Letter

**Transfer Credit:** CSU.

Advanced course in pastry arts production, including puff pastry, foam cakes, classical European tortes, pastry fillings, meringues, cake decorating, chocolate handling, glazes, icings, tarts, and pate a choux. Students will be required to follow hospitality department dress standards.

**CA A131** 3 Units (27 lecture hours; 90 lab hours)

## Principles of Artisan

**Prerequisite(s):** CA A124.

**Grading Mode:** Standard Letter

**Transfer Credit:** CSU.

Study in fundamentals of bread development. Analysis of ingredient composition and function of natural and manufactured yeasts as it interacts with pre-ferments, levains, sourdough rye, and straight doughs. Bakers' percentages and recipe conversions will be examined with international weight standards. Students will be required to follow hospitality department dress standards. Field trips optional.

**CA A149** 2 Units (18 lecture hours; 54 lab hours)

## Pantry

**Prerequisite(s):** FBM A102 or FSM A160 or concurrent enrollment.

**Grading Mode:** Standard Letter

**Transfer Credit:** CSU.

Methods of pantry and breakfast preparation, including proper use of cook's knife, preparation and presentation of salad and salad dressings, proper vegetable and fruit cuts, and vegetable and fruit identification. Basic cooking methods applied in breakfast service will be covered. Students will also learn to use standardized recipes and practice quantity food preparation. Students will be required to follow hospitality department dress standards.

**CA A170** 1-4 Units (9-18 lecture hours; 27-162 lab hours)

## Culinary Team Competition

**Prerequisite(s):** CA A120, CA A124, and CA A149.

**Grading Mode:** Standard Letter

**Transfer Credit:** CSU.

Team members are selected through an application process arranged by the Program Coordinator for Culinary Arts. Students will participate in weekly and bi-weekly practice sessions and ultimately compete in the American Culinary Federation's Student Team Competition.

**CA A199** 0.5-3 Units (9-27 lecture hours; 0-81 lab hours)

## Current Issues in Culinary Arts

**Grading Mode:** Standard Letter, Pass/No Pass

**Transfer Credit:** CSU.

Deals with current issues in the field of culinary arts and food service management, rotating through a variety of topics such as culinary skills and innovations, sanitation, safety, nutrition, management. Graded or Pass/No Pass option.

**CA A200** 2 Units (18 lecture hours; 54 lab hours)

## Garde Manger 1

**Prerequisite(s):** FBM A102 or FSM A160 and CA A120 and CA A149.

**Grading Mode:** Standard Letter

**Transfer Credit:** CSU.

Study in the principle of the Garde Manger (cold food) chef. This course will focus on the proper execution of salads, cold sauces, appetizers, hors d'oeuvres, and how they are presented in a buffet service; proper procedures for working with cheeses, smoked and cured meats, and forcemeats including an introduction to the making of sausages, pâtés, and terrines. Study of buffet presentation and the use of non-edible centerpieces. Students will be required to follow hospitality department dress standards.

**CA A205 2 Units (18 lecture hours; 72 lab hours)****Culinary & Baking - Specialty Diets****Prerequisite(s):** CA A120, CA A124, CA A149 and FN A140 or FN A170.**Grading Mode:** Standard Letter**Transfer Credit:** CSU.

This course will take the basic culinary/baking knowledge to the next level to achieve a goal of developing creative chefs that are adaptable to consumer health concerns. It will offer opportunities to understand the basic differences in dietary topics versus popular notions of nutrition, as well as consumer preferences in regard to personal, medical, or religious purposes. Students will examine ingredients and their functions with suggested ingredient replacements in recipes. Labs will offer hands-on exploration in modifying classical and modern dining food items.

**CA A215 2 Units (5 lecture hours; 108 other hours)****Directed Practice for Culinary Arts****Prerequisite(s):** CA A122 and CA A200.**Grading Mode:** Standard Letter**Transfer Credit:** CSU.

This course is primarily a directed-practice (work experience) in an off-site kitchen. Examples of work sites include restaurants, hotels, country clubs or other commercial facilities and are approved by the program coordinator. Students will practice proper interview techniques, develop a resume, career goals and action plan. Students will be required to follow dress standards and company policies of conduct, set by the facility in which they are working.

**CA A226 3 Units (27 lecture hours; 90 lab hours)****Principles of Pastry Arts****Prerequisite(s):** CA A126.**Grading Mode:** Standard Letter**Transfer Credit:** CSU.

Advanced course of pastry arts emphasizing chocolate artistry and confections, sugar work, marzipan, and decorated cakes. Students will also learn applications of cutout, stencils, and molds for decorated plated desserts and specialty cakes. Note: TB CLEARANCE REQUIRED.

**CA A236 2 Units (6 lecture hours; 108 other hours)****Directed Practice for Baking and Pastry 1****Prerequisite(s):** CA A124.**Advisory:** CA A126.**Grading Mode:** Standard Letter**Transfer Credit:** CSU.

A directed opportunity for on-the-job baking and pastry training that includes practical training at OCC bakery in quantity bakery production. Students will be required to follow dress standards and company policies of conduct, set by the facility in which they are working. Six hours of seminar, 108 work hours arranged.

**CA A237 2 Units (6 lecture hours; 108-150 other hours)****Directed Practice for Baking and Pastry 2****Prerequisite(s):** CA A236.**Advisory:** CA A126.**Grading Mode:** Standard Letter**Transfer Credit:** CSU.

A directed opportunity for on-the-job baking and pastry training. Includes on the job training at approved institutional or commercial facilities. Students will be required to follow dress standards and company policies of conduct, set by the facility in which they are working. Six hours of seminar; 108 work hours arranged (paid or unpaid).

**CA A245 3 Units (27 lecture hours; 81 lab hours)****Culinary Principles 3****Prerequisite(s):** CA A122, CA A124, and CA A149.**Grading Mode:** Standard Letter**Transfer Credit:** CSU.

Students will prepare a variety of American Regional Cuisine for service to customers in the OCC Captain's Table Restaurant. Cuisines from around the United States will be explained and discussed. Focus for the class will be on station readiness and implementation of the basic cooking methods in a volume, banquet style format while emphasizing the elements of quality presentation. Students will be required to follow hospitality department dress standards.

**CA A255 3 Units (27 lecture hours; 81 lab hours)****Garde Manger 2****Prerequisite(s):** CA A200.**Grading Mode:** Standard Letter**Transfer Credit:** CSU.

This course will put Garde Manger techniques and skills into practice by producing weekly themed buffets. Buffets will demonstrate the moderns application of salads, appetizers, cold food platters, and charcuterie. Sausage making, cheese making, and meat preservation will also be explored. Students will be required to follow hospitality department dress standards.

**CA A265 2 Units (18 lecture hours; 72 lab hours)****Ala Minute Continental Cooking****Prerequisite(s):** CA A245.**Grading Mode:** Standard Letter**Transfer Credit:** CSU.

Students prepare menu offerings in the college's Captain's Table restaurant for the dining public. Emphasis is on station readiness (under strict time constraints), implementation of basic cooking methods, quality of presentation, and an exploration of a variety of cuisines from around the world in a cook-to-order format. Student will be required to follow hospitality department dress standards.

**CA A270 1 Unit (9 lecture hours; 18 lab hours)****Ice Carving****Advisory:** ART A107 or ART A141.**Grading Mode:** Standard Letter**Transfer Credit:** CSU.

Course on Ice Carving and Design Techniques: Emphasis is on carving the medium of ice for the Culinary Arts and Hospitality Field, Methods of Ice Carving, Fabrication of an Ice Block, Professional tools and chisels, safe ice carving techniques, art and design principles, display and lighting, and fusing techniques. TB clearance required. Students are required to follow dress standards and policy of the Culinary Arts Department. This course may be taken two times.