

# CULINARY ARTS (CA)

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## CA 170 FUNDAMENTALS OF PROFESSIONAL COOKING TECHNIQUES 3 UNITS

Pass/No Pass or Grade is Allowed

Fee: \$40

Prerequisite: CA 181 or equivalent.

Lecture 2 hours, laboratory 3 hours

Offered: FALL, SPRING

Introduces students to the principles and applications of basic culinary arts methods. Emphasizes knife skills, product identification, equipment usage, cooking techniques, and time management skills. [D; CSU]

## CA 171 SOUPS, STOCKS, AND SAUCES 3 UNITS

Pass/No Pass or Grade is Allowed

Fee: \$40

Prerequisite: CA 170 or equivalent.

Lecture 2 hours, laboratory 3 hours

Offered: FALL

Prepares a variety of stocks, sauces, and soups. Emphasizes proper cooking techniques and palate development. [D; CSU]

## CA 172 PROFESSIONAL COOKING: ADVANCED TECHNIQUES 3 UNITS

Pass/No Pass or Grade is Allowed

Fee: \$40

Prerequisite: CA 170 or equivalent.

Lecture 2 hours, laboratory 3 hours

Offered: SPRING

Provides training in proper knife skills and butchery techniques. Explores cooking methods applied to the preparation of proteins. Introduces Garde manger and the art of food presentation techniques. [D; CSU]

## CA 173 FOOD AND CULTURE 3 UNITS

Pass/No Pass or Grade is Allowed

Fee: \$40

Prerequisite: CA 170 or equivalent.

Lecture 2 hours, laboratory 3 hours

Offered: SPRING

Explores ways in which regional culinary traditions are shaped by many factors, including history, geography, migrations, social customs, technology, and globalization. [D; CSU]

## CA 181 FOOD SERVICE SAFETY, SANITATION, AND NUTRITION 1 UNIT

Pass/No Pass or Grade is Allowed

Lecture 1 hour, laboratory 1 hour

Offered: ALL

Introduces students to principles of food microbiology, food-borne diseases, as well as regulatory standards and measures required for the prevention of food-borne diseases. Meets current food protection standards for regulatory agents. Prepares students to test for the San Diego County food handlers' certification. [D; CSU]

## CA 182 FUNDAMENTALS OF PROFESSIONAL BAKING AND PASTRY TECHNIQUES 3 UNITS

Pass/No Pass or Grade is Allowed

Fee: \$40

Prerequisite: CA 181 or equivalent.

Lecture 2 hours, laboratory 3 hours

Offered: FALL, SPRING

Introduces students to basic baking techniques and to the primary ingredients utilized in the baking industry. Emphasizes weights, measures, and preparation of basic sweet dough, rolls, pie dough, fillings, cakes, and cookies. [D; CSU]

## CA 183 CULINARY PROCUREMENT, COST CONTROL, AND MENU MANAGEMENT 3 UNITS

Pass/No Pass or Grade is Allowed

Recommended Preparation: BUS 183 or equivalent.

Lecture 3 hours

Offered: ALL

Familiarizes students with purchasing, supply chain management, cost control, and menu management. Analysis and management of food, beverage, labor and other costs within a hospitality/culinary operation. Emphasizes problem solving, applying cost control techniques to maximize profits while managing expenses. Includes topics that establishes standards, cost-volume-profit-analysis, forecasting, purchasing and storage controls, and menu costing and pricing. [D; CSU]

## CA 184 PROFESSIONAL BAKING AND PASTRY: ADVANCED TECHNIQUES 3 UNITS

Pass/No Pass or Grade is Allowed

Fee: \$40

Prerequisite: CA 182 or equivalent.

Lecture 2 hours, laboratory 3 hours

Offered: FALL, SPRING

Trains students to prepare ingredients for doughs, pastries, fillings, and toppings using proper weights and measures. Emphasizes proper utilization of baking equipment and evaluation of finished baked products. Reviews regulations that affect the baking industry. [D; CSU]

## CA 185 CHOCOLATE, CONFECTIONARY ART, AND SPECIALTY DESSERTS 3 UNITS

Pass/No Pass or Grade is Allowed

Fee: \$40

Prerequisite: CA 182 or equivalent.

Lecture 2 hours, laboratory 3 hours

Offered: ALL

Trains students in the application of professional-level chocolate work, confections, and pastry design and decoration techniques. Emphasizes the design, decoration, and presentation of pastries and cakes. Teaches students how to prepare sugar and chocolate-based desserts. [D; CSU]

**CA 186**  
**PROFESSIONAL BAKING AND PASTRY: BREADS**  
**3 UNITS**

Pass/No Pass or Grade is Allowed

Fee: \$40

Prerequisite: CA 182 or equivalent.

Lecture 2 hours, laboratory 3 hours

Offered: FALL, SUMMER

Covers advanced techniques utilized in the production, storage, evaluation, and presentation of uniform baked products. Emphasizes breads, rolls, pastries, and fillings and trains students in bakery layout and assembly techniques designed to maximize efficiency in the production of baked products. [D; CSU]

**CA 290**  
**COOPERATIVE WORK EXPERIENCE IN CULINARY ARTS I**  
**2-4 UNITS**

Grade Only

Recommended Concurrent Enrollment: Enrollment in one other class directly related to Culinary Arts major in order to apply learned theory in a practical hands-on setting through an internship class.

Limitation on Enrollment: Declared Culinary Arts major.

Laboratory 12 hours

Offered: ALL

Introduces principles and skills acquired in business occupational majors to on-the-job assignments. One unit of credit is granted for every 54 hours of work experience. Credit may be accrued at the rate of 2 to 4 units per semester for a maximum of fourteen units. The job supervisor and instructor will evaluate each student's job performance. [D; CSU]

**CA 291**  
**COOPERATIVE WORK EXPERIENCE IN CULINARY ARTS II**  
**2-4 UNITS**

Grade Only

Recommended Concurrent Enrollment: Enrollment in one other class directly related to Culinary Arts major in order to apply learned theory in a practical hands-on setting through an internship class.

Prerequisite: CA 290 or equivalent.

Limitation on Enrollment: Declared Culinary Arts major.

Laboratory 12 hours

Offered: ALL

Applies beginning-level principles and skills acquired in business occupational majors to on-the-job assignments. One unit of credit is granted for every 54 hours of work experience. Credit may be accrued at the rate of 2 to 4 units per semester for a maximum of fourteen units. The job supervisor and instructor will evaluate each student's job performance. [D; CSU]

**CA 292**  
**COOPERATIVE WORK EXPERIENCE IN CULINARY ARTS III**  
**2-4 UNITS**

Grade Only

Recommended Concurrent Enrollment: Enrollment in one other class directly related to Culinary Arts major in order to apply learned theory in a practical hands-on setting through an internship class.

Prerequisite: CA 291 or equivalent.

Limitation on Enrollment: Declared Culinary Arts major.

Laboratory 12 hours

Offered: ALL

Covers intermediate-level principles and skills acquired in business occupational majors to on-the-job assignments. One unit of credit is granted for every 54 hours of work experience. Credit may be accrued at the rate of 2 to 4 units per semester for a maximum of fourteen units. The job supervisor and instructor will evaluate each student's job performance. [D; CSU]

**CA 293**  
**COOPERATIVE WORK EXPERIENCE IN CULINARY ARTS IV**  
**2-4 UNITS**

Grade Only

Recommended Concurrent Enrollment: Enrollment in one other class directly related to Culinary Arts major in order to apply learned theory in a practical hands-on setting through an internship class.

Prerequisite: CA 292 or equivalent.

Limitation on Enrollment: Declared Culinary Arts major.

Laboratory 12 hours

Offered: ALL

Applies advanced-level principles and skills acquired in business occupational majors to on-the-job assignments. One unit of credit is granted for every 54 hours of work experience. Credit may be accrued at the rate of 2 to 4 units per semester for a maximum of fourteen units. The job supervisor and instructor will evaluate each student's job performance. [D; CSU]