Culinary Arts Management

Overview

This program provides training for employment in commercial culinary service operations. Courses begin at entry-level training; advanced courses build upon skills acquired in prerequisite courses.

The program includes coursework in culinary arts, baking and pastry, food and equipment use and identification, culinary sanitation, nutrition, marketing, legal control and financial analysis. Students will apply those skills with hands-on training in production centered labs.

Sanitation training is offered as an integral part of each certificate and degree and is certified by the National Restaurant Association in collaboration with the Sacramento County Environmental Health Division.

Program Maps

Culinary Arts Management, A.A. Degree (/crc/main/doc/programs/program-maps/cam-aa-degree-ho.pdf)

Basic Culinary Services, Certificate of Proficiency (/crc/main/doc/programs/program-maps/cam-basic-culinary-serv-cert-ho.pdf)

Cooking and Supervision, Certificate of Achievement (/crc/main/doc/programs/program-maps/cam-cooking-supervision-cert-ho.pdf)


School Foodservice Specialist, Certificate of Achievement (/crc/main/doc/programs/program-maps/cam-school-fs-specialist-ho.pdf)

Dean
Nancy Reitz (/about-us/contact-us/faculty-and-staff-directory/nancy-reitz)

Department Chair
Dave Andrews (/about-us/contact-us/faculty-and-staff-directory/dave-andrews)

Career and Academic Community
Agriculture, Food and Natural Resources (/academics/career-and-academic-communities/agriculture-food-and-natural-resources)

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Associate Degrees

A.A. in Culinary Arts Management

This program provides training for employment in commercial culinary service operations. Courses begin at entry-level training; advanced courses build upon skills acquired in prerequisite courses.

The program includes coursework in culinary arts, baking and pastry, food and equipment use and identification, culinary sanitation, nutrition, marketing, legal control and financial analysis. Students will apply those skills with hands-on training in production centered labs.

Sanitation training is offered as an integral part of each certificate and degree, and is certified by the National Restaurant Association as well as Sacramento County Environmental Health Division.

HIGHLIGHTS
*Hands-on experience in all aspects of commercial culinary services
*Curriculum developed in collaboration with Sacramento employers in restaurants, schools, hospitals, and grocery stores

Catalog Date: June 1, 2020

Degree Requirements

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<thead>
<tr>
<th>COURSE CODE</th>
<th>COURSE TITLE</th>
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<tbody>
<tr>
<td>CAM 300</td>
<td>Introduction to Culinary Arts Management</td>
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<tr>
<td>CAM 306</td>
<td>Culinary Sanitation &amp; Safety</td>
<td>2</td>
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<tr>
<td>CAM 301</td>
<td>Food Theory and Preparation</td>
<td>4†</td>
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<tr>
<td>CAM 302</td>
<td>Food and Culture in America</td>
<td>3</td>
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<tr>
<td>CAM 303</td>
<td>Food Product Identification</td>
<td>2</td>
</tr>
<tr>
<td>CAM 310</td>
<td>Quantity Food Production</td>
<td>3</td>
</tr>
<tr>
<td>CAM 312</td>
<td>Baking and Pastry (3)</td>
<td>3</td>
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<tr>
<td>CAM 320</td>
<td>Culinary Management</td>
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<tr>
<td>CAM 322</td>
<td>Culinary Customer Service</td>
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<tr>
<td>CAM 324</td>
<td>Culinary Supervision</td>
<td>2</td>
</tr>
<tr>
<td>CAM 330</td>
<td>Legal Aspects of Culinary Management</td>
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</tr>
<tr>
<td>CAM 332</td>
<td>Culinary Financial Management</td>
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</tbody>
</table>
### Student Learning Outcomes

Upon completion of this program, the student will be able to:

- demonstrate the ability to use professional written and oral communication skills necessary to communicate to a variety of audiences. (PSLO 1)
- will demonstrate awareness, understanding, and skills necessary to live and work in a diverse world. (PSLO 2)
- demonstrate basic mathematical principles for foodservice record keeping, baking procedures, and recipe conversions. (PSLO 3)
- understand and practice proper sanitation and safety procedures critical to the foodservice industry. (PSLO 4)
- demonstrate the ability to develop, examine, question, and explore perspectives or alternatives to problems within the foodservice industry. (PSLO 5)
- demonstrate critical thinking skills needed to assess and correct problems within food preparation, production, presentation and service. (PSLO 6)
- demonstrate effective techniques for the selection and procurement of food and non-food items utilized common to the foodservice industry. (PSLO 7)
- exhibit a basic understanding of nutrition and the relationship between nutrition and food preparation. (PSLO 8)
- demonstrate basic knowledge of cooking techniques and procedures. (PSLO 9)
- practice professional ethics, provide leadership, demonstrate personal and global responsibility and work effectively as a team member. (PSLO 10)
- integrate human, financial and physical resources management into foodservice operations. (PSLO 11)

### Career Information

Culinary Manager; Culinary Supervisor; Cook; Kitchen Manager; Waiter/Waitress; Restaurant Manager; Caterer; Food Service Worker; Baker; School Food Service Specialist.

### A.A. in Restaurant and Food Service Entrepreneurship

This program provides training and education for those wishing to own a restaurant or other food service venture. The various elements involved in starting and operating a small business are covered as well as training in food theory and production, safety and sanitation, culinary purchasing, and service.

**Catalog Date:** June 1, 2020
COURSE CODE        COURSE TITLE                      UNITS
BUS 350            Small Business Management/Entrepreneurship          3

Offered Fall, Spring, and Summer Semesters:
MKT 300            Principles of Marketing                                3

ACCT 301 Offered Fall, Spring, and Summer BUS 320 offered Fall and Spring:
ACCT 301            Financial Accounting (4)                                   3 - 4
or BUS 320          Concepts in Personal Finance (3)

Offered Fall, Spring, and Summer:
NUTRI 300           Nutrition                                             3

Total Units: 42 - 43

The Restaurant and Food Service Entrepreneurship Associate in Arts (A.A.) degree may be obtained by completion of the required program, plus general education requirements, plus sufficient electives to meet a 60-unit total. See CRC graduation requirements.

Student Learning Outcomes

Upon completion of this program, the student will be able to:

- (PSLO 1) Understand and practice proper sanitation and safety procedures critical to the food service industry.
- (PSLO 2) Demonstrate critical thinking skills needed to assess and correct problems within food preparation, production, presentation and service.
- (PSLO 3) Demonstrate effective techniques for the selection and procurement of food and non-food items used common to the food service industry.
- (PSLO 4) Demonstrate basic knowledge of cooking techniques and procedures.
- (PSLO 5) Exhibit a basic understanding of nutrition
- (PSLO 6) Demonstrate skill and comprehension in entrepreneurship as indicated by course outcomes.
- (PSLO 7) Transform an entrepreneurial idea into a viable business concept.
- (PSLO 8) Employ appropriate management, finance, accounting, and marketing techniques required in operating a business.
- (PSLO 9) Demonstrate the ability to think critically and analyze problems.
- (PSLO 10) Evaluate the feasibility of success when starting a new business venture.
- (PSLO 11) Research and compose a business plan that includes all facets of starting and managing a business.
- (PSLO 12) Express ideas and facts clearly and completely.
- (PSLO 13) Develop effective oral and written communication skills that can be applied in various business settings.

Career Information

Small Business Owner- Restaurant and Food Service field. Restaurant manager.

Certificates of Achievement

Basic Culinary Services Certificate

This program provides training in the entry-level skills necessary for a career in food service. Courses begin at basic training, culminating in an advanced course focusing on the quantity production of food.

The program includes coursework in culinary arts, culinary sanitation, and customer service. Students will apply skills with hands-on training in production centered labs.

Sanitation training is offered as an integral part of each certificate and degree in the department and is certified by the National Restaurant Association as well as Sacramento County Environmental Health Division.

This certificate is the first in a program series. After completion, students can continue CAM coursework towards a certificate in cooking and supervision and then towards an A.A. Degree, with all coursework counting as part of the requirements for the degree.

All CAM curriculum is developed in collaboration with Sacramento employers in restaurants, schools, hospitals, and grocery stores.

Catalog Date: June 1, 2020

Certificate Requirements

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<td>2</td>
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<tr>
<td>CAM 301</td>
<td>Food Theory and Preparation</td>
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<tr>
<td>CAM 310</td>
<td>Quantity Food Production</td>
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<td>CAM 322</td>
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<td>Total Units:</td>
<td>13</td>
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^CAM 300, 306, and 301 serve as pre-requisite courses for many higher level department courses

Student Learning Outcomes
Upon completion of this program, the student will be able to:

- demonstrate the ability to use professional written and oral communication skills necessary to communicate to a variety of audiences. (P-SLO 1)
- demonstrate basic mathematical principles for foodservice record keeping, baking procedures, and recipe conversions. (P-SLO 3)
- understand and practice proper sanitation and safety procedures critical to the foodservice industry. (P-SLO 4)
- demonstrate the ability to develop, examine, question, and explore perspectives or alternatives to problems within the foodservice industry. (P-SLO 5)
- demonstrate critical thinking skills needed to assess and correct problems within food preparation, production, presentation and service. (PSLO 6)
- exhibit a basic understanding of nutrition and the relationship between nutrition and food preparation. (P-SLO 8)
- demonstrate basic knowledge of cooking techniques and procedures. (PSLO 9)
- integrate human, financial and physical resources management into foodservice operations. (P-SLO 11)

Career Information

This program is designed to prepare graduates with the skills necessary to enter into entry level employment in a food service operation.

Cooking and Supervision Certificate

This program provides training in the basic skills necessary for a career in food service management. Courses begin at basic training, culminating in an advanced course focusing on the quantity production of food and intermediate skills in management relevant to the food-service industry.

The program includes coursework in culinary arts, culinary sanitation, customer service, management principles, and nutrition. Students will apply skills with hands-on training in production centered labs.

Sanitation training is offered as an integral part of each certificate and degree in the department and is certified by the National Restaurant Association as well as Sacramento County Environmental Health Division.

This certificate is the second in a program series. After completion, students can continue their CAM coursework towards an A.A. Degree, with all coursework counting as part of the requirements for the degree.

All CAM curriculum is developed in collaboration with Sacramento employers in restaurants, schools, hospitals, and grocery stores.

Catalog Date: June 1, 2020

Certificate Requirements

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<td>CAM 301</td>
<td>Food Theory and Preparation</td>
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<td>CAM 312</td>
<td>Baking and Pastry (3)</td>
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<tr>
<td>or CAM 316</td>
<td>Hors D’oeuvres and Canapes (3)</td>
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<td>CAM 322</td>
<td>Culinary Customer Service</td>
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\(^1\)CAM 300, 306, and 301 serve as pre-requisite courses for many higher level department courses

\(^2\)Check with program instructor for schedule rotation.

Student Learning Outcomes

Upon completion of this program, the student will be able to:

- demonstrate the ability to use professional written and oral communication skills necessary to communicate to a variety of audiences. (P-SLO 1)
- demonstrate basic mathematical principles for foodservice record keeping, baking procedures, and recipe conversions. (P-SLO 3)
- understand and practice proper sanitation and safety procedures critical to the foodservice industry. (P-SLO 4)
- demonstrate the ability to develop, examine, question, and explore perspectives or alternatives to problems within the foodservice industry. (P-SLO 5)
- demonstrate critical thinking skills needed to assess and correct problems within food preparation, production, presentation and service. (PSLO 6)
- demonstrate effective techniques for the selection and procurement of food and non-food items used common to the foodservice industry. (P-SLO 7)
- exhibit a basic understanding of nutrition and the relationship between nutrition and food preparation. (P-SLO 8)
- demonstrate basic knowledge of cooking techniques and procedures. (P-SLO 9)
- practice professional ethics, provide leadership, demonstrate personal and global responsibility and work effectively as a team member. (P-SLO 10)
- integrate human, financial and physical resources management into foodservice operations. (P-SLO 11)
Career Information

This program is designed to prepare graduates with the skills necessary for advancement from entry level employment in a food service operation.

School Foodservice Specialist Certificate

This program provides training in the skills necessary for a career in school food service.

The program includes coursework in culinary arts, culinary sanitation, and customer service. Students will apply skills with hands-on training in production centered labs.

Sanitation training is offered as an integral part of each certificate and degree in the department and is certified by the National Restaurant Association as well as Sacramento County Environmental Health Division.

All CAM curriculum is developed in collaboration with Sacramento employers in restaurants, schools, hospitals, and grocery stores.

Catalog Date: June 1, 2020

Certificate Requirements

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<td>NUTRI 300</td>
<td>Nutrition</td>
<td>3</td>
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<tr>
<td>NUTRI 322</td>
<td>Nutrition Issues Throughout Life</td>
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<tr>
<td>CAM 300</td>
<td>Introduction to Culinary Arts Management</td>
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<td>CAM 302</td>
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<td>CAM 320</td>
<td>Culinary Management</td>
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<tr>
<td>ECE 415</td>
<td>Children’s Health, Safety and Nutrition (3)</td>
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</table>

Total Units: 25

1 CAM 300, 306, and 301 serve as pre-requisite courses for many higher department level courses.

Student Learning Outcomes

Upon completion of this program, the student will be able to:

- demonstrate the ability to use professional written and oral communication skills necessary to communicate to a variety of audiences. (P-SLO 1)
- demonstrate awareness, understanding, and skills necessary to live and work in a diverse world. (P-SLO 2)
- demonstrate basic mathematical principles for foodservice record keeping, baking procedures, and recipe conversions. (P-SLO 3)
- understand and practice proper sanitation and safety procedures critical to the foodservice industry. (P-SLO 4)
- demonstrate the ability to develop, examine, question, and explore perspectives or alternatives to problems within the foodservice industry. (P-SLO 5)
- demonstrate critical thinking skills needed to assess and correct problems within food preparation, production, presentation and service. (P-SLO 6)
- exhibit a basic understanding of nutrition and the relationship between nutrition and food preparation. (P-SLO 8)
- demonstrate basic knowledge of cooking techniques and procedures. (P-SLO 9)

Career Information

This program is designed to prepare graduates with the skills necessary to enter into employment in a school foodservice operation or to provide the knowledge and skills necessary for those in school foodservice seeking a promotion from entry level employment.

Culinary Arts Management (CAM) Courses

CAM 294 Topics in Culinary Arts Management

| Units:     | 0.5 - 4                                             |
| Hours:     | 5 - 36 hours LEC; 13 - 108 hours LAB                |
| Prerequisite: | None.                                          |
| Catalog Date: | June 1, 2020                                    |

Coursework designed to cover special topics not included in current culinary offerings. Topics may be offered in a workshop or seminar presentation on timely subjects or targeted for specific audiences.

Student Learning Outcomes

Upon completion of this course, the student will be able to:
CAM 300 Introduction to Culinary Arts Management

Units: 2
Hours: 36 hours LEC
Prerequisite: None.
Transferable: CSU
Catalog Date: June 1, 2020

This course provides an overview of the skills and attributes that predict success for professionals in the restaurant/foodservice industry. Entry skills to be taught include mise en place, work simplification/time management, computational skills including measurements and conversions, flavor profiles, plating and garnishing, interview skills, menu development, recipe writing and an overview of the history and modern state of the restaurant/foodservice industry.

Student Learning Outcomes

Upon completion of this course, the student will be able to:

- SLO 1: Demonstrate the ability to use professional written and oral communication skills necessary to communicate to a variety of audiences (P-SLO1).
  
  Objective 1a: Complete a written project and presentation outlining student career goals.
  
  Objective 1b: Participate in a mock interview activity.
  
  Objective 1c: Apply work simplification and time management principles by developing sample production schedules.
- SLO 2: Demonstrate the ability to develop, examine, question, and explore perspectives or alternatives to problems within the hospitality industry (P-SLO5).
  
  Objective 2a: Describe career opportunities in the hospitality industry.
- SLO 3: Demonstrate basic mathematical principles for food service record keeping, baking procedures, and recipe conversions (P-SLO3).
  
  Objective 3a: Pass the computation exam with at least 70% accuracy. (Computation topics to include measurements and recipe conversions)
- SLO 4: Recall basic principles in the areas of: flavor profiles, plating/garnishing, menu development, and recipe writing.

CAM 301 Food Theory and Preparation

Units: 4
Hours: 36 hours LEC; 108 hours LAB
Prerequisite: None.
Transferable: CSU
Catalog Date: June 1, 2020

A comprehensive study of the basic principles and techniques involved in professional food preparation. The principles covered within this course will serve as the foundation for all other lab courses. Topics will including: work simplification, measurements/conversions, knife skills, soups, sauces, salads, heat transfer methods, equipment recognition, cleaning, use of hand tools/measuring devices, as well as identifying, cleaning, and cutting raw materials. This course will examine the reasons for procedures and phenomena and the prevention and/or correction of cooking failures. The laboratory emphasizes theory application through the preparation of soups, sauces, salads, vegetables, meats, poultry, seafood, breakfast dishes, grains, pastas and potatoes.

This course may require out of class time attendance at events (all required events will be listed in the course syllabus).

Student Learning Outcomes

Upon completion of this course, the student will be able to:

- SLO 1: demonstrate the ability to communicate in the hospitality industry using the correct culinary terminology to a variety of audiences (P-SLO1).
  
  Objective 1a: analyze quality characteristics in raw and cooked foods.
  
  Objective 1b: correct errors in preparation where possible to produce an acceptable product
  
  Objective 1c: recognize kitchen tools and implements by name and use them appropriately
  
  Objective 1d: apply different methods of heat transfer and soup/sauce production appropriately.
- SLO 2: demonstrate critical thinking skills needed to assess and correct problems within food preparation, production, presentation and service (P-SLO6).
  
  Objective 2a: measure and scale ingredients correctly.
  
  Objective 2b: utilize proper sanitation and safety procedures critical to the foodservice industry (P-SLO4).
  
  Objective 2c: apply proper sanitation and safety procedures critical to the foodservice industry (P-SLO4).

CAM 302 Food and Culture in America

Units: 3
Hours: 54 hours LEC
Prerequisite: None.
Transferable: CSU
General Education: AA/AS Area VI
Catalog Date: June 1, 2020
This course is an in-depth study of the food habits of various culinary regions in the United States. This course will examine the geography, history, and people that have shaped each region's food culture. Defining dishes and principle ingredients as well as the modern cuisine of the regions will be studied.

Student Learning Outcomes

Upon completion of this course, the student will be able to:

- **SLO 1:** Demonstrate awareness, understanding, and skills necessary to live and work in a diverse world (P-SLO2).
  - Objective 1a: Understand the food habits of each unique american culinary region and the groups of people that helped shape the cuisine.
- **SLO 2:** Demonstrate the ability to develop, examine, question, and explore perspectives or alternatives to problems within the foodservice industry (P-SLO5).
  - Objective 2a: Describe the traditional food habits of each unique American Region
  - Objective 2b: Describe basic knowledge of cooking techniques and procedures (P-SLO9).
- **SLO 3:** List the foods and equipment used in each region studied.
  - Objective 3a: practice professional ethics, provide leadership, demonstrate personal and global responsibility and work effectively as a team member (P-SLO10).
  - Objective 3b: Work in small groups to prepare projects and presentations.

CAM 303 Food Product Identification

**Units:** 2  
**Hours:** 36 hours LEC  
**Prerequisite:** None.  
**Transferable:** CSU  
**Catalog Date:** June 1, 2020

This course will cover the identification of different food products. Written materials, hands-on interaction with products, and product sampling will be utilized as methods to help students identify and understand products being studied.

Student Learning Outcomes

Upon completion of this course, the student will be able to:

- **SLO 1:** demonstrate effective techniques for the selection and procurement of food and non-food items used common to the foodservice industry (P-SLO7).
  - Objective 1a: identify quality standards in fresh and dried herbs
  - Objective 1b: evaluate cheeses and the effect of different production methods on the final product.
- **SLO 2:** understand and practice proper sanitation and safety procedures critical to the foodservice industry (P-SLO4).
  - Objective 2a: Understand proper storage conditions and standards for products discussed.

CAM 306 Culinary Sanitation & Safety

**Units:** 2  
**Hours:** 36 hours LEC  
**Prerequisite:** None.  
**Transferable:** CSU  
**Catalog Date:** June 1, 2020

This course covers the principles of food microbiology, important foodborne diseases, standards that are enforced by regulatory agencies, and applied measures for the prevention of foodborne diseases and other microbiological problems. All phases of sanitation for professional culinary operations are covered in the context of schools, hospitals and commercial restaurants and cafeterias. Subjects covered include types and causes of food borne illnesses, correct procedures for handling food in quantity, and the principles of cleaning and sanitizing. The course focuses on practical applications for culinary workers, supervisors, and trainers. Completion of the course includes optional certification by the Educational Foundation of the National Restaurant Association.

Student Learning Outcomes

Upon completion of this course, the student will be able to:

- **SLO 1:** understand and practice proper sanitation and safety procedures critical to the foodservice industry (P-SLO4).
  - Objective 1a: Analyze the importance of proper culinary sanitation to profitability and operational accreditation.
  - Objective 1b: List the survival needs of food borne, pathogenic bacteria, molds, yeast and viruses and relate these needs to culinary conditions.
  - Objective 1c: List the foods that are potentially hazardous and subject to food borne illnesses transmission.
  - Objective 1d: Recognize major microbial causes of food borne illness and relate them to common food source.
  - Objective 1e: Describe procedures to follow in the event of food contamination by physical contaminants such as metals, glass, etc.
  - Objective 1f: Explain the principle of “first in, first out” for food storage.
  - Objective 1g: Describe and practice rules of professional personal hygiene.
- **SLO 2:** demonstrate the ability to develop, examine, question, and explore perspectives or alternatives to problems within the foodservice industry (P-SLO5).
  - Objective 2a: Explain proper methods for manual and machine dishwashing.
  - Objective 2b: Analyze common dishwashing problems and suggest solutions.
  - Objective 2c: Describe common culinary accidents and suggest preventive practices.
- **SLO 3:** demonstrate critical thinking skills needed to assess and correct problems within food preparation, production, presentation, and service (P-SLO6).
  - Objective 3a: Recognize and describe signs of deterioration in food ingredients.
Objective 3b: Describe the hazard to a culinary operation from insects and rodents and explain common routes of entry.

SLO 4: demonstrate basic knowledge of cooking techniques and procedures (P-SLO9).

Objective 4a: Describe proper temperature control for potentially hazardous food.

Objective 4b: List the correct temperatures for refrigerated and frozen foods.

Objective 4c: Explain proper procedures for thawing frozen foods.

Objective 4d: Explain proper procedures for cooling large quantities of cooked foods.

SLO 5: Integrate human, financial and physical resources management into foodservice operations (P-SLO11).

Objective 5a: Analyze plans for facility and equipment design for sanitation factors.

Objective 5b: Recognize and comply with local and state regulations concerning sanitation.

CAM 310 Quantity Food Production

This course is an introduction to the principles of quantity food production and service. The production and service of industry quality and quantity food will be covered. Components may include knife skills, equipment recognition, use of hand tools and measuring devices, and cleaning/cutting raw materials. This course may also cover quantity preparation of sandwiches, soups, salads, garde manger items, vegetables, meats, poultry, seafood, breakfast dishes, rice and other grains, pastas and potatoes, sauces and simple dessert items. This course may require out of class time attendance at events (all required events outside of class time will be listed in the course syllabus).

Student Learning Outcomes

Upon completion of this course, the student will be able to:

- SLO 1: Demonstrate basic mathematical principles for food-service record keeping, baking procedures, and recipe conversions (P-SLO3).
- Objective 1a: measure and scale ingredients accurately.
- Objective 2: Understand and practice proper sanitation and safety procedures critical to the food-service industry (P-SLO-4).
- Objective 2a: use acceptable sanitation practices in the laboratory.
- Objective 3: Demonstrate critical thinking skills needed to assess and correct problems within food preparation, production, presentation, and service (P-SLO6).
- Objective 4: Exhibit a basic understanding of nutrition and the relationship between nutrition and food preparation (P-SLO8).
- Objective 4a: adapt recipes to accommodate a variety of dietary restrictions.
- Objective 5: Demonstrate basic knowledge of cooking techniques and procedures (P-SLO-9).
- Objective 5a: recognize, use and clean professional hand tools including ladles, scoops, thermometers, spatulas, whisks, skimmers, dough cutter, china cap, tongs, colander, sieve, can opener, pastry brush, pastry bag, etc.

CAM 312 Baking and Pastry

This course is designed to introduce students to the fundamental principles of baking and procedures for preparing baked goods, pastries, and desserts. Students gain knowledge and understanding of baking science; laboratory hours are spent in commercial production. Products may include yeast breads, Danish pastry, croissants, puff pastry, tortes and fine cakes, tarts and pies, and chocolate work. Emphasis is placed on production of high quality products and professional presentation. This course may require out of class time attendance at events (all required events outside of class time will be listed in the course syllabus).

Student Learning Outcomes

Upon completion of this course, the student will be able to:

- SLO 1: Demonstrate basic mathematical principles for foodservice record keeping, baking procedures, and recipe conversions. (P-SLO3)
- Objective 1a: Scale and measure baking ingredients accurately.
- SLO 2: Demonstrate critical thinking skills needed to assess and correct problems within food preparation, production, presentation, and service. (P-SLO6)
- Objective 2a: Evaluate the quality of finished products.
- Objective 2b: Analyze quality defects in baked products and specify possible errors in technique or ingredient selection.
- SLO 3: Demonstrate basic knowledge of cooking techniques and procedures. (P-SLO9)
This course is designed to teach students the production of hors d’oeuvres and canapes. Hot and cold hors d’oeuvres as well as the production of canapes will be emphasized. Service styles, service issues, production pointers, and logistics of catering functions will be emphasized. This course may require out of class time attendance at events (all required events outside of class time will be listed in the course syllabus).

Student Learning Outcomes

Upon completion of this course, the student will be able to:

- SLO 1: Demonstrate basic mathematical principles for foodservice record keeping, baking procedures, and recipe conversions. (P-SLO3)
- SLO 2: Understand and practice proper sanitation and safety procedures critical to the foodservice industry. (P-SLO4)
- SLO 3: Demonstrate critical thinking skills needed to assess and correct problems within food preparation, production, presentation, and service. (P-SLO6)
- Objective 3a: Plan and arrange attractive food platters for buffets.
- Objective 3b: Plan menus appropriate for receptions and parties.
- SLO 4: Demonstrate basic knowledge of cooking techniques and procedures. (P-SLO9)
- Objective 4a: Prepare a wide variety of hot and cold hors d’oeuvres.

CAM 320 Culinary Management

Units: 2
Hours: 36 hours LEC
Prerequisite: None.
Transferable: CSU
Catalog Date: June 1, 2020

The course is designed to introduce students to the manager’s role in organizing, planning, and control of production for a culinary operation. Topics may include menu planning and pricing, scheduling of staff and production, portion and temperature control, recipe standardization and scaling, and elements of culinary layout and design.

Student Learning Outcomes

Upon completion of this course, the student will be able to:

- SLO 1: Demonstrate the ability to use professional written and oral communication skills necessary to communicate to a variety of audiences. (P-SLO1)
- SLO 2: Demonstrate basic mathematical principles for foodservice record keeping, baking procedures, and recipe conversions. (P-SLO3)
- Objective 2a: Cost menu items and calculate selling prices.
- SLO 3: Demonstrate the ability to develop, examine, question, and explore perspectives or alternatives to problems within the food-service industry. (P-SLO5)
- Objective 3a: List and explain methods of controlling portion size.
- SLO 4: Demonstrate basic knowledge of cooking techniques and procedures. (P-SLO9)
- Objective 4a: Standardize and accurately scale recipes for specific operational needs.
- SLO 5: Integrate human, financial and physical resources management into foodservice operations. (P-SLO11)
- Objective 5a: Compare operational layouts of facilities and equipment.
- Objective 5b: Discuss the factors affecting sales mix forecasting.

CAM 322 Culinary Customer Service

Units: 2
Hours: 36 hours LEC
Prerequisite: None.
Transferable: CSU
Catalog Date: June 1, 2020

Culinary customer service is a skills development course to provide entry-level training in front-of-house service principles. The components of professional service styles will serve as the foundations for this course.

Student Learning Outcomes

Upon completion of this course, the student will be able to:

- SLO 1: Demonstrate the ability to use professional written and oral communication skills necessary to communicate to a variety of audiences. (P-SLO1)
- SLO 2: Demonstrate the ability to develop, examine, question, and explore perspectives or alternatives to problems within the foodservice industry. (P-SLO5)
- Objective 2a: Analyze the importance of service to the function of profitability of the operation.
- SLO 3: Demonstrate critical thinking skills needed to assess and correct problems within food preparation, production, presentation, and service. (P-SLO6)
- Objective 3b: Understand appropriate table settings for varying methods of service.

CAM 324 Culinary Supervision

Units: 2
This course is designed to help supervisors meet the challenges and demands of the hospitality field. The course will focus on the skills necessary to be effective leaders, developing human relations' skills and building on workplace diversity. The course will also cover communicating effectively, and creating a positive work climate. Management responsibilities of planning, organizing, controlling, decision making, problem solving and delegating will be included.

Student Learning Outcomes

Upon completion of this course, the student will be able to:

- **SLO 1**: Demonstrate the ability to use professional written and oral communication skills necessary to communicate to a variety of audiences. (P-SLO1)
  - Objective 1a: Appreciate fully the central role of good communication in directing personnel and discuss strategies for overcoming obstacles, including language and cultural barriers.
  - Objective 1b: List the essential steps in giving instructions and explain how to carry them out effectively.
  - Objective 1c: Analyze the culinary labor market and describe how to conduct an employment interview.
  - Objective 1d: Describe the essential steps in giving instructions and explain how to carry them out effectively.
  - Objective 1e: Demonstrate the building of a positive work environment in culinary operations.
- **SLO 2**: Practice professional ethics, provide leadership, demonstrate personal and global responsibility and work effectively as a team member. (P-SLO10)
  - Objective 2a: Explain the importance of planning your own time as a supervisor.
  - Objective 2b: Describe how to provide constructive criticism.
  - Objective 2c: List and discuss the four steps of conflict resolution.
  - Objective 2d: Define three essential elements of successful discipline and explain the importance of each.
  - Objective 2e: Define the concepts of responsibility, authority, and accountability and explain their relationships and their role in delegation.
  - Objective 2f: Define list the purposes, uses, and benefits of performance reviews.
  - Objective 2g: Define list the purposes, uses, and benefits of performance reviews.
- **SLO 3**: Integrate human, financial and physical resources management into foodservice operations. (P-SLO11)
  - Objective 3a: Describe a supervisor's obligation and responsibilities to owners, customers, and employees.

**CAM 326 Applied Culinary Purchasing**

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<th>Units:</th>
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<td>Hours:</td>
<td>36 hours LEC</td>
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<tr>
<td>Prerequisite:</td>
<td>CAM 300 with a grade of “C” or better</td>
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<td>Transferable:</td>
<td>CSU</td>
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<td>Catalog Date:</td>
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This course provides a comprehensive view of purchasing activity as well as its relationship to the management of a successful hospitality operation. This course offers practical applications of purchasing principles from the culinary manager's viewpoint. This course focuses on distribution channels, purchasing principles and buying techniques, selection factors, receiving, storing, issuing and inventory control.

Student Learning Outcomes

Upon completion of this course, the student will be able to:

- **SLO 1**: Understand and practice proper sanitation and safety procedures critical to the foodservice industry. (P-SLO4)
  - Objective 1a: Identify optimal storage conditions for meat, poultry, seafood, fresh produce, dairy products, eggs, etc.
- **SLO 2**: Demonstrate the ability to develop, examine, question, and explore perspectives or alternatives to problems within the foodservice industry. (P-SLO5)
  - Objective 2a: Differentiate between As Purchased (AP) and Edible portion (EP) cost factors.
  - Objective 2b: Summarize the use of perpetual, physical and computerized inventory control methods.
- **SLO 3**: Demonstrate effective techniques for the selection and procurement of food and non-food items used commonly to the foodservice industry. (P-SLO7)
  - Objective 3a: Describe the types of information included on specifications for food products
  - Objective 3b: Describe common methods to prevent security problems in the purchasing function.
- **SLO 4**: Practice professional ethics, provide leadership, demonstrate personal and global responsibility and work effectively as a team member. (P-SLO10)
  - Objective 4a: Describe common methods for determining optimal inventory level.
  - Objective 4b: Recognize common control and security problems in purchasing functions.

**CAM 330 Legal Aspects of Culinary Management**

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<tr>
<td>Hours:</td>
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This course is an introduction to the legal aspects of culinary operations through an explanation of and applications to legal subjects relevant to culinary operations. Topics include government regulations, patron civil rights, liability for sales of food and alcoholic beverages, as well as liability for patron safety and property, selection and supervision of employees,
Student Learning Outcomes

Upon completion of this course, the student will be able to:

- SLO 1: Demonstrate the ability to develop, examine, question, and explore perspectives or alternatives to problems within the foodservice industry. (P-SLO5)
- Objective 1a: Explain potential operator liability caused by unsafe conditions.
- Objective 1b: Define areas of liability created by sales of foods and beverages and identify necessary action to avoid it.
- Objective 1c: Outline tests for the legality, validity, and enforceability of contracts.
- Objective 1d: Outline types of zoning restrictions that may be imposed by local governments
- Objective 1e: Describe the requirements of local non-smoking ordinances
- SLO 2: Practice professional ethics, provide leadership, demonstrate personal and global responsibility and work effectively as a team member. (P-SLO10)
- Objective 2a: Define “house rules” and provide guidelines for formulating such a rule.
- Objective 2b: Explain the legal rights and duties of employers and employees with regard to civil rights laws, wage and hour laws, employee screening and surveillance, safety requirements, and union-management relations.
- Objective 2c: List records that employers are required to keep.
- Objective 2d: Outline obligations regarding employee wages, taxation, tip reporting and immigration status.
- SLO 3: Integrate human, financial and physical resources management into foodservice operations. (P-SLO11)
- Objective 3a: Discuss areas where culinary operations may be effected by state and local regulations.
- Objective 3b: Analyze case studies to determine potential liability claims and possible defenses.
- Objective 3c: Compare and contrast the different forms of business organization available to the culinary business.
- Objective 3d: Explain the purpose and types of bankruptcy.

CAM 332 Culinary Financial Management

This course focuses on food and beverage pricing, culinary accounting and finance for culinary operations. The course includes the use of accounting techniques in such areas as analyzing business performance, budgeting, as well as cost and profit planning.

Student Learning Outcomes

Upon completion of this course, the student will be able to:

- SLO 1: Demonstrate basic mathematical principles for foodservice record keeping, baking procedures, and recipe conversions. (P-SLO3)
- Objective 1a: Calculate the selling price of menu items on the basis of cost and mark-up.
- SLO 2: Demonstrate the ability to develop, examine, question, and explore perspectives or alternatives to problems within the foodservice industry. (P-SLO5)
- Objective 2a: Apply knowledge about fixed and variable costs for a variety of different business decisions.
- SLO 3: Practice professional ethics, provide leadership, demonstrate personal and global responsibility and work effectively as a team member. (P-SLO10)
- SLO 4: Integrate human, financial and physical resources management into foodservice operations. (P-SLO11)
- Objective 4a: Define and discuss menu costing principles.

CAM 334 Culinary Marketing

This course is an introduction to culinary marketing with a profile of management’s role in marketing. The course includes information systems and marketing research methods to assist in planning. Hospitality consumers and their behavior are discussed. Other topics include advertising and group sales strategies. The emphasis of the course will be on the design of menus and menu pricing.

Student Learning Outcomes

Upon completion of this course, the student will be able to:

- SLO 1: Demonstrate the ability to use professional written and oral communication skills necessary to communicate to a variety of audiences. (P-SLO1)
- Objective 1a: Design menu copy appropriate to a specified concept.
- SLO 2: Demonstrate awareness, understanding, and skills necessary to live and work in a diverse world. (P-SLO2)
- SLO 3: Demonstrate basic mathematical principles for food-service record keeping, baking procedures, and recipe conversions. (P-SLO3)
- Objective 3a: Discuss effective menu pricing tactics
- SLO 4: Demonstrate the ability to develop, examine, question, and explore perspectives or alternatives to problems within the foodservice industry. (P-SLO5)
• Objective 4a: Compare and contrast the effectiveness of various promotional media.
• SLO 5: Demonstrate critical thinking skills needed to assess and correct problems within food preparation, production, presentation, and service. (P-SLO6)
• SLO 6: Practice professional ethics, provide leadership, demonstrate personal and global responsibility and work effectively as a team member. (P-SLO10)
• Objective 6a: Describe the role of management in the marketing plan.
• SLO 7: Integrate human, financial, and physical resources management into foodservice operations. (P-SLO7)

CAM 340 Nutrition for Culinary Professionals

| Units:      | 2 |
| Hours:      | 36 hours LEC |
| Prerequisite: | None |
| Advisory:   | CAM 300 |
| Transferable: | CSU |
| Catalog Date: | June 1, 2020 |

This course is designed for students in Culinary Arts Management and focuses on personal nutrition, as well as nutrition in restaurants and foodservices. The course will cover the dietary needs of selected populations and methods used to meet those needs. Emphasis is placed on recipe adaptation and menu planning for more healthful menu offerings in culinary operations. Successful completion of this course meets the certification requirements by the American Culinary Federation.

Student Learning Outcomes

Upon completion of this course, the student will be able to:

• SLO 1: Demonstrate the ability to use professional written and oral communication skills necessary to communicate to a variety of audiences. (P-SLO1)
• Objective 1a: Revise recipes to improve nutrients considerations to include lower fat, lower salt, increase complex carbohydrates, fiber and higher vitamin and mineral content.
• Objective 1b: Discuss the methods of communication of nutrient content with the dining public.
• Objective 1c: Design menus that contain tasteful, appropriate, nutritious offerings.
• SLO 2: Demonstrate the ability to develop, examine, question, and explore perspectives or alternatives to problems within the foodservice industry. (P-SLO5)
• Objective 2a: Analyze the state of the American diet for nutritional quality.
• Objective 2b: Describe the main changes in eating trends and habits and regional influences on these trends.
• Objective 2c: List and describe some trendy foods that can be used to capitalize on the public's desire for healthful food alternatives.
• Objective 2d: Correlate trends in American food consumption to disease incidence.
• SLO 3: Exhibit a basic understanding of nutrition and the relationship between nutrition and food preparation. (P-SLO8)
• Objective 3a: Describe for the major nutrients: composition, functions, food sources and functional characteristics in cooking.
• Objective 3b: Describe the difference between saturated fat, unsaturated fat and cholesterol.
• Objective 3c: List the major goals and guidelines for improving the American diet.
• Objective 3d: Read and interpret nutritional labels on manufactured foods.
• SLO 4: Demonstrate basic knowledge of cooking techniques and procedures. (P-SLO9)
• Objective 4a: List menu alternative appropriate as healthful choices for children, the elderly and athletes.

CAM 495 Independent Studies in Culinary Arts Management

| Units:      | 1 - 3 |
| Hours:      | 54 - 162 hours LAB |
| Prerequisite: | None |
| Transferable: | CSU |
| Catalog Date: | June 1, 2020 |

An independent studies project involves an individual student or small group of students in study, research, or activities beyond the scope of regularly offered courses. See the current catalog section of "Special Studies" for full details of Independent Studies.

Student Learning Outcomes

Upon completion of this course, the student will be able to:

• SLO #1: Actively engage in intellectual inquiry beyond that required in order to pass a course of study (College Wide Learning Outcome – Area 4).
• Discuss and outline a proposal of study (that can be accomplished within one semester term) with a supervising instructor qualified within the discipline.
• Design an independent study (to be completed individually or by collaboration of a small group) to foster special knowledge, skills, and experience that are not available in any one regularly scheduled course.
• Use information resources to gather discipline-specific information.
• SLO #2: Utilize modes of analysis and critical thinking to apply theoretical perspectives and/or concepts in the major discipline of study to significant problems and/or educational activities (College Wide Learning Outcome – Area 3).
• Analyze and apply the knowledge, skills and experience that are involved in the independent study to theoretical perspectives and/or concepts in the major discipline of study.
• Explain the importance of the major discipline of study in the broader picture of society.
• SLO #3: Communicate a complex understanding of content matter of the major discipline of study (College Wide Outcome – Area 3).
• Demonstrate competence in the skills essential to mastery of the major discipline of study that are necessary to accomplish the independent study.
• SLO #4: Identify personal goals and pursue these goals effectively (College Wide Outcome – Area 4).
• Utilize skills from the "academic tool kit" including time management, study skills, etc., to accomplish the independent study within one semester term.
CAM 498 Work Experience in Culinary Arts Management

This course provides students with opportunities to develop marketable skills in preparation for employment in their major field of study or advancement within their career. It is designed for students interested in work experience and/or internships in transfer level degree occupational programs. Course content includes understanding the application of education to the workforce; completion of required forms which document the student's progress and hours spent at the work site; and developing workplace skills and competencies. Appropriate level learning objectives are established by the student and the employer. During the semester, the student is required to participate in a weekly orientation and 75 hours of related paid work experience, or 60 hours of unpaid work experience for one unit. An additional 75 or 60 hours of related work experience is required for each additional unit. Work Experience may be taken for a total of 16 units when there are new or expanded learning objectives. Only one Work Experience course may be taken per semester.

Upon completion of this course, the student will be able to:

- **DEMONSTRATE AN UNDERSTANDING AND APPLICATION OF PROFESSIONAL WORKPLACE BEHAVIOR IN A FIELD OF STUDY RELATED ONE'S CAREER.** (SLO 1)
  - Understand the effects time, stress, and organizational management have on performance.
  - Demonstrate an understanding of consistently practicing ethics and confidentiality in a workplace.
  - Examine the career/life planning process and relate its relevancy to the student.
  - Demonstrate an understanding of basic communication tools and their appropriate use.
  - Demonstrate an understanding of workplace etiquette.
- **DESCRIBE THE CAREER/LIFE PLANNING PROCESS AND RELATE ITS RELEVANCY TO ONE'S CAREER.** (SLO 2)
  - Link personal goals to long term achievement.
  - Display an understanding of creating a professional first impression.
  - Understand how networking is a powerful job search tool.
  - Understand necessary elements of a résumé.
  - Understand the importance of interview preparation.
  - Identify how continual learning increases career success.
- **DEMONSTRATE APPLICATION OF INDUSTRY KNOWLEDGE AND THEORETICAL CONCEPTS AS WRITTEN IN LEARNING OBJECTIVES IN PARTNERSHIP WITH THE EMPLOYER WORK SITE SUPERVISOR.** (SLO 3)

CAM 499 Experimental Offering in Culinary Arts Management

Units: 0.5 - 4
Prerequisite: None.
Transferable: CSU
Catalog Date: June 1, 2020

This course requires students to develop career-related experiences which are related to their field of study or career goals. Course content includes understanding the application of education to the workplace; completion of required forms which document the student's progress and hours spent at the work site; and developing workplace skills and competencies. Appropriate level learning objectives are established by the student and the employer. During the semester, the student is required to participate in a weekly orientation and 75 hours of related paid work experience, or 60 hours of unpaid work experience for one unit. An additional 75 or 60 hours of related work experience is required for each additional unit. Work Experience may be taken for a total of 16 units when there are new or expanded learning objectives. Only one Work Experience course may be taken per semester.

Deans and directors may establish learning objectives for this course. Students must be in a paid or unpaid internship, volunteer position or job related to career goals in Culinary Arts Management.

Enrollment Limitation: CSU
Transferable: AAAS Area III(b)
General Education: June 1, 2020
Catalog Date: June 1, 2020

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