

Area: Fine & Applied Arts
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Degree: A.A. - Culinary Arts/Restaurant Management
 Certificates: Culinary Arts/Restaurant Management
 Restaurant Management
 Introductory Baking

Culinary Arts/Restaurant Management Degree

This degree focuses on basic and advanced culinary techniques, related to both hot food and baking. There is additional emphasis on supervisory and management skills, marketing, law, and financial accountability. The Oak Cafe is a small, fine dining restaurant that provides a management training lab for advanced students in the program.

Student Learning Outcomes

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

- Analyze and design cost effective labor and production schedules.
- Analyze and compare methods of internal cost control.
- Assess contracts commonly used in the food service industry.
- Choose and demonstrate optimal cooking procedures for all categories of foods to include, but not be limited to, vegetables, fruits, fats and oils, milk products, eggs, legumes, grains, baked products, poultry, meat seafood, and soups.
- Assess standards and procedures for delivery concepts into appropriate restaurant service.
- Construct menus considering food, labor, production costs, and marketing.
- Evaluate quality principles to management of the restaurant kitchen, including team building.

Career Opportunities

The hospitality industry is one of the fastest growing market segments available for entry level and professional employees. Businesses including, restaurants, hotels, theme parks, bakeries, cruise ships, caterers and grocery stores are in search of line cooks, entry level and advanced managers, chefs, sous chefs, servers and more.

<u>Requirements for Degree</u>	<u>43 Units</u>
HM 100	Calculations in Foodservice Occupations3
HM 110	Management and Supervision in the Hospitality Industry 2
HM 115	Advertising and Sales in Food Service2
HM 120	Beverage Operation2
HM 125	Legal Aspects of the Hospitality Industry2
HM 300	Becoming a Chef3
HM 310	Sanitation, Safety and Equipment3
HM 315	Food Theory and Preparation 4 ¹
HM 320	Breads, Yeast Doughs and Pastry2
HM 325	Fine Baking and Pastry (European)2
HM 340	Cost Control in the Food Service Industry2
HM 360	Professional Cooking3
HM 370	Dining Room Management 2 ²
HM 380	Restaurant Management and Production 3 ³
And a minimum of 5 units from the following:5	
HM 498	Work Experience in Hospitality Management (1 - 4)
And a minimum of 3 units from the following:3	
HM 150	Catering (3)
HM 155	Mediterranean Cuisine (3)
HM 165	Regional American Cuisine (3)

HM 180	Garde Manger (3)
HM 297	Internship in Hospitality Management (1 - 4)
HM 330	Advanced Baking and Pastry (3)

¹HM 315 is a prerequisite for all HM hot-food lab classes

²HM 370 requires an additional minimum of 8 hours per week in the Oak Cafe

³HM 380 requires an additional minimum of 16 hours per week in the Oak Cafe

Associate Degree Requirements: The Hospitality Management: Culinary Arts/Restaurant Management 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 ARC graduation requirements.

Culinary Arts/Restaurant Management Certificate

This Certificate focuses on basic and advanced culinary techniques, related to both hot food and baking. There is additional emphasis on supervisory and management skills, marketing, law, and financial accountability. The Oak Cafe is a small, fine dining restaurant that provides a management training lab for advanced students in the program.

Student Learning Outcomes

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

- Analyze and design cost effective labor and production schedules.
- Analyze and compare methods of internal cost control.
- Choose and demonstrate optimal cooking procedures for all categories of foods to include, but not limited to, vegetables, fruits, fats and oils, milk products, eggs, legumes, grains, baked products, poultry, meat, seafood, and soups.
- Assess standards and procedures for delivery concepts into appropriate restaurant service.
- Construct menus considering food, labor, production costs, and marketing.
- Evaluate quality principles to the management of the restaurant kitchen, including team building.

Career Opportunities

Opportunities for qualified people in the restaurant field are endless. The demand for trained cooks, chefs, and managers in all types of restaurants and food service organizations continues to grow.

<u>Requirements for Certificate</u>	<u>43 Units</u>
HM 100	Calculations in Foodservice Occupations3
HM 110	Management and Supervision in the Hospitality Industry 2
HM 115	Advertising and Sales in Food Service2
HM 120	Beverage Operation2
HM 125	Legal Aspects of the Hospitality Industry2
HM 300	Becoming a Chef3

HM 310	Sanitation, Safety and Equipment	3
HM 315	Food Theory and Preparation	4 ¹
HM 320	Breads, Yeast Doughs and Pastry	2
HM 325	Fine Baking and Pastry (European)	2
HM 340	Cost Control in the Food Service Industry	2
HM 360	Professional Cooking	3
HM 370	Dining Room Management	2 ²
HM 380	Restaurant Management and Production	3 ³

And a minimum of 5 units from the following:5

HM 498 Work Experience in Hospitality Management (1 - 4)

And a minimum of 3 units from the following:3

HM 150	Catering (3)
HM 155	Mediterranean Cuisine (3)
HM 165	Regional American Cuisine (3)
HM 180	Garde Manger (3)
HM 330	Advanced Baking and Pastry (3)

¹HM 315 is a prerequisite for all HM hot-food lab classes

²HM 370 requires an additional minimum of 8 hours per week in the Oak Cafe

³HM 380 requires an additional minimum of 16 hours per week in the Oak Cafe

Hospitality Management: Restaurant Management Certificate

This Certificate provides hands-on learning with an emphasis on supervisory and management skills in the restaurant environment. Management and the front-of-the-house skills are emphasized, with students learning basic culinary skills. The Oak Cafe is a small, fine dining restaurant that provides a management training lab for advanced students in the program.

Student Learning Outcomes

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

- Analyze and design cost effective labor and production schedules.
- Analyze and compare methods of internal cost control.
- Assess standards and procedures for delivery concepts into appropriate restaurant service.
- Construct menus considering food, labor, production costs, and marketing.
- Evaluate quality principles to the management of a restaurant, including team building and motivation.

Career Opportunities

The continued growth of the hospitality industry has resulted in an increased need for qualified managers, both entry level and advanced, in all levels of restaurants, hotels, bakeries and other food service and hospitality establishments.

Requirements for Certificate 28 Units

HM 100	Calculations in Foodservice Occupations	3
HM 110	Management and Supervision in the Hospitality Industry	2
HM 115	Advertising and Sales in Food Service	2
HM 120	Beverage Operation	2
HM 300	Becoming a Chef	3
HM 310	Sanitation, Safety and Equipment	3
HM 315	Food Theory and Preparation	4
HM 340	Cost Control in the Food Service Industry	2
HM 370	Dining Room Management	2 ¹

And a minimum of 5 units from the following:5

HM 498 Work Experience in Hospitality Management (1 - 4)

¹HM 370 requires an additional minimum of 8 hours per week in the Oak Cafe

Introductory Baking Certificate

The Introductory Baking certificate provides hands-on learning, focusing on job skills with an emphasis on baking and pastry. It includes production baking, candies, wedding and specialty cakes, plated desserts and artisan breads.

Student Learning Outcomes

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

- Assess and demonstrate basic mixing methods for yeast doughs, cakes, cookies and pastries.
- Analyze and critique professional, commercial bakeshop ingredients and supplies.
- Analyze quality defects in baked products and specify possible errors in technique or ingredient selection.
- Prepare and critique a variety of products in include: biscuits, artisan breads, Danish pastry, muffins, coffee cakes, pies, tarts, puff pastry, cakes, cookies, pastry cream, pate a choux, icings, souffles, ice creams and meringues.

Requirements for Certificate 17 Units

HM 300	Becoming a Chef	3
HM 310	Sanitation, Safety and Equipment	3
HM 315	Food Theory and Preparation	4
HM 320	Breads, Yeast Doughs and Pastry	2
HM 325	Fine Baking and Pastry (European)	2
HM 330	Advanced Baking and Pastry	3

HM 100 Calculations in Foodservice Occupations

3 Units

Advisory: MATH 25; or placement through the assessment process.

Hours: 54 hours LEC

This course is a study of mathematical principles in the context of commercial food production. Topics include recipe conversion and yields, production baking formulas, weights and measures, product yield tests, and recipe and food cost analysis.

HM 101 Introductory Culinary Skills

1.5 Units

Hours: 27 hours LEC

This introductory course is designed to provide the foundation for all entry level food preparation courses. It focuses extensively on the development of job skills, equipment utilization, weights, measurements, knife speed and accuracy, as well as kitchen product identification.

HM 110 Management and Supervision in the Hospitality Industry

2 Units

Advisory: ENGWR 102 or 103 and ENGRD 116 or ESLR 320, ESLL 320, and ESLW 320, or placement through assessment.

Hours: 36 hours LEC

The role of management in supervision including profiles of effective management styles, supervision and leadership is covered. Current theories of management and supervision of service industry are introduced.

HM 115 Advertising and Sales in Food Service

2 Units

Advisory: ENGWR 102 or 103 and ENGRD 116 or ESLR 320, ESLL 320, and ESLW 320, or placement through assessment.

Hours: 36 hours LEC

This course is an introductory presentation of principles involved in advertising for food service establishments. Topics covered include menu planning, design and pricing, marketing plans, market information systems, consumer behavior and internal and external promotions.

HM 120 Beverage Operation 2 Units

Advisory: ENGWR 102 or 103 and ENGRD 116 or ESLR 320, ESLL 320, and ESLW 320, or placement through assessment.

Hours: 36 hours LEC

This course is a study of beverages, both alcoholic and non-alcoholic, used in the food service industry. Topics include: beverage composition, production methods and regions, quality, characteristics, uses in drinks and food, beverage service; wine analysis, service and pairing with food; government regulations and licenses. Field trips are included.

HM 125 Legal Aspects of the Hospitality Industry 2 Units

Advisory: ENGWR 102 or 103 and ENGRD 116 or ESLR 320, ESLL 320, and ESLW 320, or placement through assessment.

Hours: 36 hours LEC

This course provides an explanation of legal aspects of the food service industry. Topics include government regulations, patron safety and rights; liability issues for food, alcohol, property and ownership protection; employee issues of fair hire and termination and forms of business organization.

HM 150 Catering 3 Units

Prerequisite: HM 315 with a grade of "C" or better.

Advisory: ENGWR 102 or 103 and ENGRD 116 or ESLR 320, ESLL 320, and ESLW 320, or placement through assessment.

Hours: 18 hours LEC; 108 hours LAB

This course covers the business and culinary aspects of catering. Topics include starting a catering business, laws, licenses, taxes, insurance and contracts. Also included are interviewing clients and organizing catered menus and events; pricing menus and services; staffing, equipping, and transporting catered services; culinary techniques; and weddings and receptions. Off-campus catering events are required.

HM 155 Mediterranean Cuisine 3 Units

Prerequisite: HM 315 with a grade of "C" or better.

Advisory: HM 100 and 310.

Hours: 36 hours LEC; 54 hours LAB

This course presents the study of ingredients and culinary techniques used in preparing foods from the Mediterranean including France, Italy, Sicily, Greece, Spain, North Africa and regional focuses within these areas. The laboratory component includes skills development, production and the use of equipment specific to preparation of Mediterranean foods.

HM 165 Regional American Cuisine 3 Units

Advisory: HM 100, 310, and 315.

Hours: 36 hours LEC; 54 hours LAB

This course presents the study of ingredients and culinary techniques used in the preparation of foods from a variety of North American cuisines, including New England, Floridian, Cajun, Californian, Midwestern, Southern, Pacific Northwestern, and others. Topics include the foods indigenous to the regions and the influences of early settlers. The laboratory component includes skills development, production and the use of equipment specific to those individual areas.

HM 180 Garde Manger 3 Units

Prerequisite: HM 315 with a grade of "C" or better.

Advisory: ENGWR 102 or 103 and ENGRD 116 or ESLR 320, ESLL 320, and ESLW 320, or placement through assessment.

Hours: 36 hours LEC; 54 hours LAB

This course focuses on the art of the cold kitchen with emphasis on both modern and classical techniques. Topics covered include hors d'oeuvre, canaps, salads, brining, pickling, curing, and smoking. It also includes basic charcuterie with emphasis on forcemeats, mouselines, terrines, pats, galantines and sausages.

HM 290 Competitive Culinary Training 2-4 Units

Prerequisite: Hospitality Management 315 with a "C" or better.

Hours: 18 hours LEC; 60-225 hours LAB

This course is a cooperative effort between the college, The American Culinary Federation and The Capital Chef's Associations. Students will work with instructors and local chefs to prepare themselves to compete in regional and national culinary competitions, using the American Culinary Federation format. Labs will include knife skills and hot food preparation. Field trips to local restaurants will be included to work with local chefs. This course may be taken 4 times for a maximum of 12 units.

HM 297 Internship in Hospitality Management 1-4 Units

Prerequisite: Must have completed 15 units in Hospitality Management with a grade of "C" or better.

Advisory: MATH 25, ENGWR 102 or 103 and ENGRD 116 or ESLR 320, ESLL 320, and ESLW 320, or placement through assessment process.

Hours: 18 hours LEC; 60-225 hours LAB

This course is a cooperative effort between the college and hospitality industries in the community to provide training through practical on-the-job experience. Internship sponsors/employers assist in the acquisition of skills and application of knowledge learned in the classroom. May be taken 4 times for credit for a maximum of 8 units.

HM 300 Becoming a Chef 3 Units

Course Transferable to CSU

Hours: 54 hours LEC

This course covers the history of the culinary profession, explores the numerous avenues of opportunity, and studies the advantages of continuing education in the field. It also covers the backgrounds and approaches of successful chefs and restaurateurs. Field trips are required and provide exposure to different types of kitchens, industry food shows, and/or markets.

HM 310 Sanitation, Safety and Equipment 3 Units

Advisory: MATH 204, ENGWR 102 or 103 and ENGRD 116 or ESLR 320, ESLL 320, and ESLW 320, or placement through assessment process.

Course Transferable to CSU

Hours: 54 hours LEC

This course covers all phases of food sanitation; cause, control and investigation of illnesses caused by food contamination; sanitary practices in food preparation, proper dishwashing procedures; sanitation of kitchen, dining room, and all equipment; cleaning materials and procedures; garbage and refuse disposal. The course includes general safety precautions, including elementary first aid; maintenance and operation of appropriate food service equipment; and elements of kitchen planning and types of equipment used.

HM 315 Food Theory and Preparation 4 Units

Advisory: ENGWR 102 or 103, and ENGRD 116 with a grade of "C" or better; OR ESLR 320 and ESLW 320 with a grade of "C" or better; OR placement through assessment process.

Course Transferable to CSU

Hours: 36 hours LEC; 108 hours LAB

This course is a comprehensive study of basic principles of food science and theory and techniques involved in food preparation. A study of the factors that influence foods and the changes which occur in foods during preparation is included. Emphasis is on basic cooking skills, theory application, product and quality identification.

HM 320 Breads, Yeast Doughs and Pastry 2 Units

Corequisite: HM 315
Advisory: ENGWR 102 or 103, and ENGRD 116 with a grade of "C" or better; OR ESLR 320 and ESLW 320 with a grade of "C" or better; OR placement through assessment process.
Course Transferable to CSU
Hours: 18 hours LEC; 54 hours LAB
 This course covers theory and principles of doughs, yeast and pastries with emphasis in bread production, sweet and savory doughs, and egg doughs. Topics include croissant, puff dough, and pate-a-choux, traditional breakfast pastries, and American cookies and teacakes. All content is intended for students interested in commercial restaurants, bakeries, and other food service facilities. Laboratory work allows individual and quantity production of products studied.

HM 325 Fine Baking and Pastry (European) 2 Units

Prerequisite: HM 320 with a grade of "C" or better.
Advisory: MATH 25, ENGWR 102 or 103, and ENGRD 116 with a grade of "C" or better; OR ESLR 320 and ESLW 320 with a grade of "C" or better; OR placement through assessment process.
Course Transferable to CSU
Hours: 18 hours LEC; 54 hours LAB
 This course covers the theory and principles of fine baking and pastry with emphasis on the European tradition. Concentration is on cakes, fine pastry, chocolate work, decoration, and classic and modern desserts. All lecture and laboratory material is intended for students interested in commercial application in restaurants, bakeries and other food service facilities. Laboratory work allows individual and quantity production of products studied.

HM 330 Advanced Baking and Pastry 3 Units

Prerequisite: HM 310, 320, and 325 with grades of "C" or better.
Course Transferable to CSU
Hours: 36 hours LEC; 54 hours LAB
 This course focuses on commercial production of baked products, pastries, candies, restaurant style desserts and wedding cakes. Lecture emphasizes advanced baking science; laboratory hours are spent in commercial production. Products include European style breads, restaurant style plate presentation, frozen desserts, tortes, cakes, sauces, tarts, pulled sugar, piping and chocolate work. Emphasis is placed on production of high quality products and professional presentation. Field trips to professional bakeries are required.

HM 340 Cost Control in the Food Service Industry 2 Units

Advisory: ENGWR 102 or 103, and ENGRD 116 with a grade of "C" or better; OR ESLR 320 and ESLW 320 with a grade of "C" or better; OR placement through assessment process.
Course Transferable to CSU
Hours: 36 hours LEC
 This course covers accounting and cost control principles in the foodservice industry. It includes the use of accounting techniques to analyze food and labor cost control, business operations, budgeting, financing, and profit and loss statements.

HM 360 Professional Cooking 3 Units

Prerequisite: HM 315 with a grade of "C" or better.
Advisory: HM 100 and 310.
Course Transferable to CSU
Hours: 36 hours LEC; 54 hours LAB
 This course presents the study of intermediate culinary techniques, production standards, recipe analysis, presentation, stocks, sauces, and major ingredients used in professional cooking. The laboratory component includes use of equipment, skills development and time management in the commercial kitchen.

HM 370 Dining Room Management 2 Units

Prerequisite: HM 100 and 310 with grades of "C" or better.
Corequisite: HM 498, to include a minimum of 8 hours per week of work experience in the operation of the front of the house for The Oak Cafe at American River College.
Course Transferable to CSU
Hours: 36 hours LEC
 This course focuses on restaurant management with emphasis on service and the dining room. Topics include the historical view of service, quality and exceeding expectations, methods of service, management of service operations and personnel, internal and external marketing, and daily reports and controls. Work experience component allows for hands-on experience running the dining room of the Oak Cafe two days a week.

HM 380 Restaurant Management and Production 3 Units

Prerequisite: HM 100, 310, 315, 320, 325, and 360 with grades of "C" or better.
Corequisite: HM 498 (to include a minimum of 16 hours per week of work experience in the commercial kitchen of The Oak Cafe American River College, or other site as assigned-effectively and efficiently producing food for the campus restaurant, campus catering or other commercial use).
Course Transferable to CSU
Hours: 54 hours LEC

This course focuses on restaurant management with emphasis on the kitchen. It includes the study of successful restaurant concepts, food styles and ethnic influences, production methods and standards, menu design, including specific purchasing and cost control, application of sanitation and safety standards, employee scheduling, motivation and supervision, and product marketing. Students practice concepts in the work experience portion of the class as they work in the Oak Cafe two days a week.

HM 494 Topics in Hospitality Management .5-4 Units

Advisory: ENGWR 102 or 103 and ENGRD 116 or ESLR 320, ESSL 320, and ESLW 320, or placement through assessment process.
Course Transferable to CSU
Hours: 9-72 hours LEC

This course is designed to give students an opportunity to study topics in Hospitality which are job oriented and not included in current offerings. The course may be repeated for up to 6 units of credit provided there is no duplication of topics.

HM 498 Work Experience in Hospitality Management 1-4 Units

Advisory: ENGWR 102 or 103, and ENGRD 116 with a grade of "C" or better; OR ESLR 320 and ESLW 320 with a grade of "C" or better; OR placement through assessment process.
General Education: AA/AS Area III(b)
Enrollment Limitation: Maintain a minimum of 7 units
Course Transferable to CSU
Hours: 18 hours LEC; 60-225 hours LAB

This course is a cooperative effort between the college and hospitality employers in the community. Discussion topics include performance based objectives, resume writing, interviewing and career planning. May be taken 4 times for credit up to 12 units.