

CULINARY ARTS & RESTAURANT MANAGEMENT

The hospitality industry (hotel/travel/tourism/restaurant) continues to be one of the fastest growing in the state. The World Travel and Tourism Council projects that the industry will grow at a level of 4.0% per year over the next ten years, creating an opportunity for every country in the world to be a part of this process and to share the benefits. The National Restaurant Association predicts that nearly half of consumers' food budget will be spent in restaurants. There is an immense need for knowledgeable managers who can master today's and tomorrow's technology, to include emphasis on sustainability, and meet the across-the-board need being driven by major hotel and restaurant chains as well as privately owned hotels, clubs, and restaurants.

CRM R100 Principles of the Hospitality Industry 3 Units

In-Class Hours: 52.5 lecture

C-ID: HOSP 100

The course will provide an overview of the hospitality industry, its history and interrelationships of hotel, restaurant, travel, leisure industries, and introduce math concept applications in the culinary field. Students will also learn the importance of economic and social influences of leisure. Emphasis is on the attitude required of a person seeking a position in the industry.

Grade Modes: Letter Graded, Credit by exam, license etc.

Field Trips: May be required

Degree Applicability: Applies to Associate Degree

AA/AS GE: None

Transfer Credit: CSU

UC Credit Limitations: None

CSU GE-Breadth: None

IGETC: None

CRM R101 Culinary Foundations 1 Unit

In-Class Hours: 52.5 laboratory

Enrollment Limitations: Current negative TB test or chest x-ray.

Possession of ServSafe Certification or equivalent.

In this course students will have the opportunity to apply introductory level culinary techniques as a component of the Oxnard College culinary education. Classical knife cuts and French classical cuisine techniques are the basis for daily instruction. Proper use of commercial equipment and scaling of measurement, formulas, and recipe create a solid foundation for job training. Competencies include stocks, mother sauces, soups, vegetable, grains, and egg cookery as well as chicken, fish, and beef sub-primal butchery.

Grade Modes: Letter Graded, Student Option- Letter/Credit, Pass/No Pass Grading

Field Trips: May be required

Degree Applicability: Applies to Associate Degree

AA/AS GE: None

Transfer Credit: CSU

UC Credit Limitations: None

CSU GE-Breadth: None

IGETC: None

CRM R102A Institutional Food Production 7 Units

In-Class Hours: 52.5 lecture, 210 laboratory

Prerequisites: CRM R104 or concurrent

Enrollment Limitations: Current negative TB test or chest x-ray.

Possession of ServSafe Certification or equivalent.

C-ID: HOSP 160

This course provides laboratory experience for institutional food production. Students will receive an introduction and apply learned principles and procedures for basic food preparation with an emphasis on equipment, tools, and the proper utilization of time techniques.

Grade Modes: Letter Graded, Student Option- Letter/Credit, Pass/No Pass Grading

Field Trips: May be required

Degree Applicability: Applies to Associate Degree

AA/AS GE: None

Transfer Credit: CSU

UC Credit Limitations: None

CSU GE-Breadth: None

IGETC: None

CRM R102B Institutional Food Production Management 4 Units

In-Class Hours: 35 lecture, 105 laboratory

Prerequisites: CRM R102A

Enrollment Limitations: Current negative TB test or chest x-ray.

Possession of ServSafe Certification or equivalent.

The course provides advanced study and laboratory experience of food preparation management for the continuing student. Students will apply advanced knowledge in kitchen organization and supervision of food service workers emphasizing high production standards. Students will learn recipe standardization, portion control, and food service sanitation. Students will also receive experience in food service operations management.

Grade Modes: Letter Graded, Student Option- Letter/Credit, Pass/No Pass Grading

Degree Applicability: Applies to Associate Degree

AA/AS GE: None

Transfer Credit: CSU

UC Credit Limitations: None

CSU GE-Breadth: None

IGETC: None

CRM R102C Catering Techniques 3 Units

In-Class Hours: 17.5 lecture, 105 laboratory

Prerequisites: CRM R102A

Enrollment Limitations: Current negative TB test or chest x-ray.

Possession of ServSafe Certification or equivalent.

Students will learn to identify and analyze the market potential for the style of catering business they are interested in developing, calculate menu pricing and how it correlates to competitive food service operators, and calculate operating costs, break-even points, and profit.

Grade Modes: Letter Graded, Student Option- Letter/Credit, Pass/No Pass Grading

Field Trips: May be required

Degree Applicability: Applies to Associate Degree

AA/AS GE: None

Transfer Credit: CSU

UC Credit Limitations: None

CSU GE-Breadth: None

IGETC: None

CRM R103A Introduction to Baking Techniques 6 Units*In-Class Hours:* 52.5 lecture, 157.5 laboratory*Prerequisites:* CRM R102A*Enrollment Limitations:* Current negative TB test or chest x-ray.

Possession of ServSafe Certification or equivalent.

This course provides instruction in the preparation and/or use of pastries, pies, fillings, milk, starches, and leavening agents. Ratios and chemical reactions of ingredients are also stressed, as well as the effects of heat and refrigeration on products. Making of breads, rolls, Danish pastries, and puff pastries are demonstrated and practiced. After instruction, students calculate food cost and mark-up for retail sales of products.

Grade Modes: Letter Graded, Student Option- Letter/Credit, Pass/No Pass Grading**Field Trips:** May be required**Degree Applicability:** Applies to Associate Degree**AA/AS GE:** None**Transfer Credit:** CSU**UC Credit Limitations:** None**CSU GE-Breadth:** None**IGETC:** None**CRM R103B Advanced Pastry 3.5 Units***Formerly:* CRM R198H*In-Class Hours:* 8.75 lecture, 157.5 laboratory*Prerequisites:* CRM R103A*Enrollment Limitations:* Current negative TB test or chest x-ray.

Possession of ServSafe Certification or equivalent.

This course focuses on concepts, procedures and techniques to produce plated desserts. The course emphasizes the preparation and assembly of finished desserts, tempering chocolate, sauce preparation, and garnishes.

Grade Modes: Letter Graded, Student Option- Letter/Credit, Pass/No Pass Grading**Degree Applicability:** Applies to Associate Degree**AA/AS GE:** None**Transfer Credit:** CSU**UC Credit Limitations:** None**CSU GE-Breadth:** None**IGETC:** None**CRM R103C Cake Decorating and Assembly 2.5 Units***Formerly:* CRM R198I*In-Class Hours:* 8.75 lecture, 105 laboratory*Prerequisites:* CRM R103A

This course will cover advanced cake decoration of single layer and multi-tier special event cakes. Making wedding cakes, birthday cakes, and quinceanera cakes will be covered. Multiple frosting types and techniques will be employed. Students mastering techniques taught in this course will be qualified for entry level cake decorating positions.

Grade Modes: Letter Graded, Student Option- Letter/Credit, Pass/No Pass Grading**Field Trips:** May be required**Degree Applicability:** Applies to Associate Degree**AA/AS GE:** None**Transfer Credit:** CSU**UC Credit Limitations:** None**CSU GE-Breadth:** None**IGETC:** None**CRM R104 Sanitation and Environmental Control 3 Units***In-Class Hours:* 52.5 lecture*C-ID:* HOSP 110

This course focuses on the sanitation and safety issues involved with handling food through the food service process as it applies to the restaurant and hospitality industry. The course will cover the prevention of contamination and food borne illnesses as well as their symptoms and treatment. Students will learn the Hazard Analysis and Critical Control Point (HACCP) system, the characteristics of a food-safe facility and how to establish systems that promote proper food handling and storage techniques. In addition, this course will cover the role of Health Department Sanitarians, sanitation regulations, cleaning and sanitizing equipment and facilities, integrated pest management, and training employees on sanitation standards. Employee safety, accident prevention, and crisis management in emergency situations will also be taught. This is a "ServSafe" certificate course.

Grade Modes: Letter Graded, Credit by exam, license etc.**Field Trips:** May be required**Degree Applicability:** Applies to Associate Degree**AA/AS GE:** None**Transfer Credit:** CSU**UC Credit Limitations:** None**CSU GE-Breadth:** None**IGETC:** None**CRM R105 Gourmet Restaurant Service 4 Units***In-Class Hours:* 35 lecture, 105 laboratory*Prerequisites:* CRM R102B*Enrollment Limitations:* Current negative TB test or chest x-ray.

Possession of ServSafe Certification or equivalent.

This course will teach students techniques in various restaurant stations. The course will also cover a prix fixe menu style service, a buffet style service and demonstrations on butchery and molecular gastronomy. Additional techniques will be taught in modern restaurant trends.

Grade Modes: Letter Graded**Field Trips:** May be required**Degree Applicability:** Applies to Associate Degree**AA/AS GE:** None**Transfer Credit:** CSU**UC Credit Limitations:** None**CSU GE-Breadth:** None**IGETC:** None**CRM R106 Nutrition in Food Service 3 Units***In-Class Hours:* 52.5 lecture

This course focuses on nutrition as it relates to personal health, foods and food preparation. Students will learn menu planning and recipe modification, and marketing of food products for use in hotels, restaurants, and institutions. Students will also complete the nutrition competencies required by the National Restaurant Association Educational Foundation.

Grade Modes: Letter Graded, Credit by exam, license etc., Student Option- Letter/Credit, Pass/No Pass Grading**Field Trips:** May be required**Degree Applicability:** Applies to Associate Degree**AA/AS GE:** None**Transfer Credit:** CSU**UC Credit Limitations:** None**CSU GE-Breadth:** None**IGETC:** None

CRM R107 Dining Room Service 2.5 Units*In-Class Hours:* 17.5 lecture, 78.75 laboratory*Prerequisites:* CRM R100 and CRM R104. Limitations on Enrollment: Negative TB Test*Enrollment Limitations:* Current negative TB test or chest x-ray.

This course provides proper methods of service in all types of eating establishments from mom and pop operations to haute cuisine restaurants. A comprehensive presentation of what is needed to provide excellent service is also reviewed.

Grade Modes: Letter Graded, Student Option- Letter/Credit, Pass/No Pass Grading**Field Trips:** May be required**Degree Applicability:** Applies to Associate Degree**AA/AS GE:** None**Transfer Credit:** CSU**UC Credit Limitations:** None**CSU GE-Breadth:** None**IGETC:** None**CRM R109 Management by Menu 3 Units***In-Class Hours:* 52.5 lecture

This course will study menus as the central theme that influences most foodservice function. The basic principles of menu making, including all phases of menu planning for today's trends will be presented. Students will also study ways to control costs and create interesting menus for different types of establishments in the hospitality industry.

Grade Modes: Letter Graded, Student Option- Letter/Credit, Pass/No Pass Grading**Field Trips:** May be required**Degree Applicability:** Applies to Associate Degree**AA/AS GE:** None**Transfer Credit:** CSU**UC Credit Limitations:** None**CSU GE-Breadth:** None**IGETC:** None**CRM R110 Hospitality and Cost Control 3 Units***In-Class Hours:* 52.5 lecture

This course provides an overview of the analysis and management of food, beverage, labor and other costs within a hospitality operation. Students will learn problem solving and application of cost control techniques to maximize profits while managing expenses. The course also focuses on establishing standards, cost-volume-profit analysis, forecasting, purchasing and storage controls, menu costing and pricing, theft prevention and labor control.

Grade Modes: Letter Graded**Field Trips:** May be required**Degree Applicability:** Applies to Associate Degree**AA/AS GE:** None**Transfer Credit:** CSU**UC Credit Limitations:** None**CSU GE-Breadth:** None**IGETC:** None**CRM R112 Food and Beverage Management 3 Units***In-Class Hours:* 52.5 lecture*C-ID:* HOSP 130

This course gives students the foundation needed to make smart decisions in commercial and institutional food and beverage operations. Information concerning the latest operational trends is presented. Case studies developed by industry professionals give students practice solving problems like those experienced on the job. Internet exhibits and website addresses link students with valuable food and beverage resources.

Grade Modes: Letter Graded**Field Trips:** May be required**Degree Applicability:** Applies to Associate Degree**AA/AS GE:** None**Transfer Credit:** CSU**UC Credit Limitations:** None**CSU GE-Breadth:** None**IGETC:** None**CRM R113 Bar and Beverage Management 3 Units***In-Class Hours:* 52.5 lecture

This course covers all facets of bar and beverage products management including Mixology, wineries, breweries, balancing marketing and cost control, business planning, and employee management and training. Course also covers alcohol service responsibility, and essential information on a wide range of beverage products, including non-alcoholic beverages. This course is required for National Restaurant Management (NRA) Certification.

Grade Modes: Letter Graded, Student Option- Letter/Credit, Pass/No Pass Grading**Field Trips:** May be required**Degree Applicability:** Applies to Associate Degree**AA/AS GE:** None**Transfer Credit:** CSU**UC Credit Limitations:** None**CSU GE-Breadth:** None**IGETC:** None**CRM R115 Marketing of Hospitality Services 3 Units***In-Class Hours:* 52.5 lecture

This course provides an in-depth look at proven marketing strategies specific to hospitality services. The course also demonstrates how hospitality organizations can promote their unique features and compete more effectively in the market.

Grade Modes: Letter Graded, Student Option- Letter/Credit, Pass/No Pass Grading**Field Trips:** May be required**Degree Applicability:** Applies to Associate Degree**AA/AS GE:** None**Transfer Credit:** CSU**UC Credit Limitations:** None**CSU GE-Breadth:** None**IGETC:** None

CRM R117 Wine Appreciation 3 Units

In-Class Hours: 52.5 lecture

Enrollment Limitations: Minimum age of 21.

This course covers all the essentials from understanding labels and varieties, to selecting complementary foods and wines. This course will cover most of the wine regions of the world to help train your palate in wine production techniques and regional differences for menu creation.

Grade Modes: Letter Graded, Student Option- Letter/Credit, Pass/No Pass Grading

Field Trips: May be required

Degree Applicability: Applies to Associate Degree

AA/AS GE: None

Transfer Credit: CSU

UC Credit Limitations: None

CSU GE-Breadth: None

IGETC: None

CRM R122 California Wines and Viticulture 3 Units

In-Class Hours: 52.5 lecture

Enrollment Limitations: Minimum age of 21.

This course covers all the essentials from understanding labels and varieties, to selecting complementary foods and wines from most regions within California. This course will cover most of the wine regions of California to help train your palate in wine production techniques and regional differences for menu creation.

Grade Modes: Letter Graded, Student Option- Letter/Credit, Pass/No Pass Grading

Field Trips: May be required

Degree Applicability: Applies to Associate Degree

AA/AS GE: None

Transfer Credit: CSU

UC Credit Limitations: None

CSU GE-Breadth: None

IGETC: None

- Culinary Arts, Associate in Science (<http://catalog.vcccd.edu/oxnard/programs-courses/culinary-arts-restaurant-management/culinary-arts-as/>)
- Restaurant Management, Associate in Science (<http://catalog.vcccd.edu/oxnard/programs-courses/culinary-arts-restaurant-management/restaurant-management-as/>)
- Culinary Arts, Certificate of Achievement (<http://catalog.vcccd.edu/oxnard/programs-courses/culinary-arts-restaurant-management/culinary-arts-coa/>)
- Restaurant Management, Certificate of Achievement (<http://catalog.vcccd.edu/oxnard/programs-courses/culinary-arts-restaurant-management/restaurant-management-coa/>)
- Baking and Patisserie, Proficiency Award (<http://catalog.vcccd.edu/oxnard/programs-courses/culinary-arts-restaurant-management/baking-patisserie-pa/>)
- Lead Cook, Proficiency Award (<http://catalog.vcccd.edu/oxnard/programs-courses/culinary-arts-restaurant-management/lead-cook-pa/>)

For more information contact:

Adam Hart (805) 678-5267 ahart@vcccd.edu