

2021 Fall Schedule of Classes

Culinary Arts Pathway



<p>CLN ART 111 - Culinary Arts Orientation I (CSU) - 4 Units Combined Lecture & Lab Course</p> <p>Enrollment Requirement: Corequisite: CLN ART 112 With a combination of lecture and lab practice, the students are introduced to the world of commercial food production. Students are introduced to culinary theories and develop skills in knife handling, ingredient identification, small and large equipment use, weights and measures, recipe development and cooking fundamentals.</p>	<p>CLN ART 111 – Culinary Arts Orientation 16 Week Class (Starts 08/30/2021 – Ends 12/19/2021)</p> <p>Class #10715 - LECTURE 7:00 am - 9:05 am Friday Class #10718 - LAB 9:15 am - 3:45 pm Friday Chef Damaso, S E3-210</p>
	<p>CLN ART 111 – Culinary Arts Orientation 16 Week Class (Starts 08/30/2021 – Ends 12/19/2021)</p> <p>Class # 10728 - LECTURE 7:00 am - 9:05 am Saturday Class # 10733 - LAB 9:15 am - 3:45 pm Saturday Chef Pasin, C E3-210</p>
	<p>CLN ART 111 – Culinary Arts Orientation 8 Week Class (Starts 08/30/2021 – Ends 10/24/2021)</p> <p>Class # 10742 - LECTURE 8:30 am - 9:45 am TuWeTh Class # 10758 - LAB 9:55 am – 2:10 pm TuWeTh Chef Damaso, S E3-210</p>
	<p>CLN ART 111 – Culinary Arts Orientation 8 Week Class (Starts 10/25/2021 – Ends 12/19/2021)</p> <p>Class # 19820 - LECTURE 8:30 am - 9:55 am TuWeTh Class # 19821 - LAB 10:05 am – 2:55 pm TuWeTh Chef Damaso, S E3-210</p>
	<p>CLN ART 111 – Culinary Arts Orientation 8 Week Class (Starts 10/25/2021 – Ends 12/19/2021)</p> <p>Class # 20253 - LECTURE 2:30 pm - 3:55 am TuWeTh Class # 20254 - LAB 4:05 am – 8:55 pm TuWeTh Chef Robles, L LEC E3-201, LAB E3-210</p>
<p>CLN ART 112- Sanitation and Safety (CSU) (RPT 3) - 2 Units Lecture Only Course</p> <p>This class discusses sanitation and safety as it applies to the restaurant industry; HACCP protocol, preventing food borne outbreaks, introduction to microbiology and establishing 'flow of food systems' will be covered, federal, state and local legislation and employee training. National Restaurant</p>	<p>CLN ART 112 – Sanitation and Safety 8 Week Class (Starts 08/30/2021 – Ends 10/24/2021)</p> <p>Class #19834 LECTURE 7:00 am - 8:15 am TuWeTh Chef Lachica, G E3-207</p>
	<p>CLN ART 112 – Sanitation and Safety 8 Week Class (Starts 08/30/2021 – Ends 10/24/2021)</p> <p>Class #19835 LECTURE 3:15 pm – 5:25 pm MoWe Chef Lachica, G E3-207</p>

<p>Association Serve Safe Certification Exam will be given at conclusion of this class.</p>	<p>CLN ART 112 – Sanitation and Safety 8 Week Class (Starts 10/25/2021 – Ends 12/19/2021) Class #20255 LECTURE 7:00 am - 8:25 am TuWeTh Chef Lachica, G E3-207</p>
	<p>CLN ART 112 – Sanitation and Safety 8 Week Class (Starts 10/25/2021 – Ends 12/19/2021) Class #20256 LECTURE 3:15 pm – 5:20 pm MoWe Chef Lachica, G E3-207</p>
	<p>CLN ART 112 – Sanitation and Safety 8 Week Class (Starts 10/25/2021 – Ends 12/19/2021) Class #20257 LECTURE Chef Lachica, G ONLINE This class does not have required scheduled meetings.</p>
<p>CLN ART 120- Front Of House/Dining Services - 4 Units Combined Lecture & Lab Course</p> <p>Front of house topics pertinent to restaurant & hospitality management, dining room management, service, staffing, use of POS system, money management, stewarding. Serve Safe Alcohol test will be administered at the conclusion of the course.</p>	<p>CLN ART 120 Front of House / Dining Services 8 Week Class (Starts 08/30/2021 – Ends 10/24/2021) Class # 10952 LECTURE 9:30 am - 10:35 am MTWTh Class # 10957 LAB 11:00 am – 2:15 pm MTWTh Chef Lachica, G V E3-106B</p>
	<p>CLN ART 120 Front of House / Dining Services 8 Week Class (Starts 10/25/2021 – Ends 12/19/2021) Class # 10965 LECTURE 9:30 am - 10:35 am MTWTh Class # 10972 LAB 11:00 am – 2:20 pm MTWTh Chef Lachica, G V E3-106B</p>
<p>CLN ART 121- Garde Manger I - Baking (CSU) - 6 Units Combined Lecture & Lab Course</p> <p>Enrollment Requirement: Prerequisite: CLN ART 111 and CLN ART 112</p> <p>Introduction to Garde Manger and Baking. Introduction to basic garde manger, salads, cold sauces and salad dressings dressing, baking principles including yeast and sweet doughs, laminated doughs, mixing methods, and decorating.</p>	<p>CLN ART 121 – Garde Manger I – Baking 8 Week Class (Starts 08/30/2021 – Ends 10/24/2021) Class #17827 LECTURE 10:40 am - 12:45 pm MTWTh Class #17828 LAB 6:30 am - 10:30 am MTWTh Chef Scherer, D E3-202 LEC, E3-213 LAB</p>
	<p>CLN ART 121 – Garde Manger I – Baking 8 Week Class (Starts 10/25/2021 – Ends 12/19/2021) Class #10986 LECTURE 10:40 am - 12:45 pm MTWTh Class #10993 LAB 6:30 am - 10:30 am MTWTh STAFF E3-202 LEC, E3-213 LAB</p>
	<p>CLN ART 121 – Garde Manger I – Baking 16 Week Class (Starts 08/30/2021 – Ends 12/19/2021) Class # 24636 LECTURE 2:30 pm – 4:35 pm MoWe Class # 24637 LAB 4:45 pm – 8:15 pm MoWe Chef Vachon, J E3-202 LEC, E3-213 LAB</p>

<p>CLN ART 122- Garde Manger II (CSU) - 6 Units Combined Lecture & Lab Course</p> <p>Enrollment Requirement: Prerequisite: CLN ART 111 and CLN ART 112</p> <p>Students will become proficient in the historical features of the garde manger stations including planning and preparation of cold soups, hors d' oeuvres, appetizers, canape, mousse, timbale, cold sauces, relishes, force meat, galantine, terrine, pate en croute components. Preparation and usages of specialty meats, sweetbreads, and sausage will be defined; gelee, aspic, chaud froid, glazing, marinating, curing will be practiced: and buffet presentation, the display of carved fruit and vegetable garnishes and centerpieces will be studied. Projects will include international cuisine, salt dough sculpting and ice carving.</p>	<p>CLN ART 122 – Garde Manger II 8 Week Class (Starts 08/30/2021 – Ends 10/24/2021)</p> <p>Class #20259 LECTURE 8:30 am - 10:35 am MTWTh Class #20260 LAB 10:45 am - 2:20 pm MTWTh Chef Pasin, C E3-202 LEC, E3-213 LAB</p> <hr/> <p>CLN ART 122 – Garde Manger II 8 Week Class (Starts 10/25/2021 – Ends 12/19/2021)</p> <p>Class #20274 LECTURE 8:30 am - 10:35 am MTWTh Class #20275 LAB 10:45 am - 2:25 pm MTWTh Chef Pasin, C E3-202 LEC, E3-213 LAB</p>
<p>CLN ART 131- Culinary Arts - Breakfast I (CSU) - 6 Units Combined Lecture & Lab Course</p> <p>Enrollment Requirement: Prerequisite: CLN ART 111 and CLN ART 112</p> <p>Students are introduced to a la minute breakfast cookery, hot sandwiches, culinary management, and supervision. Upon completion the students will be able to identify and safely use the tools and equipment used in breakfast cookery as well as egg cookery, breakfast meats, cereals, beverages, hot sandwiches, a la minute preparation, brunch items, pancakes, and waffles. Other areas covered include portion control, inventory pars, weights and measures, labor and cost control.</p>	<p>CLN ART 131 – Culinary Arts - Breakfast 8 Week Class (Starts 08/30/2021 – Ends 10/24/2021)</p> <p>Class # 11110 LECTURE 10:40 am - 12:45 pm MTWTh Class # 11112 LAB 6:30 am - 10:30 am MTWTh Chef Vachon, J E3-201 LEC, E3-110BR LAB</p> <hr/> <p>CLN ART 131 – Culinary Arts - Breakfast 8 Week Class (Starts 10/25/2021 – Ends 12/19/2021)</p> <p>Class # 11116 LECTURE 10:40 am - 12:45 pm MTWTh Class # 11122 LAB 6:30 am - 10:30 am MTWTh Chef Vachon, J E3-201 LEC, E3-110BR LAB</p>
<p>CLN ART 132- Culinary Arts - Entremetier Saucier (CSU) - 6 Units Combined Lecture & Lab Course</p>	<p>CLN ART 132 – Culinary Arts - Entremetier Saucier 8 Week Class (Starts 08/30/2021 – Ends 10/24/2021)</p> <p>Class #24634 LECTURE 7:30 am - 9:35 am MTWTh Class #24635 LAB 9:45 am - 1:20 pm MTWTh Chef Gilligan, M E3-205 LEC, E3-110ES LAB</p>

<p>Enrollment Requirement: Prerequisite: CLN ART 111 and CLN ART 112</p> <p>Students will examine and prepare the theory and production techniques involved in the preparation of stocks, soups, sauces, starches and vegetables in a classical and contemporary cooking approach. Students will develop a practical understanding of the role and application of sauce pairing with the center of the plate, vegetables, starches, and dessert items.</p>	<p>CLN ART 132 – Culinary Arts - Entremetier Saucier 8 Week Class (Starts 10/25/2021 – Ends 12/19/2021)</p> <p>Class #20250 LECTURE 7:30 am - 9:35 am MTWTh Class #20251 LAB 9:45 am - 1:45 pm MTWTh STAFF E3-205 LEC, E3-110ES LAB</p>
<p>CLN ART 141- Butchery/Center Of The Plate And Quantity Food Cookery (CSU) - 6 Units Combined Lecture & Lab Course</p> <p>Enrollment Requirement: Prerequisite: CLN ART 111, CLN ART 112, CLN ART 121, CLN ART 122, CLN ART 131 and CLN ART 132</p> <p>This course covers quantity and quality food production of meats, fish, and poultry. Students will practice center of the plate food preparation, meat identification and fabrication with an emphasis on portion control, sauce pairing and accompaniment compatibility. Students will discuss, compare and prepare various international foods.</p>	<p>CLN ART 141 - Butchery / Center of The Plate and Quantity Food Cookery 8 Week Class (Starts 08/30/2021 – Ends 10/24/2021)</p> <p>Class #11175 LECTURE 7:30 am - 9:35 am MTWTh Class #11181 LAB 9:45 am - 1:45 pm MTWTh Chef Robles, L E3-201 LEC, E3-110GR LAB</p>
	<p>CLN ART 141 - Butchery / Center of The Plate and Quantity Food Cookery 8 Week Class (Starts 10/25/2021 – Ends 12/19/2021)</p> <p>Class #11189 LECTURE 7:30 am - 9:35 am MTWTh Class #11200 LAB 9:45 am - 1:45 pm MTWTh Chef Robles, L E3-201 LEC, E3-110GR LAB</p>
<p>CLN ART 170- Culinary Nutrition (CSU) - 2 Units Lecture Only Course</p> <p>This course provides a quick overview of applied culinary nutrition. Recipe and menu development including ingredient selection and cooking techniques will be discussed. Special diet (low fat, low sodium, diabetic, and caloric intake) will be discussed. Appropriate for food service professionals who would like to work as personal chefs, with sports teams, at spas and resorts, major hospital chains, entertainment, or transportation industries or in health care.</p>	<p>CLN ART 170 - Culinary Nutrition 8 Week Class (Starts 08/30/2021 – Ends 10/24/2021)</p> <p>Class #11206 LECTURE 7:00 am - 8:15 am TuWeTh Chef Spence, R E3-206</p>
	<p>CLN ART 170 - Culinary Nutrition 16 Week Class (Starts 08/30/2021 – Ends 12/19/2021)</p> <p>Class #19833 LECTURE 8:00 am – 10:05 am Friday Chef Spence, R E3-206</p>
	<p>CLN ART 170 - Culinary Nutrition 8 Week Class (Starts 08/30/2021 – Ends 10/24/2021)</p> <p>Class #19831 LECTURE Chef Spence, R ONLINE This class does not have required scheduled meetings.</p>

	<p>CLN ART 170 - Culinary Nutrition 8 Week Class (Starts 10/25/2021 – Ends 12/19/2021)</p> <p>Class #19832 LECTURE 7:00 am – 9:20 am TuTh Chef Spence, R E3-206</p>
<p>CLN ART 235- Menu Planning and Purchasing (CSU) - 4 Units Combined Lecture & Lab Course</p> <p>Enrollment Requirement: Prerequisite: CLN ART 111 and CLN ART 112</p> <p>Advanced course in menu planning and purchasing using the menu as a tool for ordering, selection and procurement of food and beverage items. Menu, labor, and facility computer generated cost analysis and percentages will be addressed.</p>	<p>CLN ART 235 – Menu Planning and Purchasing 8 Week Class (Starts 08/30/2021 – Ends 10/24/2021)</p> <p>Class #11239 LECTURE 10:00 am - 11:05 am MTWTh Class #11241 LAB 6:30 am - 9:50 am MTWTh Chef Garnica Diaz, E E3-205 LEC, E3-100 LAB</p> <hr/> <p>CLN ART 235 – Menu Planning and Purchasing 8 Week Class (Starts 10/25-2021 – Ends 12/19/2021)</p> <p>Class #11248 LECTURE 10:00 am - 11:05 am MTWTh Class #11256 LAB 6:30 am - 9:50 am MTWTh Chef Garnica Diaz, E E3-205 LEC, E3-100 LAB</p>
<p>CLN ART 240- Restaurant Supervision and Training (CSU) - 2 Units Enrollment Lecture Only Course</p> <p>Enrollment Requirement: Prerequisite: CLN ART 111 and CLN ART 112</p> <p>Students are introduced to human resource management and supervision techniques. Students will identify the recruiting process, communication skills, leadership styles, legal issues in the workforce, employee motivation and discipline.</p>	<p>CLN ART 240 – Restaurant Supervision and Training 8 Week Class (Starts 08/30/2021 – Ends 10/24/2021)</p> <p>Class #11279 Chef Garnica Diaz, E ONLINE This class does not have required scheduled meetings.</p> <hr/> <p>CLN ART 240 – Restaurant Supervision and Training 8 Week Class (Starts 10/25/2021 – Ends 12/19/2021)</p> <p>Class #11287 Chef Garnica Diaz, E ONLINE This class does not have required scheduled meetings.</p>
<p>CLN ART 941 - Cooperative Education - Culinary Arts (CSU) (RPT 3) - 4 Units</p> <p>Cooperative Education is a work experience program involving the employer, the student-employee and the college to ensure that the student receives on the job training and the unit credit for work experience or volunteer work/internship. Completion of at least seven units, including Cooperative Education, at the end of the semester is required. Students must be employed or volunteering/interning in order to participate in program.</p>	<p>CLN ART 941 - Cooperative Education 16 Week Class (Starts 08/30/2021 – Ends 12/19/2021)</p> <p>Class #19836 Dam, M ONLINE This class does not have required scheduled meetings.</p>

<p>PROFBKG 112- Baking Processes and Theory Of Ingredients - 4 Units Combined Lecture & Lab Course</p> <p>Enrollment Requirement: Corequisite: CLN ART 112</p> <p>Course Covers the production of quick breads, introduction to puff pastry, laminated dough, and cookies with a emphasis placed on mixing methods. The role of leavening agents, starches, chemical reactions of ingredients and the effect on heat and cold on products. Recipe and menu development, including ingredient selection will be discussed.</p>	<p>PROFBKG 112- Baking Processes and Theory of Ingredients 16 Week Class (Starts 08/30/2021 – Ends 12/19/2021)</p> <p>Class #24638 LECTURE 7:00 am - 9:05 am Saturday Class #24639 LAB 9:15 am - 3:45 pm Saturday Chef True, C E3-212</p>
<p>PROFBKG 121- Beginning Yeast Breads and Quickbreads - 6 Units Combined Lecture & Lab Course</p> <p>Enrollment Requirement: Prerequisite: PROFBKG 112 and CLN ART 112</p> <p>Class introduces student to volume lean & rich yeast bread and quick bread production with an emphasis on flour usage, chemical and natural leavening agents, as well as fat and sugar ingredient identification. Speed, accuracy, and increased productivity are stressed along with preparation of a variety of bread products up to industry standards.</p>	<p>PROFBKG 112- Baking Processes and Theory of Ingredients 8 Week Class (Starts 10/25/2021 – Ends 12/19/2021)</p> <p>Class #14151 LECTURE 9:30 am - 10:55 am TuWeTh Class #14156 LAB 11:00 am - 3:50 pm TuWeTh Chef Spence, R E3-212</p>
<p>PROFBKG 122- Artisan Breads, Specialty Breads - 6 Units Combined Lecture & Lab Course</p> <p>Enrollment Requirement: Prerequisite: CLN ART 112 AND PROFBKG 112 Corequisite: PROFBKG 121</p>	<p>PROFBKG 112- Baking Processes and Theory of Ingredients 8 Week Class (Starts 08/30/2021 – Ends 10/24/2021)</p> <p>Class #24693 LECTURE 9:30 am - 10:45 am TuWeTh Class #24694 LAB 11:00 am - 3:15 pm TuWeTh Chef Spence, R E3-212</p>
<p>PROFBKG 121- Beginning Yeast Breads and Quickbreads - 6 Units Combined Lecture & Lab Course</p> <p>Enrollment Requirement: Prerequisite: PROFBKG 112 and CLN ART 112</p> <p>Class introduces student to volume lean & rich yeast bread and quick bread production with an emphasis on flour usage, chemical and natural leavening agents, as well as fat and sugar ingredient identification. Speed, accuracy, and increased productivity are stressed along with preparation of a variety of bread products up to industry standards.</p>	<p>PROFBKG 121- Beginning Yeast Breads and Quickbreads 8 Week Class (Starts 08/30/2021 – Ends 10/24/2021)</p> <p>Class #14161 LECTURE 10:40 am - 12:45 pm MTWTh Class #14162 LAB 6:30 am - 10:25 am MTWTh Chef True, C E3-206 LEC, E3-109 LAB</p>
<p>PROFBKG 122- Artisan Breads, Specialty Breads - 6 Units Combined Lecture & Lab Course</p> <p>Enrollment Requirement: Prerequisite: CLN ART 112 AND PROFBKG 112 Corequisite: PROFBKG 121</p>	<p>PROFBKG 122- Artesan Breads, Specialty Breads 8 Week Class (Starts 10/25/2021 – Ends 12/19/2021)</p> <p>Class #14163 LECTURE 10:40 am - 12:45 pm MTWTh Class #14164 LAB 6:30 am - 10:30 am MTWTh Chef True, C E3-206 LEC, E3-109 LAB</p>

<p>Recognize formulas and demonstrate the ability to alter formulas in yeast, rolled-in, and quick bread formulas central to this class. View bread baking from an artisan's perspective. Explore the fundamentals of baking science: How a formula works including changes of yields and altering percentages of ingredients in formulas to produce desired results are stressed. Work on increasing productivity, speed and accuracy is continued in this class.</p>	
<p>PROFBKG 131- Plated Restaurant Style Desserts - 6 Units Combined Lecture & Lab Course</p> <p>Enrollment Requirement: Prerequisite: PROFBKG 112 AND CLN ART 112</p> <p>The course covers a wide range of baking techniques and topics with concentration on the composition of restaurant style plated desserts made up of a number of components.</p>	<p>PROFBKG 131- Plated Restaurant Style Desserts 8 Week Class (Starts 08/30/2021 – Ends 10/24/2021)</p> <p>Class #14165 LECTURE 10:40 am - 12:45 pm MTWTh Class #14166 LAB 6:30 am - 10:25 am MTWTh Chef Wemischner, R E3-207 LEC, E3-211 LAB</p>
<p>PROFBKG 132- Baking Processes And Ingredient Control II - 6 Units Combined Lecture & Lab Course</p> <p>Enrollment Requirement: Prerequisite: CLN ART 112 AND PROFBKG 112 Corequisite: PROFBKG 131</p> <p>Students will discuss and demonstrate contemporary style multi-component plated restaurant style desserts. Topics include traditional composed desserts, modern menu fusion, international/ethnic and classical dessert combinations.</p>	<p>PROFBKG 132- Baking Processes & Ingredient Control II 8 Week Class (Starts 10/25/2021 – Ends 12/19/2021)</p> <p>Class #14168 LECTURE 10:45 am - 12:50 pm MTWTh Class #14171 LAB 6:30 am - 10:30 am MTWTh Chef Wemischner, R E3-207 LEC, E3-211 LAB</p>
<p>PROFBKG 141- Baking Procedures and Theory Of Ingredients III - 6 Units Combined Lecture & Lab Course</p> <p>Enrollment Requirement: Prerequisite: CLN ART 111, CLN ART 112, PROFBKG 112, PROFBKG 121, PROFBKG 122, PROFBKG 131 and PROFBKG 132</p> <p>This class applies procedures and techniques for preparing advanced decorative bakery items for display in a professional food service</p>	<p>PROFBKG 141- Baking Procedures & Theory Of Ingredients III 16 Week Class (Starts 08/30/2021 – Ends 12/19/2021)</p> <p>Class #24640 LECTURE 7:00 am – 11:05 am Friday Class #24641 LAB 11:05 am – 6:25 pm Friday Chef Aschenbrener, A E3-201 LEC, E3-211 LAB</p>

facility. Students will prepare and demonstrate various advanced techniques including: Molded and tempered chocolate show pieces, marzipan, nougatine, pastillage, pulled and molded sugar, wedding and other occasional cakes, rolled and poured fondant, and gum paste will be prepared and evaluated.

**RESTMGT 100 - Restaurant Management (CSU) - 3 Units
Lecture Only Course**

Introduction to managing in the restaurant industry. Effective communication, goal setting, management theory, problem solving and creating a teamwork environment will be discussed.

RESTMGT 100 - Restaurant Management

16 Week Class (Starts 08/30/2021 – Ends 12/19/2021)

Class #10118 **LECTURE** 8:00 am – 11:10 am Friday
Chef Wemischner, R ONLINE

This class requires students to be online and interacting with their instructor during the times shown in class schedule in addition to completing assignments.