

CULINARY ARTS AND HOSPITALITY MANAGEMENT

Human Arts and Social Sciences Division

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Culinary Arts, Hospitality Management A.S. Degree

Program Description

Cabrillo College’s Culinary Arts and Hospitality Management program provides the student with the basic culinary skills in food preparation and service, advanced a la carte dining, and buffet food productions, as well as food service management training for the industry. Cabrillo College offers basic skills certificates in Cooking, Catering (16 units each), Wine Tasting Room Management, Wine Service (15 units each), World Wines (17 units), and a certificate of achievement in Culinary Arts and Hospitality Management (36 units). The skills certificates are stepping stones towards a certificate of achievement. When a student has completed 33 units of Culinary Arts core classes and also completed 21 additional units of general education, they can then complete an A.S. Degree in Culinary Arts and Hospitality Management. The program is located at the beautiful Sesnon House Mansion where there is a full-service restaurant and a catering facility open to the public. The students gain hands-on experience in fine dining and catering events up to 200 people. Check out the website for the Sesnon House at www.cabrillo.edu/services/sesnon.

Department of Labor Data:

Total Restaurant Employees: 13 million—one of the largest private-sector employers. The restaurant industry employs an estimated 13 million people, or 9% of the U. S. workforce. The restaurant industry is expected to add 1.8 million jobs over the next decade, with employment reaching 14.8 million by 2019. One-quarter of eating and drinking places are owned by women, 15% by Asians, 8% by Hispanics, and 4% by African-Americans. Because we offer many other areas of study at Cabrillo, you can combine majors to reach your individual career goal. For example, you could combine photography and culinary arts and become a food stylist. Study chemistry along with culinary arts and go into food science. If you like to write, combine English or journalism with culinary arts and become a travel and food writer. If you dream of opening your own restaurant, bakery, or catering company, you can study business along with culinary arts.

Career Opportunities

Any dish that a trained culinarian creates can be a work of art in both taste and visual appeal. As a business, though, a graduate from Culinary Arts and Hospitality Management means employability. The California Restaurant Association (www.calrest.org) indicates that:

- California eating-and-drinking place sales are projected to rise
- In a recent survey, California’s new restaurants exceed 6,000; more than any other state in the nation for the same surveying period
- In recent years consumers spent more of the money at restaurants than they did at the supermarket
- The typical restaurant owner started the career ladder working as a

dishwasher, busser, or cook. In fact, more than 9 out of 10 salaried restaurant employees started out as hourly employees

- The restaurant industry is the largest employer in California, providing over 950,000 jobs. The restaurant industry provides work for almost 7% of those employed in California.

Learning Outcomes

1. Demonstrate knowledge of fundamental cooking theory, food sanitation, menu design, management supervision, and food costing. Produce consistent quality restaurant lunch and dinner dishes, banquet meals, and bakery products in a timely fashion.
2. Productively work as a team member.

A.S. General Education

21 Units

Core Course (33 units)

CAHM 10	Introduction to Hospitality Management	3
CAHM 50A	Introduction to Culinary Arts Basics.....	1
CAHM 50B	Introduction to Entree Preparation and Service	1
CAHM 50C	Introduction to Appetizers and Baking Preparation.....	1
CAHM 50L	Introduction to Culinary Arts Lab	2
CAHM 57	Catering and Beverage Operations.....	2
CAHM 60	Purchasing and Food Cost Control.....	2
CAHM 63	Food Service Management	2
CAHM 64	Sanitation and Hygiene.....	2
CAHM 151B	Advanced Culinary Arts.....	9
CAHM 155	Basic Baking and Pastry.....	3
CAHM 157L	Catering and Beverage Operation Lab	3
CAHM 99C	Career Work Experience Education	2

Approved Electives (6 Units)

Units

NUTR 20	Nutrition	3
NUTR 22	Nutrition, Health and Wellness.....	2
NUTR 120	Nutritional Cooking	3
CAHM 130	Beer, Sake, and Spirits	2
CAHM 149	Cake Decorating.....	1
CAHM 153	Garde Manger	2
CAHM 159	Chocolate	1
CAHM 165	Meat Cutting and Sausage Making	2
CAHM 167	Cultural and Ethnic Foods	2
CAHM 168	Advanced Baking and Pastry	3
CAHM 171	The Art of Creating Wedding Cakes	1
CAHM 172A	Wine and Wine Service.....	2
CAHM 172B	Sensory Evaluation of Wine Varietals.....	2
CAHM 174	World Wines	3
CAHM 175	History and Practice of Sauces	1 – 2
CAHM 176	Basic Winemaking	2
CAHM 177	Basic Wine Grape Viticulture.....	2
CAHM 178	Wine Marketing and Sales.....	2
CAHM 179	Wines of California.....	3
ACCT 151A	Introduction to Accounting: Bookkeeping Concepts	4
MATH 154	**Elementary Algebra.....	5

*Or higher level math class.

Total Units

60

Culinary Arts, Hospitality Management Certificate of Achievement

Learning Outcomes

1. Demonstrate knowledge of fundamental food preparation theory, sanitation practices, menu design, management theory, and food costing.
2. Produce consistent quality restaurant lunch and dinner dishes, banquet meals, and bakery products in a timely fashion.
3. Demonstrate professionalism as required in the hospitality industry.

Core Course (33 units)	Units
CAHM 10 Introduction to Hospitality Management	3
CAHM 50A Introduction to Culinary Arts Basics.....	1
CAHM 50B Introduction to Entree Preparation and Service .	1
CAHM 50C Introduction to Appetizers and Baking Preparation.....	1
CAHM 50L Introduction to Culinary Arts Lab	2
CAHM 57 Catering and Beverage Operations	2
CAHM 60 Purchasing and Food Cost Control.....	2
CAHM 63 Food Service Management	2
CAHM 64 Sanitation and Hygiene.....	2
CAHM 151B Advanced Culinary Arts.....	9
CAHM 155 Basic Baking and Pastry.....	3
CAHM 157L Catering and Beverage Operation Lab	3
CAHM 99C Career Work Experience Education	2

Other Required Courses

ENGL 100 Elements of Writing.....	3
or	
ESL 100 High Advanced Academic ESL	4-6
or	
ENGL 1A/1AH/1AMC/1AMCH	3
or	
CABT 157 Business and Technical Writing	3

Total Units **36-39**

Certificate of Completion in Culinary Arts - Kitchen Skills

Learning Outcomes

1. Demonstrate and apply basic cooking, knife, and equipment skills, and sanitation procedures as they apply to an entry-level position in a professional kitchen.

Required Courses	Hours
CAHM 405A Basic Knife Skills and Sanitation.....	8 hours
and	
CAHM 405B Basic Kitchen Skills	8 hours

Total Hours **16 hours**

Culinary Arts–Entry Level Catering Skills Certificate

Learning Outcomes

1. Demonstrate management skills with co-workers and customers.
2. Demonstrate knowledge of fundamental catering theory, sanitation practices, food costing, menu design, and customer relations.
3. Produce and deliver banquet meals in a timely fashion.
4. Demonstrate professionalism as required in the hospitality industry.

Required Courses	Units
CAHM 50A Introduction to Culinary Arts Basics.....	1
CAHM 50B Introduction to Entree Preparation and Service .	1
CAHM 50C Introduction to Appetizers and Baking Preparation.....	1
CAHM 50L Introduction to Culinary Arts Lab	2
CAHM 57 Catering and Beverage Operations	2
CAHM 60 Purchasing and Food Cost Control.....	2-3
CAHM 64 Sanitation and Hygiene.....	2
CAHM 153 Garde Manger	2
CAHM 157L Catering and Beverage Operation Lab	3-5

Total Units **16-19**

Skills Certificate in Culinary Arts - Entry Level Cook

Learning Outcomes

1. Demonstrate knowledge of fundamental cooking theory, sanitation practices, food costing, menu design, and customer relations.
2. Produce consistent quality restaurant lunch and dinner products in a timely fashion.
3. Demonstrate professionalism as required in the hospitality industry.

Required Courses	Units
CAHM 50A Introduction to Culinary Arts Basics.....	1
CAHM 50B Introduction to Entree Preparation and Service .	1
CAHM 50C Introduction to Appetizers and Baking Preparation.....	1
CAHM 50L Introduction to Culinary Arts Lab	2
CAHM 64 Sanitation and Hygiene.....	2
CAHM 151B Advanced Culinary Arts.....	9

Total Units **16**

Skills Certificate in Entry Level Baking

The entry level baking certificate will provide the student with a solid foundation of baking skills necessary for entry level work in bakeries and pastry kitchens. The program covers basic and advanced baking techniques, bread making, chocolates, cake decorating, cooking and sanitation.

Learning Outcomes

Demonstrate knowledge of fundamental cooking theory, food sanitation, menu design, and food costing.

Produce consistent bakery products in a timely fashion.

Perform basic cake decorating techniques.

Productively work as a team member.

Required Course	Units
CAHM 50A	Introduction to Culinary Arts Basics..... 1
CAHM 50B	Introduction to Entree Preparation and Service. 1
CAHM 50C	Introduction to Appetizers and Baking Preparation..... 1
CAHM 50L	Introduction to Culinary Arts Lab 2
CAHM 64	Sanitation and Hygiene..... 2
CAHM 149	Cake Decorating..... 1
CAHM 155	Basic Baking and Pastry..... 3
CAHM 159	Chocolate..... 1
CAHM 168	Advanced Baking and Pastry 3
CAHM 171	The Art of Creating Wedding Cakes 1
Total Units	16

Skills Certificate in Wine and Wine Service

Learning Outcomes

Demonstrate knowledge of viticulture, viniculture, wine faults, world wines, and wine varieties.

Required Courses	Units
CAHM 133	Wine Faults 2
CAHM 172A	Wine and Wine Service 2
CAHM 172B	Sensory Evaluation of Wine Varietals..... 2
CAHM 174	World Wines 3
CAHM 176	Basic Winemaking 2
CAHM 177	Basic Wine Grape Viticulture..... 2
CAHM 178	Wine Marketing and Sales..... 2
Total Units	15

Skills Certificate in Wine Tasting Room Management

Learning Outcomes

1. Demonstrate knowledge of fundamental tasting room accounting, sales, marketing, promotion, and wine handling skills.
2. Demonstrate knowledge of enology, wine faults, California wine and wine varieties.

Required Courses	Units
CAHM 133	Wine Faults 2
CAHM 135	Basic Wine Tasting Room Management 2
CAHM 172A	Wine and Wine Service 2
CAHM 172B	Sensory Evaluation of Wine Varietals 2
CAHM 176	Basic Winemaking 2
CAHM 178	Wine Marketing and Sales 2
CAHM 179	Wines of California 3
Total Units	15

Skills Certificate in World Wines

Learning Outcomes

1. Identify world wine growing regions, varieties, labels, laws terroir, and wine production techniques.
2. Assess world wines for their olfactory and flavor notes relative to specific growing regions as well as the geopolitical aspects of the region.

Required Courses	Units
CAHM 132	Spanish Wines 2
CAHM 134	Italian Wines 3
CAHM 136	French Wines 3
CAHM 140	Champagne and French Sparkling Wine 2
CAHM 172A	Wine and Wine Service 2
CAHM 172B	Sensory Evaluation of Wine Varietals 2
CAHM 174	World Wines 3
Total Units	17

Culinary Arts and Hospitality Management Courses

NUTR 20 Nutrition

3 units; 3 hours Lecture

Repeatability: May be taken a total of 1 time.

Examines essential nutrients and how they affect our health throughout life emphasizing and evaluating current developments in nutrition. May be offered in a Distance-Learning Format.

Transfer Credit: Transfers to CSU; UC.

NUTR 22 Nutrition, Health and Wellness

2 units; 2 hours Lecture

Repeatability: May be taken a total of 1 time.

Examines current trends in nutrition to promote wellness and treat nutrition-related diseases and conditions. May be offered in a Distance-Learning Format.

Transfer Credit: Transfers to CSU.

NUTR 120 Nutritional Cooking

3 units; 2 hours Lecture, 3 hours Laboratory

Repeatability: May be taken a total of 1 time.

Introduces the principles of menu planning for health and disease prevention. Explores the practical application of using food as medicine. Material fees apply.

Transfer Credit: Non-transferable.

CAHM 10 Introduction to Hospitality Management

3 units; 3 hours Lecture

Repeatability: May be taken a total of 1 time.

Introduces the hospitality industry on a global scale: travel and tourism, lodging, foodservice, meetings, conventions and expositions, leisure, and recreation. Marketing, human resources, leadership, and management are discussed in the context of hospitality management. Focus on orientation to customer service, industry trends, and career opportunities.

Transfer Credit: Transfers to CSU.

CAHM 50A Introduction to Culinary Arts Basics

1 unit; 1 hour Lecture

Repeatability: May be taken a total of 1 time.

Explores kitchen safety and sanitation, nutrition, menu planning, food costing, principles of cooking, knife skills, tools and equipment, and techniques for making stocks, sauces, and soups via lecture-based instruction.

Transfer Credit: Transfers to CSU.

CAHM 50B Introduction to Entree Preparation and Service

1 unit; 1 hour Lecture

Repeatability: May be taken a total of 1 time.

Introduces the principles of restaurant organization; purchasing, storage, cutting, and cooking methods for meat, poultry, fish, shellfish, and vegetarian entrees via lecture-based instruction.

Transfer Credit: Transfers to CSU.

CAHM 50C Introduction to Appetizers and Baking Preparation

1 unit; 1 hour Lecture

Repeatability: May be taken a total of 1 time.

Introduces the principles of baking breads, cakes, custards, pies; preparation of fruits, vegetables, starches; and hors d'oeuvre preparation via lecture-based instruction.

Transfer Credit: Transfers to CSU.

CAHM 50L Introduction to Culinary Arts Lab

2 units; 6 hours Laboratory

Hybrid Requisite: Completion of or concurrent enrollment in CAHM 50A and CAHM 50B and CAHM 50C.

Repeatability: May be taken a total of 1 time.

Explores a practical application of basic food preparation, service, costing, sanitation, menu planning, and purchasing via laboratory-based instruction.

Transfer Credit: Transfers to CSU.

CAHM 57 Catering and Beverage Operations

2 units; 2 hours Lecture

Repeatability: May be taken a total of 1 time.

Examines menu planning, costing, beverage management, public relations, hospitality service, and business strategies involved in catering.

Transfer Credit: Transfers to CSU.

CAHM 60 Purchasing and Food Cost Control

2 – 3 units; 2 – 3 hours Lecture

Repeatability: May be taken a total of 1 time.

Teaches guidelines for developing food, beverage, and labor cost controls, including theories and procedures related to food storage, portioning, designing menu formulas, costing and pricing, labor and yield calculations, sales forecasting, and basic financial statements.

Transfer Credit: Transfers to CSU.

CAHM 63 Food Service Management

2 units; 2 hours Lecture

Repeatability: May be taken a total of 1 time.

Examines the theoretical and practical approaches to supervision and management for the prospective food service manager.

Transfer Credit: Transfers to CSU.

CAHM 64 Sanitation and Hygiene

2 units; 2 hours Lecture

Repeatability: May be taken a total of 1 time.

Examines and evaluates all phases of food sanitation, public health laws, and special problems in hotel and restaurant sanitation.

Transfer Credit: Transfers to CSU.

CAHM 130 Beer, Sake, and Spirits

2 units; 2 hours Lecture

Repeatability: May be taken a total of 1 time.

Provides a detailed examination of beer, sake and spirits through lectures and tastings including laws, production methods, and sensory evaluations. Must be 21 years of age to enroll. Material fees may apply. May be offered in a Distance-Learning Format.

Transfer Credit: Non-transferable.**CAHM 132 Spanish Wines**

2 units; 2 hours Lecture

Repeatability: May be taken a total of 1 time.

Presents a detailed examination of Spanish wines through lectures and tastings, including grape varietals, viniculture, wine laws and sensory evaluation. Must be at least 21 years old. Material fees apply.

Transfer Credit: Non-transferable.**CAHM 133 Wine Faults**

2 units; 2 hours Lecture

Repeatability: May be taken a total of 1 time.

Explores common faults and problems found in wine through sensory evaluation and discussion, including causes for occurrence. Must be at least 21 years old. Material fees apply. May be offered in a Distance Learning Format.

Transfer Credit: Non-transferable.**CAHM 134 Italian Wines**

3 units; 3 hours Lecture

Repeatability: May be taken a total of 1 time.

Presents a detailed examination of Italian wines through lectures and tastings, including grape varietals, viniculture, wine laws, and sensory evaluation. Must be at least 21 years old. Material fees apply.

Transfer Credit: Non-transferable.**CAHM 135 Basic Wine Tasting Room Management**

2 units; 2 hours Lecture

Eligibility for MATH 154.

Repeatability: May be taken a total of 1 time.

Provides tasting room staff training on inventory management, sales, staff member duties, and customer interaction.

Transfer Credit: Non-transferable.**CAHM 136 French Wines**

3 units; 3 hours Lecture

Repeatability: May be taken a total of 1 time.

Presents a detailed examination of French wines through lectures and tastings, including grape varietals, viniculture, wine laws, and sensory evaluation. Must be at least 21 years old. Material fees apply.

Transfer Credit: Non-transferable.**CAHM 137 Food and Wine Pairing I**

2 units; 2 hours Lecture

Repeatability: May be taken a total of 1 time.

Provides basic food and wine pairing concepts and techniques through lecture and demonstration. Basic culinary concepts and wine components will be addressed. Must be at least 21 years old. Material fees apply.

Transfer Credit: Non-transferable.**CAHM 138 Food and Wine Pairing II**

2 units; 1 hour Lecture, 3 hours Laboratory

Prerequisite: CAHM 137.

Repeatability: May be taken a total of 1 time.

Provides a detailed examination of food and wine pairing techniques including producing food in a practical setting that pairs correctly with wine. Must be at least 21 years old. Material fees apply.

Transfer Credit: Non-transferable.**CAHM 140 Champagne and French Sparkling Wine**

2 units; 2 hours Lecture

Repeatability: May be taken a total of 1 time.

Presents a detailed examination of champagne and French sparkling wine through lectures and tastings, including grape varietals, viniculture, wine laws, and sensory evaluation. Must be at least 21 years old. Material fees apply.

Transfer Credit: Non-transferable.**CAHM 149 Cake Decorating**

1 unit; 0.5 hour Lecture, 1.5 hours Laboratory

Repeatability: May be taken a total of 1 time.

Introduces cake decorating techniques including filling and icing cakes, pastry bag work in borders, Australian lace, string work, writing, and flowers. Material fees apply.

Transfer Credit: Non-transferable.**CAHM 151B Advanced Culinary Arts**

9 units; 3 hours Lecture, 18 hours Laboratory

Prerequisite: CAHM 50A and CAHM 50B and CAHM 50C and CAHM 50L or equivalent experience.

Repeatability: May be taken a total of 1 time.

Provides opportunities to create and plan menus, research and develop prep formulas, and explore a la carte, ethnic food, garde manger, and specialty baking.

Transfer Credit: Non-transferable.**CAHM 153 Garde Manger**

2 units; 1 hour Lecture, 3 hours Laboratory

Repeatability: May be taken a total of 1 time.

Teaches the art of cold food presentation, production of pates, galantines, and mousselines with emphasis on buffets and platters. Pays special attention to color, texture, and balance of food. Material fees apply.

Transfer Credit: Non-transferable.

CAHM 155 Basic Baking and Pastry

3 units; 2 hours Lecture, 3 hours Laboratory

Repeatability: May be taken a total of 1 time.

Introduces equipment, skills, and procedures in commercial bakeries, including hands-on production of pastries and specialty items. Material fees apply.

Transfer Credit: Non-transferable.

CAHM 156AZ Special Topics in Culinary Arts and Hospitality Management

0.5 – 3 units; 0.5 – 3 hours Lecture or 1.5 – 9 hours Laboratory

Repeatability: May be taken a total of 1 time.

Offers a series of courses designed to investigate special areas of interest in culinary arts, including service, food production, computer use, and culinary specialties. Course content will vary with each offering as will Prerequisites.

Transfer Credit: Non-transferable.

CAHM 157L Catering and Beverage Operation Lab

2.5 – 5 units; 7.5 – 15 hours Laboratory

Prerequisite: CAHM 50L.

Repeatability: May be taken a total of 1 time.

Provides practical application of catering techniques including menu planning, costing, hospitality service, and buffet presentation.

Transfer Credit: Non-transferable.

CAHM 159 Chocolate

1 unit; 0.5 hour Lecture, 1.5 hours Laboratory

Repeatability: May be taken a total of 1 time.

Studies the history and manufacturing of chocolate as well as the practical uses and techniques in working with dark, white, and milk chocolate. Material fees apply.

Transfer Credit: Non-transferable.

CAHM 159AC Artisan Confections

2 units; 1 hour Lecture, 3 hours Laboratory

Repeatability: May be taken a total of 1 time.

Introduces confectionery formulas, theory, and techniques including chocolate work, noncrystalline sugar, crystalline sugar, jellies, and aerated confections. Material fees apply.

Transfer Credit: Non-transferable.

CAHM 165 Meat Cutting and Sausage Making

2 units; 1 hour Lecture, 3 hours Laboratory

Repeatability: May be taken a total of 1 time.

Studies meat and fish butchering in the food service industry, emphasizing meat grading, commercial and retail meat identification and structure, techniques of boning beef, lamb, pork, chicken, and fish; demonstrations of cooking methods including smoking and sausage making. Material fees apply.

Transfer Credit: Non-transferable.

CAHM 167 Cultural and Ethnic Foods

2 units; 1 hour Lecture, 3 hours Laboratory

Repeatability: May be taken a total of 1 time.

Introduces a variety of ethnic foods which could include Middle Eastern, African, European, or Southeast Asian, emphasizing how to prepare and incorporate ethnic foods into a restaurant setting. May focus on specific cuisines. Material fees apply.

Transfer Credit: Non-transferable.

CAHM 168 Advanced Baking and Pastry

3 units; 2 hours Lecture, 3 hours Laboratory

Prerequisite: CAHM 155.

Repeatability: May be taken a total of 1 time.

Examines advanced application of principles and practical techniques of yeast doughs, puff pastry, cookies, tarts, cakes, tortes, frozen desserts, plate presentation, and cake decorating. Material fees apply.

Transfer Credit: Non-transferable.

CAHM 171 The Art of Creating Wedding Cakes

1 unit; 0.5 hour Lecture, 1.5 hours Laboratory

Repeatability: May be taken a total of 1 time.

Explores the creation of wedding cakes including principles of mixing, baking, filling, frosting, and decorating. Material fees apply.

Transfer Credit: Non-transferable.

CAHM 172A Wine and Wine Service

2 units; 2 hours Lecture

Repeatability: May be taken a total of 1 time.

Provides an overview of basic wine concepts including wine history, viticulture, tasting procedures, food pairing, wine menus, marketing, purchasing, and table service. Must be at least 21 years old to enroll. Material fees apply.

Transfer Credit: Non-transferable.

CAHM 172B Sensory Evaluation of Wine Varietals

2 units; 2 hours Lecture

Repeatability: May be taken a total of 1 time.

Provides a comparative sensory evaluation of wine varietals, focusing on the terroir effect on various wines. Must be at least 21 years of age.

Material fees apply.

Transfer Credit: Non-transferable.

CAHM 174 World Wines

3 units; 3 hours Lecture

Prerequisite: CAHM 172A and CAHM 172B.

Repeatability: May be taken a total of 1 time.

Explores differences in viticulture, wine laws, grape varietals, and sensory perception of wine based on the terroir influences of various regions in major world wine producing countries. Must be at least 21 years of age to enroll. Material fees apply.

Transfer Credit: Non-transferable.

CAHM 175 History and Practice of Sauces

1 – 2 units; 0.5 – 1 hours Lecture, 1.5 – 3 hours Laboratory

Repeatability: May be taken a total of 1 time.

Presents the history and techniques of sauce making around the world. Material fees may apply.

Transfer Credit: Non-transferable.

CAHM 176 Basic Winemaking

2 units; 2 hours Lecture

Repeatability: May be taken a total of 1 time.

Introduces the science of wine making, including viticulture, production, harvest, cellar practices, fermentation, aging, blending, and bottling. Material fees apply. Must be at least 21 years old to enroll.

Transfer Credit: Non-transferable.

CAHM 177 Basic Wine Grape Viticulture

2 units; 2 hours Lecture

Repeatability: May be taken a total of 1 time.

Explores wine grape growing practices including history, vine and grape types, vine life cycle, vineyard management, pests, and diseases. Material fees apply. Must be at least 21 years old to enroll.

Transfer Credit: Non-transferable.

CAHM 178 Wine Marketing and Sales

2 units; 2 hours Lecture

Repeatability: May be taken a total of 1 time.

Presents wine marketing and sales methods including packaging, promotion, and getting the product to the consumer.

Transfer Credit: Non-transferable.

CAHM 179 Wines of California

3 units; 3 hours Lecture

Repeatability: May be taken a total of 1 time.

Introduces wines of California, including history, viticultural practices, wine making styles, and sensory evaluation of representative wines from specific important regions. Must be at least 21 years of age to enroll. Material fees apply.

Transfer Credit: Non-transferable.

CAHM 405A Basic Knife Skills and Sanitation

0 units; 8 hours Laboratory

Repeatability: May be repeated.

Introduces fundamental knife skills used in a professional kitchen, sanitation, and food safety practices.

Transfer Credit: Non-transferable.

CAHM 405B Basic Kitchen Skills

8 units; 8 hours Laboratory

Repeatability: May be repeated.

Introduces equipment, cooking skills, and basic kitchen terminology used in a professional kitchen.

Transfer Credit: Non-transferable.