

Culinary Arts (CA)

Module Synopsis 2026

Year 1 / Pre-Semester

Food Safety

Code: CUSC-100 Credits: 1.5

An introduction to food production practices governed by changing federal and state regulations. Topics to be covered include prevention of food-borne illness through proper handling of potentially hazardous foods, HACCP procedures, legal guidelines, kitchen safety, facility sanitation, and guidelines for safe food preparation, storing, and reheating. Students will also take the National Restaurant Association ServSafe examination for certification.

College Writing

Code: LITC-100 Credits: 3

Students will write and revise essays that demonstrate their ability to read and think critically, to incorporate evidence into the development of their ideas, and to articulate their responses persuasively. Readings may include essays, articles, literature, or literary criticism. Basic concepts of information literacy will be introduced. Grammar, usage, and mechanics will be reviewed as necessary.

Mathematical Foundations

Code: MTSC-100 Credits: 1.5

This course is an introduction to selected topics in college-level mathematics. Topics may include, but are not limited to; sets, logic, algebra, graphing and modeling, probability, and statistics. Specialized topics may be included at the discretion of the instructor.

Introduction to Food Systems

Code: APFS-110 Credits: 1.5

This course will give students the tools to understand ingredient selection as well as inspire them to explore and understand our food system. The focus will be on contemporary methods of production, distribution, consumption, and waste. These components will be examined from an environmental perspective with the objective of understanding the resource-intensive nature of the current food system. The course will also allow students to demonstrate their ability to read, understand, and analyze our food system. It is hoped that through the experience of this course, students will contribute to food sustainability by practicing the responsible sourcing of ingredients.

Year 1 / Trimester 1

Introduction to Gastronomy

Code: APFS-150 Credits: 1.5

An introduction to the social, historical, and cultural forces that have affected or will affect the culinary as well as the baking and pastry professions. Topics include the contemporary challenges facing food professionals in the twenty-first century and etiquette as a social and professional discipline. Students will be expected to complete several written assignments and present a group research project.

Nutrition

Code: CUSC-110 Credits: 1.5

Examine the basic concepts and principles of nutrition. In this course, students learn about basic nutrients, food labeling, nutritional principles, current issues in nutrition, and the application of nutritional principles to menu development. Students will also be involved in nutritional analysis of recipes.

Culinary Fundamentals

Code: CULS-100 Credits: 6

An introduction to the application and development of fundamental cooking theories and techniques. Topics of study include tasting, kitchen equipment, knife skills, classical vegetable cuts, stock production, thickening agents, soup preparation, grand sauces, timing and multi-tasking, station organization, palate development, culinary French terms, and food costing. The course also introduces the student to fundamental concepts and techniques of basic protein, starch, and vegetable cookery. Emphasis is placed upon the study of ingredients and an introduction to small sauces will be given.

Meat Identification and Fabrication

Code: CULS-115 Credits: 1.5

This course will introduce the student to the subject of meats and their application in food-service operations, building a strong foundation that supports the principles to be learned in the cooking courses to follow. Through lectures, demonstrations, hands-on activities, and reviews, students will learn about the muscle and bone structure of beef, veal, pork, lamb, and poultry; fabrication methods for sub-primal and food service cuts; and proper tying and trussing methods. Lectures will introduce meat inspection, quality and yield grading, costing and yield testing, purchasing specifications, and basic information concerning the farm-to-table trail. Discussions will include preferred cooking methods for

all meats, proper knife selection, and butchery equipment. Sanitation and safety standards will be stressed throughout. (Prerequisite: Culinary Fundamentals)

Seafood Identification and Fabrication

Code: CULS-116 Credits: 1.5

An overview of the principles of receiving, identifying, fabricating, and storing seafood. Identification will involve round fish, flat fish, crustaceans, and shellfish. Topics include knife skills, yield results, quality checking, product tasting, storage of various types of fish, techniques for fabricating cuts for professional kitchens, special storage equipment, and commonly used and underutilized species of fish, fishing and aquaculture techniques, and how to choose sustainable species.

Introduction to À La Carte Cooking

Code: CULP-115 Credits: 3

The foundation of cooking techniques and theories from Culinary Fundamentals will be applied in a production setting. Emphasis is placed on individual as well as team production. The focus is on cooking fundamentals, ratios, and formulas in a professional kitchen. Multi-course menus will be prepared, with a focus on batch cooking as executed in an à la carte-style service. (Prerequisite: Culinary Fundamentals)

Culinary Practical Examination I (Cooking Practical)

Code: CULS-151 Credits: -

This culinary examination tests knowledge and proficiency in the principles of cooking and certain fundamental cooking methods-roasting, sautéing, frying, stewing, poaching, braising, and broiling. Students will be given an assignment (which includes a soup, protein, vegetable, and starch) to prepare, present, taste, and explain. (High Pass/Pass/Fail grading).

Culinary Practical Examination I (Written Exam)

Code: CULS-152 Credits: -

This culinary examination tests knowledge and proficiency in the principles of cooking and certain fundamental cooking methods-roasting, sautéing, frying, stewing, poaching, braising, and broiling. Students will be given an assignment (which includes a soup, protein, vegetable, and starch) to prepare, present, taste, and explain. (High Pass/Pass/Fail grading).

Year 1 / Trimester 1 Top-Up Modules

Survey of Mathematics

Code: MTSC-105 Credits: 3

This course is an introduction to selected topics in college-level mathematics. Topics discussed will include, but are not limited to: logic, algebra, graphing and modeling, probability, and statistics. Specialized topics may be included at the discretion of the instructor. This is one of the courses students can choose to satisfy the math/science component of the required liberal arts distribution.

Principles of Microeconomics

Code: SOCS-100 Credits: 3

This is a survey course in the theory and application of microeconomics. In contrast to macroeconomics, microeconomics focuses on individual decision-making. The focus throughout the semester will be the understanding of the relationship between economics and policy, which requires an understanding of history and institutions. The course topics focus on microeconomic issues and problems such as competition and monopoly, pricing, consumer demand, and producer supply. The course develops a theoretical framework for microeconomic analysis and applies this theory to practical domestic and international economic policy problems.

Introduction to the Hospitality Industry

Code: MGMT-100 Credits: 1.5

This course will present the history, trends, and options in the hospitality industry and prepare students to critically evaluate their career options. The course will provide an overview of the hospitality industry, including social and economic forces affecting growth and change, restaurant industry organization, competitive forces in foodservice, forces shaping the lodging industry, competition in the lodging business, tourism destinations, and tourism generators. The concept of hospitality as a service industry will also be discussed in depth.

Leadership & Ethics

Code: MGMT-410 Credits: 3

This course will examine the intersection of leadership and ethics in business. Students will examine the skills needed for effective leadership, the ethical dilemmas of leadership, the foundation and context of moral choice, the moral implication of decision making, and the impact upon staff morale, personal integrity, and citizenship. The purpose of the course is to develop an understanding of the student's own leadership style and preferences, make

visible the ethical challenges and decisions facing leaders, examine the leadership role in sharing the organization's ethical culture and explore several alternative methods of ethical decision making.

Year 1 / Trimester 2

History and Cultures of the Americas

Code: HIST-210 Credits: 3

An examination of the major historical and cultural underpinnings of the societies that constitute the Americas. Inherent in this endeavor is an effort to understand not only the culture of the United States but also those of Latin America. As we proceed through the twenty-first century, the global community takes on increased significance; therefore, it is imperative that we understand the historical and cultural developments of other nations.

Global Cuisine and Culture US Northern California

Code: BPSE-230 Credits: 3

The study of global cuisines and cultures allows us to develop a greater understanding of the human condition. Through experiential learning, we will examine the connection between gastronomy, culture, society, and local and global food systems of the selected country or region. We will visit farms, wineries, food processing plants, restaurants, museums, and historical and educational sites and institutions to learn about food production and consumption, and culinary tradition.

Wine Studies

Code: HOSP-305 Credits: 3

An examination of the roles that wines play as quality beverages in professional foodservice operations. The course will emphasize styles of wine from around the world, the theory and practice of matching wine with food, tasting wines, and organizing wine service. Subjects to be explored include wines of the New World (Northern and Southern Hemispheres) and the Old World (Europe) as well as purchasing, storing, marketing, and serving wines in a restaurant environment. Students will also participate in a restaurant-based wine and food tasting, which will be used as the basis for a wine and food pairing essay.

Modern Banquet Cookery

Code: CULA-260 Credits: 3

This course examines the varied ways in which banquets and catering events may be executed. Terms relating to equipment, food preparation, service, and presentation will be discussed. Students will prepare a menu each day, following the principles and techniques

associated with preparing and serving food to large groups, as well as concentrating on principles of modern batch cookery. An emphasis will be placed on maintaining quality and foundational cooking methodology. Students will also learn how to organize, plan, and operate a banquet kitchen. Cooking applications are at a beginning level in preparation for increased understanding of food production. (Prerequisite: Culinary Fundamentals)

Garde Manger

Code: CULP-225 Credits: 3

An introduction to three main areas of the cold kitchen: reception foods, plated appetizers, and buffet arrangements. Students learn to prepare canapés, hot and cold hors d'oeuvre, appetizers, forcemeats, pâtés, galantines, terrines, salads, and sausages. Curing and smoking techniques for meat, seafood, and poultry items will be practiced, along with contemporary styles of presenting food and preparing buffets.

High Volume Production Cookery

Code: CULP-130 Credits: 3

An overview of the food preparation and serving techniques used by the casual dining, on-site catering, non-commercial, and retail segments. This course emphasizes high-volume food production, station setup, timing, service, and menu concept development and execution. Basic cooking and serving competencies will be reinforced and new skills specific to high production preparation and serving are taught. Menu items consistent with the retail and noncommercial segments and also common to the casual dining segment of foodservice will be covered. Cooking competencies include egg cookery, grain cookery, sandwich preparation, pasta cookery, and preparation of simple and composed salads, moderate-cost entrées, and cooking with consideration for dietary needs and restrictions.

Baking and Pastry Skill Development

Code: BAKE-241 Credits: 3

An introduction to the principles and techniques used in the preparation of high-quality baked goods and pastries, with an emphasis on fundamental production techniques and evaluation of quality characteristics. Topics include bread fermentation and production, ingredient functions, and custard ratios and preparations.

Introduction to Hospitality and Customer Service

Code: HOSP-210 Credits: 1.5

An overview of traditional and contemporary banquet menus with an emphasis on quality, quantity, setup, timing, service, event planning, and execution of large-volume-cooking and catering. Basic cooking and serving competencies will be reinforced and new skills specific

to banquet preparation and serving will be taught. Topics to be covered include contemporary American banquets, classical cuisine events, hot and cold buffet stations, special events, various styles of service, psychology of service, guest relations, the sequence of service, and professional standards for dining room personnel.

Year 1 / Trimester 2 Top-Up Modules

Principles of Macroeconomics

Code: SOCS-105 Credits: 3

This is a survey course in the theory and application of macroeconomics. In contrast with microeconomics, macroeconomics focuses on aggregate behavior, or the behavior of the economy as a whole. The student will be introduced to methods of economic reasoning and the variety of ways economists develop models based on observed behavior. The focus throughout the semester will be the understanding of the relationship between economics and policy, which requires an understanding of history and institutions. The course develops a theoretical framework for macroeconomic analysis and applies this theory to practical domestic and international economic policy problems, specifically: unemployment, inflation, business cycles (fluctuations in the economy), and growth.

Year 1 / Trimester 3

Principles of Menus and Managing Profitability in Foodservice Operations

Code: MGMT-250 Credits: 3

Whether you manage and/or own a restaurant, operate a catering business, or run a food truck, there are certain fundamental management skills that apply to all foodservice operations. The ability to write well-balanced menus that meet the needs of your customers and are operationally functional and profitable is paramount to success. This course will highlight the basic principles of developing enticing menus that comply with truth-in-menus guidelines, as well as incorporating current research on consumer behavior relative to menu layout, design, and sales that maximize profit. Additionally, this course will focus on the management functions of running a profitable foodservice establishment, including the control process and managing revenue and expenses.

Elementary French I

Code: FREN-101 Credits: 3

For students who have had little or no previous exposure to the language. This course is a foundation in spoken and written French, listening and reading comprehension, grammatical usage, and cultural backgrounds. Class will be conducted in French and students will spend weekly sessions in a language laboratory.

This course advances critical reading, thinking, and writing abilities through the study of literature. While acquiring requisite vocabulary, skills, and background knowledge, students will learn how to read literary texts more perceptively and how texts generate meaning. Students will communicate this learning through critical essays exploring specific literary texts. Readings may include novels, essays, short fiction, poetry, and drama. Class sessions will introduce and enforce key elements of information literacy.

Cuisines and Culture of the Mediterranean

Code: CULP-311 Credits: 3

Prepare, taste, serve, and evaluate traditional, regional dishes of Europe and the Mediterranean. Emphasis will be placed on ingredients, flavor profiles, preparations, and techniques representative of the cuisines from Spain, France, Italy, Morocco, Tunisia, Greece, and Egypt. The course develops an expanded understanding and appreciation of why and how people from diverse world cultures with varying backgrounds approach food and beverages differently.

Advanced Cooking

Code: ADVC-301 Credits: 3

This course is designed to integrate students' culinary training, academic studies, and field experience using fundamental cooking techniques, topics of contemporary significance, food science, aesthetics, and sensory perception as frameworks. Advanced Restaurant Cooking is an examination of taste, cooking techniques, ingredients, and flavoring techniques. Building on previous cooking courses, students will research and prepare representative regional menu items as well as complete an intensive analysis of the principles of cuisine. Short papers, a detailed project, menu development, and service reflective of a specific cuisine will be part of this course. (Prerequisite: Formal Hospitality and Service Management)

Cuisines and Culture of the Americas

Code: CULP-301 Credits: 3

Prepare, taste, serve, and evaluate traditional regional dishes of the Americas. Emphasis will be placed on ingredients, flavor profiles, preparations, and techniques for cuisines representative of the United States, Mexico, South America, and the Caribbean. The course develops an expanded understanding and appreciation of why and how people from diverse world cultures with varying backgrounds approach food and beverages differently.

Cuisines and Culture of Asia

Code: CULP-321 Credits: 3

Prepare, taste, serve, and evaluate traditional and regional dishes of Asia. Emphasis will be placed on ingredients, flavor profiles, preparations, and techniques representative of the cuisines from China, Korea, Japan, Vietnam, Thailand and India. The course develops an expanded understanding and appreciation of why and how people from diverse world cultures with varying backgrounds approach food and beverages differently.

Year 1 / Trimester 3 Top-Up Modules

Literature and Composition

Code: LITC-200 Credits: 3

This course advances critical reading, thinking, and writing abilities through the study of literature. While acquiring requisite vocabulary, skills, and background knowledge, students will learn how to read literary texts more perceptively and how texts generate meaning. Students will communicate this learning through critical essays exploring specific literary texts. Readings may include novels, essays, short fiction, poetry, and drama. Class sessions will introduce and enforce key elements of information literacy. Prerequisite(s): College Writing (ENGL-120) or College Writing for English Language Learners (ENGL-122).

Year 2 / Trimester 1

Elementary French II

Code: FREN-102 Credits: 3

A continuation of Elementary French I. This course is a foundation in spoken and written French, listening and reading comprehension, grammatical usage, and cultural backgrounds. Class will be conducted in French and students will spend weekly sessions in a language laboratory. (Prerequisite: Elementary French I or equivalent)

Contemporary Restaurant Cooking

Code: CULA-310 Credits: 3

This restaurant experience concentrates on previously learned cooking fundamentals and techniques and applies them to the cuisine of a terroir, utilizing à la carte menu preparation in a contemporary restaurant setting. Students will further develop their ability to organize an assigned station based on preparation methods while focusing on the production of menu items, plate presentations, and cooking techniques as applied to specific cuisines. Emphasis will be placed on sourcing, storage, uses, and nutritional aspects of key ingredients.

Contemporary Hospitality and Service Management

Code: HOSP-310 Credits: 3

An exploration of table service principles and skills with an emphasis on customer service in a public restaurant. The focus will be placed on wine, beer, coffee, tea, and non-alcoholic beverage service. Topics include guest relations, professional communications, order taking in an à la carte environment, service sequence, point-of-sale systems, cash handling, beginning merchandising, table skills, and dining room preparation.

Formal Restaurant Cooking

Code: CULA-320 Credits: 3

Learn to prepare modern and seasonal dishes in a restaurant setting and put previously learned skills into practice. This course will emphasize cooking techniques and ingredients used in contemporary and classical cuisines and cover planning and ordering, station organization, preparation and plating, timing, palate development, and other production realities of a restaurant.

Formal Hospitality and Service Management

Code: HOSP-320 Credits: 3

Concentrating on the application of service principles of fine dining and hospitality in an à la carte restaurant open to the public, the course will emphasize customer service, restaurant operations, sales, and beer, wine, and spirits. Students will study and engage in critical-thinking topics that are relevant to providing high-quality formal table service and customer service. (Prerequisite: Contemporary Hospitality and Service Management)

Culinary Practical Examination II

Code: CULS-251 Credits: -

This culinary examination tests students' understanding of fundamental and more advanced proficiency in the principles of cooking. Students will prepare a menu for two that will include a fish starter and a main course. They are also tested on station setup, preparation skills, product presentation and flavor, and ability to answer a range of questions posed by the faculty member. (High Pass/Pass/Fail grading)

Year 2 / Trimester 1 Top-Up Modules

Beverage Operations Management

Code: HSBV-305 Credits: 3

This upper-level course incorporates theoretical and practical information on the organization and creation of a beverage program within the overall operation of a hospitality business. Planning topics will include concept, identification of target market, and creation

of a beverage inventory. Management topics will include bar layout and operations, trend identification and product selection, costing and pricing, purchasing and inventory methods, and human resources management. Emphasis will be placed on cost-control measure for beverages, inventory, and sanitation laws and practices. In addition, responsible beverage service will be stressed in the form of a required TIPS certification.

Year 2 / Trimester 2

History and Cultures of Europe

Required module if a local externship (EXTN-250) is chosen

Code: HIST-205 Credits: 3

An exploration of the major historical and philosophical developments that have shaped the European and western experience. Topics will include the European Union, Christianity, systems of government, Enlightenment, Revolution, and Nationalism.

Intermediate French

Code: FREN-201 Credits: 3

This course focuses on the development of listening, speaking, reading, and writing skills through conversation, written assignments, and selected readings on a variety of topics. Students also gain knowledge of French vocabulary, grammar, and culture. Class will be conducted in French and students will spend weekly sessions in a language laboratory. (Prerequisite: Elementary French II)

Human Resource Management

Code: MGMT-210 Credits: 3

An analysis of the legal, operational, and psychological considerations in recruiting, selecting, hiring, training, compensating, developing, disciplining, evaluating, and terminating employees. Other topics will include workforce demographics, employee illiteracy, substance abuse in the workplace, affirmative action, workers with disabling conditions, workforce stress, human resource planning, collective bargaining, and safety and equity considerations. Students will also analyse cases, solve actual or simulated personnel problems, and investigate successful practices in these areas.

Psychology of Human Behavior

Students without relevant diplomas, or a minimum "C" grade in relevant courses for credit transfer will be required to take additional top-up modules in order to complete the required 132-credit programme.

Code: SOCS-110 Credits: 3

An introduction to various schools of thought that explain why people behave the way they do. Topics covered in the course include personality, motivation, memory, learning, perception, nature, nurture, and adaptation.

Year 2 / Trimester 2 Top-Up Modules

Marketing and Promoting Food

Code: MGMT-205 Credits: 3

An examination of the principles of pricing, placing, product development and enhancement, market planning, target marketing, and purchasing. Topics will include forecasting, market research, competitive analysis, market segmentation, and promotional mix as they affect marketing food, restaurants, and services. The challenges and opportunities of advertising, public relations, sales promotion, and personal selling will also be covered. Students will develop a specific marketing plan as well as analyze current merchandising plans for food products and services.

Managerial Accounting

Code: MGMT-225 Credits: 3

This course involves the interpretation and analysis of financial reports used in business organizations. It covers various topics such as implementing internal controls, budgeting, conducting break-even analysis, and performing financial statement analysis. Emphasis is placed on how management uses financial data to support business decisions related to the hospitality industry. (Prerequisite: Financial Accounting)

Organizational Behavior

Code: MGMT-390 Credits: 3

Organizational behaviour (OB) is the study of people at work, as well as group behaviour in the workplace and the culture of the organization itself. These are all seen as contributing factors to three measures of employee performance: productivity, absenteeism, and turnover. The OB discipline is based on a large number of scientifically based research studies used to accurately predict “cause and effect” of certain individual and group behaviours that occur in the workplace. By its very nature, it is a deliberate blend of the scientific and the practical-an applied science in the truest sense. Classes will combine these two components of OB-the research and its applications to understanding how they improve the functioning of organizations and the satisfaction of people who work there. (Pre-requisite: Human Resource Management MGMT 307)

Foodservice Management

Code: MGMT-450 Credits: 3

This course will integrate material taught in many other classes into a capstone project. Guided by their professor, students will design and execute an event that is marketed to the public. They will also analyze case studies distributed by the instructor. Class topics will include menu design, beverage trends, marketing strategies, facilities design, energy management, budgeting, forecasting, purchasing, inventory control, and the history of hospitality in the United States. This course is designed to expose the student to the skills needed to be an effective leader within the hospitality industry. (Prerequisites: Financial Accounting and Marketing and Promoting Food)

Professionalism and Life Skills

Code: FRSH-100 Credits: 1.5

The focus of this course is to promote student success as learners and citizens of the world. Throughout this course, students will recognize the qualities of, and develop as, informed, responsible, and empowered learners. Course objectives will cover topics related to personal, intellectual, and social development. The academic and life skill sets emphasized throughout this course are transferable to the workplace.

Financial Accounting

Code: MGMT-115 Credits: 3

This course provides an introduction to accounting theory and concepts that will lay the foundation for the preparation of financial statements. Students will learn how to record, process, and summarize financial transactions. Emphasis is placed on the preparation of the income statement, balance sheet, statement of owner's equity, and statement of cash flows for a sole proprietorship, partnership, and corporation. This course includes an interactive component using accounting software to reinforce the concepts discussed.

History and Cultures of Asia

Code: HIST-200 Credits: 3

An examination of the major historical and geographical developments in Asia and ways in which these developments have affected the creation of various cultural patterns. Topics will include the plurality of cultures of Asia, and global interdependency and reactions to it.

Year 2 / Trimester 3

Local Externship (Culinary Arts)

Code: EXTN-250 Credits: 3

A 15-week supervised work experience in Singapore designed to expand career knowledge while increasing speed, timing, organization, and ability to handle cooking in an approved

commercial foodservice and hospitality establishment. Students on externship will receive feedback from their supervisor and keep an externship manual to record and reflect on their work experience.

International Externship (Culinary Arts)

Code: EXTN-275 Credits: 6

A 12-month international supervised work experience designed to expand career and cross-cultural knowledge while increasing speed, timing, organization, and ability to handle cooking in an approved commercial foodservice and hospitality establishment. Students will learn to critically analyse, and problem solve as global citizens. They will discover experientially as well as through assignments how food is reflected in the culture from the history of place. Students on externship will receive feedback from their supervisor and keep an externship manual to record and reflect on their work experience.