

CULINARY ARTS

SCHOOL OF BUSINESS AND TECHNOLOGY

DEAN: Mink Stavenga, DBA, Office 470K, 619-482-6569

DEPARTMENT CHAIR: Elisabeth Shapiro, J.D.

GENERAL DESCRIPTION

The Culinary Arts program has two components—the Baking and Pastry certificate and the Cooking and Baking certificate/degree programs. These programs prepare students for work in the restaurant and hospitality industry by focusing on the development of kitchen skills and food handling techniques in both the baking and culinary specialty areas. Students will understand how to work with foods and the function of ingredients, baking and cooking methods, food economics, nutrition, and kitchen safety and sanitation. A dual focus in baking and pastry as well as culinary kitchen skills is emphasized. Oral and written communications and computer literacy skills are an integral part of the program, and a work experience internship is required at the advanced certificate and associate degree levels.

CAREER OPTIONS

Students completing these certificate/degree programs can gain employment at the entry level or higher depending on their previous experience. Employment exists in bakeries, large grocery chains, cafes, restaurants, hotels, resorts, childcare facilities, cafeterias, hospitals, food preparation centers, casinos, and catering facilities. Career options in the field of baking and pastry: baker, baker assistant, bakery production finisher/supervisor, pastry chef, pastry decorator, caterer, and bakery entrepreneur. Career options in the field of Culinary: entry-level prep cook, head cook, assistant chef, chef, food service supervisor, catering manager, and restaurant entrepreneur.

DEGREE/CERTIFICATE OPTIONS

MAJOR CODE

Associate in Science Degree

Culinary Arts: Cooking and Baking 01825

Certificate of Achievement

Culinary Arts: Cooking and Baking—Advanced 01824

Professional Baking and Pastry 01820

Certificate of Proficiency

Culinary Arts: Cooking Essentials—Basic 01826

Consult with a counselor to develop a Student Education Plan (SEP), which lists the courses necessary to achieve your academic goal.

ASSOCIATE IN SCIENCE DEGREE

CULINARY ARTS: COOKING AND BAKING



ASSOCIATE IN SCIENCE DEGREE

CAREER/TECHNICAL (MAJOR CODE: 01825)

Prepares the student for the workplace in the restaurant and hospitality industry by focusing on the development of kitchen skills and food handling techniques. Covers the preparation of food and the functions of ingredients, cooking methods, food economics, nutrition, safety and sanitation in the kitchen. Emphasizes baking and pastry skills and the culinary kitchen.

Program Student Learning Outcome Statement:

- Demonstrate teamwork in planning, purchasing, preparing, and presenting food for service.

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|-------------|--|-----|
| BUS 183 | Business Mathematics | 3 |
| BUS 210 | Business English | 3 |
| BUS 211 | Communication in Business and Industry (3) OR | 3 |
| BUS 212 | Business Communication (3) | 3 |
| BUS 290–293 | Work Experience in Business I–IV | 2–4 |
| CA 170 | Professional Cooking—Basic Skills | 3 |
| CA 171 | Soups, Stocks, and Sauces | 3 |
| CA 172 | Professional Cooking—Advanced Skills | 3 |
| CA 173 | Professional Cooking—Cultural Foods | 3 |
| CA 181 | Food Service Safety, Sanitation, and Nutrition | 1 |
| CA 182 | Introduction to Baking Skills and Culinary Arts | 3 |
| CA 183 | Food Purchase and Control | 2 |
| CA 184 | Professional Baking and Pastry Production Basics | 3 |
| CA 185 | Professional Pastry Design and Decorating | 3 |
| CA 186 | Professional Baking and Pastry Production—Breads | 3 |
| CL 120 | Computer Literacy | 1 |

Total units 39–41

To earn an associate degree, additional general education and graduation requirements must be completed. See page 64.



CERTIFICATES

CULINARY ARTS: COOKING AND BAKING: ADVANCED

CERTIFICATE OF ACHIEVEMENT

CAREER/TECHNICAL (MAJOR CODE: 01824)

Prepares students for work in the restaurant and hospitality industry by focusing on the development of kitchen skills and food handling techniques. Covers the preparation of food and the functions of ingredients, cooking methods, food economics, nutrition, safety, and sanitation in the kitchen. Emphasizes baking and pastry skills and the culinary kitchen.

Program Student Learning Outcome Statement:

- Demonstrate teamwork in planning, purchasing, preparing, and presenting food for service in the culinary industry.

GAINFUL EMPLOYMENT:

The U.S. Department of Education requires colleges to disclose a variety of information for any financial aid eligible program that “prepares students for gainful employment in a recognized occupation.”

Students who complete this program will have acquired the necessary analytical tools to successfully secure gainful employment in the field of study.

For more information regarding the data provided for this program and what it means to you as a student, please feel free to visit our SWC Gainful Employment website at: www.swccd.edu/gainfulemployment.

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|--------------------|--|--------------|
| BUS 183 | Business Mathematics | 3 |
| BUS 210 | Business English | 3 |
| BUS 290–293 | | |
| | Work Experience in Business I–IV | 2–4 |
| CA 170 | Professional Cooking—Basic Skills | 3 |
| CA 171 | Soups, Stocks, and Sauces | 3 |
| CA 172 | Professional Cooking—Advanced Skills | 3 |
| CA 173 | Professional Cooking—Cultural Foods | 3 |
| CA 181 | Food Service Safety, Sanitation, and Nutrition | 1 |
| CA 182 | Introduction to Baking Skills and Culinary Arts | 3 |
| CA 183 | Food Purchase and Control | 2 |
| CA 184 | Professional Baking and Pastry Production Basics | 3 |
| CA 185 | Professional Pastry Design and Decorating | 3 |
| CA 186 | Professional Baking and Pastry Production—Breads | 3 |
| CL 120 | Computer Literacy | 1 |
| Total units | | 36–38 |

CULINARY ARTS: COOKING ESSENTIALS: BASIC

CERTIFICATE OF PROFICIENCY

CAREER/TECHNICAL (MAJOR CODE: 01826)

Prepares students for work in the restaurant and hospitality industry by focusing on the development of kitchen skills and food handling techniques. Covers the preparation of food and the functions of ingredients, cooking methods, food economics, nutrition, safety, and sanitation in the kitchen.

Program Student Learning Outcome Statement:

- Demonstrate an understanding of the criteria for excellence in purchasing food, preparing food, and presenting food for service in the culinary industry.

GAINFUL EMPLOYMENT:

The U.S. Department of Education requires colleges to disclose a variety of information for any financial aid eligible program that “prepares students for gainful employment in a recognized occupation.”

Students who complete this program will have acquired the necessary analytical tools to successfully secure gainful employment in the field of study.

For more information regarding the data provided for this program and what it means to you as a student, please feel free to visit our SWC Gainful Employment website at: www.swccd.edu/gainfulemployment.

| | | |
|--------------------|--|-----------|
| CA 170 | Professional Cooking—Basic Skills | 3 |
| CA 171 | Soups, Stocks, and Sauces | 3 |
| CA 172 | Professional Cooking—Advanced Skills | 3 |
| CA 173 | Professional Cooking—Cultural Foods | 3 |
| CA 181 | Food Service Safety, Sanitation, and Nutrition | 1 |
| CA 183 | Food Purchase and Control | 2 |
| CL 120 | Computer Literacy | 1 |
| Total units | | 16 |

PROFESSIONAL BAKING AND PASTRY

CERTIFICATE OF ACHIEVEMENT

CAREER/TECHNICAL (MAJOR CODE: 01820)

Designed to prepare students to work as pastry chefs in local restaurants, hotels, resorts, bakeries, and catering establishments. Develops skills in food handling, bread and pastry baking, and decoration techniques. Introduces principles of bakery production and cost management. Students are given training to test for San Diego County food handler's certification.



Program Student Learning Outcome Statement:

- Demonstrate an understanding of the properties and functions of various ingredients used in baking and pastry, and demonstrate proper scaling and measurement techniques.

GAINFUL EMPLOYMENT:

The U.S. Department of Education requires colleges to disclose a variety of information for any financial aid eligible program that “prepares students for gainful employment in a recognized occupation.”

Students who complete this program will have acquired the necessary analytical tools to successfully secure gainful employment in the field of study.

For more information regarding the data provided for this program and what it means to you as a student, please feel free to visit our SWC Gainful Employment website at: www.swccd.edu/gainfulemployment.

BUS 290–293

| | | |
|--------|--|-----|
| | Work Experience in Business I–IV | 2–4 |
| CA 181 | Food Service Safety, Sanitation, and Nutrition | 1 |
| CA 182 | Introduction to Baking Skills and Culinary Arts | 3 |
| CA 183 | Food Purchase and Control | 2 |
| CA 184 | Professional Baking and Pastry Production Basics | 3 |
| CA 185 | Professional Pastry Design and Decorating | 3 |
| CA 186 | Professional Baking and Pastry Production—Breads | 3 |
| CL 120 | Computer Literacy | 1 |

Total units **18–20**

Recommended Electives: BUS 78, 120, 142, 145, 148, 174, HLTH 204.

Note: For other options in Culinary Arts, see Hospitality, page 214.

DANCE

SCHOOL OF ARTS, COMMUNICATION, AND SOCIAL SCIENCES

ACTING DEAN: William Kinney, M.A., Office 702B, 619-482-6372

FACULTY: Mary Jo Horvath, M.F.A.; Dana Maue, M.A.

DEPARTMENT CHAIR: Cynthia McGregor, Ph.D.

GENERAL DESCRIPTION

Dance as an academic department encompasses the elements of dance as a performing art, as well as the science of dance as movement. Dance is one of the oldest art forms and probably the most communicative and expressive of artistic mediums. This department explores dance history, criticism, movement techniques, body conditioning, notation, choreography, theory, improvisation, terminology, music, dance in world cultures, dance production, performance skills, and dance forms—traditional to modern.

CAREER OPTIONS

Below is a sample of the career options for the dance major. A few of these require an associate degree, most require a bachelor's degree, and some require a graduate-level degree: professional dancer, choreographer, teacher in community or recreation programs, high school or college instructor, dance therapist, critic, physical therapist for dancers, company director, promoter, and dance production technician. Dance is frequently integrated into theater, performance art, and video and film productions.

DEGREE/CERTIFICATE OPTIONS

MAJOR CODE

Associate in Arts Degree: Transfer Preparation

Dance

A1350

Consult with a counselor to develop a Student Education Plan (SEP), which lists the courses necessary to achieve your academic goal.

ASSOCIATE IN ARTS DEGREE

DANCE

ASSOCIATE IN ARTS DEGREE

TRANSFER PREPARATION * (MAJOR CODE: A1350)

Dance is a rigorous, specialized area of the performing arts that communicates and expresses meaning, emotion, and cultural values. The field demands a high level of physical preparation as well as a thorough understanding of aesthetics. Designed to help students develop the technical skills and professional preparation for careers related to dance. Students develop their skills in ballet, jazz, and modern dance, concentrating on rhythm, musicality, coordination, and memory building techniques. It also offers the option to explore tap, ethnic, and social dance forms while offering opportunities for individual creativity.

