

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
<b>Total units</b>		<b>36–38</b>

## 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](http://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
<b>Total units</b>		<b>16</b>

## 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.

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#### BUS 290–293

	Work Experience in Business I–IV (2–4)	2
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
<b>Total units</b>		<b>18</b>

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

**Note:** For other options in Culinary Arts, see Hospitality, page 194.

# DANCE

## SCHOOL OF ARTS AND COMMUNICATION

**DEAN** Donna Arnold, M.S., 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

### 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.

### Program Student Learning Outcome Statement:

- Create and perform dance studies for a small group using accompaniment.
- Employ the concepts of specific dance techniques in the demonstration and performance of center and locomotor movement combinations.

ANTH 102	Cultural Anthropology	3
BIOL 260	Human Anatomy	4
DANC 109	Modern Dance I	1.5
DANC 110	Modern Dance II	1.5
DANC 113	Ballet I	1.5
DANC 114	Ballet II	1.5
DANC 115	Ballet III	1.5
DANC 117	Jazz Dance I	1.5
DANC 118	Jazz Dance II	1.5
DANC 200	Dance History and Appreciation	3
PSYC 101	General Psychology	3
<b>Total units</b>		<b>23.5</b>

Recommended Electives: BIOL 100, 101; DANC 111, 112, 125, 126.

To earn an associate degree, additional general education and graduation requirements must be completed. See page 59.

- \* Students planning to transfer to a four-year college or university should complete courses specific to the transfer institution of choice. University requirements vary from institution to institution and are subject to change. Therefore, it is important to verify transfer major preparation and general education requirements through consultation with a counselor in either the Counseling Center or Transfer Center. See catalog TRANSFER COURSES INFORMATION section on page 43 for further information.

## DENTAL HYGIENE HIGHER EDUCATION CENTER AT NATIONAL CITY

**DEAN** Christine M. Perri, M.A., Office 7103B, 619-216-6668

**FACULTY** Kesa Hopkins, M.S., Linda Lukacs, D.D.S.,  
Teresa Poulos, M.Ed.

**DIRECTOR** Vickie Kimbrough-Walls, Ph.D..

### GENERAL DESCRIPTION

A dental hygienist is a licensed health care professional, oral health educator, and clinician who, as a co-therapist with a dentist, provides preventive, educational, and therapeutic services supporting total health for the control of oral diseases and the promotion of oral health. A registered dental hygienist has graduated from a minimum of two year college program that includes classroom studies and extensive supervised clinical experience.