

Culinary Arts & Hotel Management

The School of Culinary Arts and Hotel Management Program develops skills and competencies for positions in the hospitality industry. This unique program mirrors industry standards by providing training in a realistic work environment. Students have the option of selecting either hotel or restaurant/ culinary program tracks.

The School of Culinary Arts and Hotel Management Program provides students with measurable outcomes through training in the Cafeteria, Gourmet Dining Room and Coffee Shop, and through Catering, Purchasing and Receiving services, utilizing state-of-the-art equipment.

Instructors possessing industry-recognized credentials and having years of experience direct each operation. The program is certified by the American Culinary Federation, and is recognized nationally as a leading center for hospitality training.

Work Experience

Students select one of the following two areas of specialization:

(1) Hotel or (2) Culinary. An integral part of each specialization is an off-campus industry-based work experience related to the students' area of specialization.

Students are enrolled in a work experience which opens career opportunities in the hospitality industry and further supplements laboratory experiences that expose them to their chosen field of interest within the diverse areas of hospitality.

Faculty & Offices

Randy Bublitz (CC-118, ext. 2457)
Dixie Budke (ECOC 2-6, ext. 3501)
Charles Fredericks (CC-117, ext. 3099)
Stephane Rapp (CC-117, ext. 2459)

Emeritus Faculty

John W. Dunn

Degrees & Certificates Awarded

Associate in Science: Culinary Arts

Associate in Science: Hospitality

Certificate of Achievement: Culinary Arts

Certificate of Achievement: Hospitality

Skills Competency Award: Baking and Pastry

Skills Competency Award: Hospitality
Operations Specialist

Skills Competency Award: Human Resource
Hospitality Specialist

Skills Competency Award: Personal Chef Training

A Certificate of Achievement in SCAHM is awarded for successful completion of all required SCAHM units with an overall G.P.A. of 2.0 in these units. An Associate in Science Degree is earned by completing all college G.E. requirements, plus the SCAHM requirements, with an overall G.P.A. of 2.0. The department also offers three Skills Competency Awards, two in the Hospitality Program and one in the Culinary Program.

College Requirements

For complete information, see "Graduation Requirements" in the *Catalog* Index.

Honors & Awards

The School of Culinary Arts and Hotel Management Program is fortunate to be able to award several scholarships (varying from \$50 to \$1,500) each semester.

Advising

Our faculty is eager to counsel students exploring career opportunities in the hospitality industry. For academic counseling, call ext. 2285.

Program Acceptance

Culinary students must register with the SCAHM Department Chair and be accepted into the program prior to SBCC registration.

Associate in Science Degree: Hospitality

The Associate Degree is awarded upon completion of both department and college requirements.

College Requirements

For complete information, see "Graduation Requirements" in the *Catalog* Index.

**Certificate of Achievement:
Hospitality**

Comprised of intensive eight-week courses, part-time students who enroll in two courses per semester will be able to complete the certificate in two years. Those who enroll full-time will be able to complete both the certificate and the degree in two years.

Fully accredited by the American Hotel and Lodging Association (AH & LA), students will receive AH & LA course certificates for each course they successfully complete. Students who earn this SBCC certificate will also qualify for the Hospitality Operations Certificate from the AH & LA.

Department Requirements (30-32 units)

HM 150 — Hospitality Law	3.0
HM 151 — Front Office Operations	3.0
HM 152 — Housekeeping Operations	3.0
HM 153 — Food & Beverage Operations	3.0
HM 256 — Supervision in the Hospitality Industry	3.0
HM 257 — Hospitality Sales & Customer Service	3.0
HM 258 — Security & Loss Management	3.0
HM 259 — Training & Development Skills for Hospitality Professionals	3.0
HM 290* — Hotel Work Experience	3.0

*HM 290 must be taken in the summer.

Complete one of the following:

ACCT 110 — Introduction to Accounting <i>or</i>	4.0
ACCT 230 — Financial Accounting <i>or</i>	5.0
BUS 103 — Business Mathematics <i>or</i>	3.0
COMP 101 — Microsoft Office	4.0

**Skills Competency Award: Human
Resource Hospitality Specialist****Department Requirements (9 units)**

HM 256 — Supervision in the Hospitality Industry	3.0
HM 257 — Hospitality Sales & Customer Service	3.0
HM 259 — Training & Development Skills for Hospitality Professionals	3.0

Students must complete the above courses with a grade of "C" or higher or credit in all courses.

**Skills Competency Award:
Hospitality Operations Specialist****Department Requirements (9 units)**

HM 150 — Hospitality Law	3.0
HM 151 — Front Office Operations <i>or</i> HM 152 — Housekeeping Operations <i>or</i> HM 153 — Food & Beverage Operations	3.0
HM 258 — Security & Loss Management	3.0

Students must complete the above courses with a grade of "C" or higher or credit in all courses.

**Suggested Course of Study for
A.S./Certificate Programs****Fall Semester - First Year**

ACCT 230 — Financial Accounting	5.0
COMP 101 — Microsoft Office	4.0
HM 151 — Sup. Front Office Operations	3.0
HM 152 — Sup. Housekeeping Operations	3.0
HM 153 — Sup. Food & Beverage Operations	3.0
*HM 250 — Sup. in the Hospitality Industry	3.0
Total	19.5

Spring Semester - First Year

ACCT 230 — Financial Accounting	5.0
COMP 101 — Microsoft Office	4.0
HM 151 — Sup. Front Office Operations	3.0
HM 152 — Sup. Housekeeping Operations	3.0
HM 153 — Sup. Food & Beverage Operations	3.0
*HM 251 — Hospitality Sales & Customer Serv.	3.0
Total	19.5

Summer Session

HM 290 — Work Experience3.0

Fall Semester - Second Year

ACCT 230 — Financial Accounting5.0
 COMP 101 — Microsoft Office4.0
 HM 151 — Superv. Front Office Ops.....3.0
 HM 152 — Superv. Housekeeping Ops.....3.0
 HM 153 — Superv. Food & Beverage Ops.....3.0
 *HM 253 — Training & Development Skills for
 Hospitality Professionals3.0
 Total.....21

Spring Semester - Second Year

ACCT 230 — Financial Accounting5.0
 COMP 101 — Microsoft Office4.0
 *HM 150 — Hospitality Law.....3.0
 *HM 252 — Security & Loss Management.....3.0
 Total.....15

**Course offered every other year.*

Culinary Arts: A.S. and Certificate Requirements

The Associate Degree is awarded upon completion of both department and college requirements.

College Requirements

For complete information, see “Graduation Requirements” in the *Catalog* Index.

Department Requirements: 55.5 Units

First Semester

COMP 101 — Microsoft Office4.0
 CA 113 — Hospitality Sanitation & Safety2.0
 CA 115 — Catering0.5
 CA 116 — Introduction to the Food Service Profession2.0
 CA 117 — Culinary Fundamentals I2.0
 CA 117L — Culinary Fundamentals I Lab.....1.0
 CA 121 — Principles of Pantry2.0
 CA 124 — Principles of Baking.....2.0
 Total.....15.5

Second Semester

CA 111 — Hospitality Controls.....2.0
 CA 115 — Catering.....0.5
 CA 129 — Purchasing & Receiving.....2.0

CA 217 — Culinary Fundamentals II2.0
 CA 200 — Food Service Practicum2.0
 CA 224 — Pastry Practicum2.0
 Total.....10.5

Third Semester

CA 115 — Catering.....0.5
 CA 134 — Hospitality Supervision for Hotels2.0
 CA 201 — Wines2.0
 CA 203 — Restaurant Service & Production7.5
 CA 230 — Food Service Nutrition.....2.0
 Total.....14.0

Fourth Semester

CA 115 — Catering.....0.5
 CA 204 — Advanced Restaurant and Culinary4.0
 CA 211 — Garde Manger **or**.....2.0
 CA 270 — Advanced Pastry Arts2.0
 CA 214 — Advanced Artisan Bread Baking **or**2.0
 CA 236 — Meat Analysis.....2.0
 CA 215 — Modern Food: Style, Design,
 Theory & Production.....2.0
 CA 261 — Restaurant Ownership2.0
 Total.....12.5

Note: All Restaurant/Culinary students must complete 3 units of CA 290, Work Experience, prior to receiving an SCAHM degree or certificate.

**Skills Competency Award:
Baking & Pastry**

Department Requirements (8 units)

CA 113 — Hospitality Sanitation and Safety.....2
 CA 124 — Principles of Baking.....2
 CA 214 — Advanced Artisan Bread Baking.....2
 CA 270 — Advanced Pastry Arts.....2

Students must complete the above courses with a grade of “C” or higher or credit in all courses.

**Skills Competency Award:
Personal Chef Training**

Department Requirements (8 units)

CA 113 — Hospitality Sanitation and Safety.....2
 CA 124 — Principles of Baking2
 CA 117 — Culinary Fundamentals I2
 CA 201 — Wines2

Students must complete the above courses with a grade of “C” or higher or credit in all courses.

Culinary Arts Course Descriptions

CA 111 — Hospitality Controls

(2) F, S — CSU

Skills Advisories: MATH 100 and eligibility for ENG 110 or ENG 110H

Covers industry practices and procedures of controls in cash, inventory, employees, time, sanitation, purveyors and equipment.

CA 113 — Hospitality Sanitation & Safety

(2) F, S — CSU

Skills Advisories: MATH 100 and eligibility for ENG 110 or ENG 110H

How to effectively manage sanitation to achieve high standards as set forth by the laws and regulations covering the food industry in the United States. In-depth study of management's responsibility in sanitation. Safety procedures and practices are also covered.

CA 115 — Catering

(0.5) F, S — CSU

Skills Advisories: MATH 100 and eligibility for ENG 110 or ENG 110H

Designed to give students an opportunity to put into actual practice catering experiences, skills and theory learned in previous HC classes. Structured on-the-job experiences catering special college functions. Events include field cooking, fund-raisers and gala dinners.

CA 116 — Introduction to the Food Service Profession

(2) F, S — CSU

Skills Advisories: MATH 100 and eligibility for ENG 110 or ENG 110H

Limitation on Enrollment: Completion of departmental enrollment procedures.

Introduction to culinary arts and related food service occupations. Describes the history of food and the development of cuisine. The evolution of cuisine from classical to California fusion.

CA 117 — Culinary Fundamentals I

(2) F, S — CSU

Skills Advisories: MATH 100 and eligibility for ENG 110 or ENG 110H

Limitation on Enrollment: Completion of departmental enrollment procedures.

Introduction to the professional kitchen. Emphasis on classical cooking and current scientific theories provides the student with a solid understanding of food chemistry and cooking techniques. Study of equipment, ingredients and basic cooking methods of the modern professional kitchen.

CA 117L — Culinary Fundamentals I Lab

(1) F, S — CSU

Co-requisites: CA 113 and CA 117

Introduction to the professional kitchen. Hands-on application of theory and techniques. Kitchen safety, knife skills, and preparation of sauces, soups, basic entrees, vegetables and starches.

CA 121 — Principles of Pantry

(2) F, S — CSU

Skills Advisories: MATH 100 and eligibility for ENG 110 or ENG 110H

Limitation on Enrollment: Completion of departmental enrollment procedures.

Introduction to the basic skills needed for a restaurant pantry station. The theory and practical skills required to produce quality salads, sandwiches and cold sauce emphasized.

CA 124 — Principles of Baking

(2) F, S — CSU

Co-requisite: CA 113

Skills Advisories: MATH 100 and eligibility for ENG 110 or ENG 110H

Limitation on Enrollment: Completion of departmental enrollment procedures.

Introduction to the basic skills needed for a professional bake shop. The theory and practical skills required to produce quality pastries and breads emphasized.

CA 129 — Purchasing & Receiving**(2) F, S — CSU***Prerequisites: CA 113 and CA 116*

How to develop and implement effective purchasing and storeroom procedures. Focus is on purveyor relations, inventory controls, receiving and storage of goods. Includes major categories of purchases.

CA 134 — Hospitality Supervision for Hotels**(2) S — CSU**

Designed to provide students with the principles of supervision as they apply specifically to the hospitality industry.

CA 146 — Food & Beverage Service**(2) F — CSU**

Provides students with practical skills and knowledge for effective management of food and beverage service in outlets ranging from cafeterias and coffee shops to room service, banquet areas and high-check to low-check dining rooms. Presents basic service principles, while emphasizing the special needs of guests.

CA 200 — Food Service Practicum**(2) F, S — CSU***Prerequisites: CA 113*

Hands-on lab experience in a working kitchen. The acquisition and practice of basic skills needed. Practical techniques required to produce quality soups, sauces, entrees, starches and vegetables emphasized.

CA 201 — Wines**(2) F, S — CSU***Skills Advisories: MATH100 and eligibility for ENG 110 or ENG 110H*

Identification of wines from the wine districts of France, Germany and Italy. Characteristics of wines from the major wine varietals emphasized and the process of wine-making presented.

CA 202A — Wines of Italy**(2) F, S — CSU***Course Advisories: CA 201*

In-depth study of the wines of Italy, covering the regions, grape varieties, history and laws of Italian wine production.

CA 202B — Wines of Bordeaux & Burgundy**(2) F, S — CSU***Course Advisories: CA 201*

In-depth study of the wines of Bordeaux and Burgundy, covering the regions, grape varieties, history and laws of French wine production.

CA 202C — Wines of France**(2) F, S — CSU***Course Advisories: CA 201*

In-depth study of the wines of France, outside of Bordeaux and Burgundy, covering the regions, grape varieties, history and laws of French wine production.

CA 203 — Restaurant Service & Production**(7.5) F, S — CSU***Prerequisites: CA 200**Skills Advisories: MATH 100 and eligibility for ENG 110 or ENG 110H*

Twelve and one-half hours lab weekly. Hands-on experience in the operation of a restaurant. Skills covered: promotion, check averages, seating arrangements, forecasting, sales mix, menus, food production, cooking skills, meal expediting, cash control and employee scheduling.

CA 204 — Advanced Restaurant & Culinary**(4) F, S — CSU***Prerequisites: CA 203**Skills Advisories: MATH 100 and eligibility for ENG 110 or ENG 110H*

Designed to further acquaint students with advanced cooking and service techniques. Emphasis on classical French cooking and its foundation for the modern style, combining theory and hands-on work in the laboratory. Advanced techniques of cooking, sauce and stock making, roasting, braising, sautéing, etc. stressed. Students apply techniques to classical and modern cooking and service styles in the Gourmet Dining Room.

CA 208 — Young Commis Competition**(0.5)***Co-requisites: CA 203*

Designed to provide advanced technical and practical skills for students entering culinary competitions.

CA 210 — Healthy Cafeteria Cooking

(1) Summer — CSU

Hands-on lab experience in a cafeteria kitchen. The acquisition and practice of nutritional cooking techniques for K-12 cafeterias.

CA 211 — Garde Manger

(2) F, S — CSU

Prerequisites: CA 113 and CA 121

Skills Advisories: MATH 100 and eligibility for ENG 110 or ENG 110H

Designed to impart the skills and knowledge to work in a professional garde manger department. Techniques and procedures for making and displaying pates, terrines, galantines, mousses, sausages, salads and garnishes demonstrated; opportunities for hands-on work are offered. Advanced decorative techniques, such as ice-carving, demonstrated.

CA 212A — Ice Carving

(0.4) F, S — CSU

The technique and artistry of ice carving is demonstrated and practiced. Each stage of creating a carving is discussed, from manufacturing of ice to the final presentation. Such introductory topics as the handling of ice, hand and power tools, and templates are described in as much detail and given as much attention as the more complex sections about carving faces, fusing, and developing multiple block sculptures.

CA 214 — Advanced Artisan Bread Baking

(2) F, S — CSU

Prerequisites: CA 113 and CA 124

Advanced techniques of traditional and contemporary bread baking are demonstrated and practiced. The properties of different flours, grains, yeasts, sponges and levaines are demonstrated. The student produces various European breads, sourdoughs, Danish and croissant doughs and flat breads in a professional bake shop operation.

CA 215 — Modern Food: Style, Design Theory & Production

(2) F, S — CSU

Prerequisites: CA 113 and CA 203

Study and practice of modern food design. The different styles of Fusion, Californian, Pacific-Rim, Tex-Mex, Nouvelle and others are demonstrated and practiced. Modern trends and corresponding plate design theories demonstrated and practiced. The effects of different cultures and food diversity on the modern restaurant kitchen are explored.

CA 217 — Culinary Fundamentals II

(2) F, S — CSU

Prerequisites: CA 117

Advanced theory in food science, culinary techniques and modern cooking styles. Advanced sauce making, wild game cooking, and meat, poultry, fish and shellfish cooking techniques emphasized. The philosophy of food explored.

CA 224 — Pastry Practicum

(2) F, S — CSU

Prerequisites: CA 113 and CA 124

Hands-on lab experience in a professional bake shop. The acquisition and practice of basic skills needed. Practical techniques required to produce quality pastries and breads emphasized.

CA 230 — Food Service/Nutrition

(2) F, S — CSU

Skills Advisories: MATH 100 and eligibility for ENG 110 or ENG 110H

Designed to instruct students in the principles of nutrition and their application to personal lifestyle, diet and a professional kitchen. Students are introduced to the history, folklore and fads of the nutritional field and relate these topics to the current state of scientific knowledge in the field. Students are shown how these nutrition principles relate to the food service industry through an analysis of marketing, food trends, menu design and recipe modification.

CA 233 — Healthy Cafeteria Nutrition

(1) Summer — CSU

Designed to instruct students in the principles of nutrition and their application to a K-12 cafeteria kitchen.

CA 236 — Meat Analysis

(2) F, S — CSU

Prerequisites: CA 113 and CA 217

Skills Advisories: MATH 100 and eligibility for ENG 110 or ENG 110H

Cuts, grades and usage of meats are discussed. Pork, veal, beef, lamb and poultry are cut into the standard cuts set by the industry. Costs of different types of meat are covered.

CA 241 — Farmers & Chefs**(2) F, S — CSU***Prerequisites: CA 116 and CA 117*

Study of the relationship between farm and kitchen. Examines the effects the seasons, market forces, transportation and the farmer have on raw ingredients, their quality, quantity and availability to the chef. Also covers the effects the chef, food trends, environmental and social issues have on what is produced by the farmer.

CA 241A — Foods of Italy**(2) F, S, Summer — CSU**

In-depth study of the foods of Italy, covering the regions, culture and history of Italian food production and usage.

CA 245A — Chinese Cuisine**(1) F, S — CSU***Prerequisites: CA 117L and CA 217**Course Advisories: None*

Chinese cooking, one of the world's oldest continuous culinary traditions, is the art of maintaining a subtle harmony between mind and senses. Student explores the spiritual and sensual delights of Chinese cuisine through the many provinces of China.

CA 261 — Restaurant Ownership**(2) F, S — CSU***Prerequisites: CA 111 and CA 129**Skills Advisories: MATH 100 and eligibility for ENG 110 or ENG 110H*

Planning and operation of a food service establishment, an in-depth look at the creation and implementation of a feasibility study, devising a mission statement, using and understanding demographic research, site selection, creating capital, preparing a financial statement, creating a menu, devising a plan for staffing, and day-to-day operations management.

CA 262 — Event Planning**(2) F — CSU***Co-requisites: CA 134 and CA 203**Skills Advisories: MATH 100 and eligibility for ENG 110 or ENG 110H*

Theory and practice of event planning in a real world taught in the real world setting such as the Santa Barbara International Film Festival. Students experience hands-on application of event planning through their participation in designing a large, multi-venue event.

CA 265 — Bar Management**(2) F, S — CSU***Skills Advisories: MATH 100 and eligibility for ENG 110 or ENG 110H*

Knowledge of the ABC laws, purchasing for the bar, products used and controls needed. Basic bartending skills covered.

CA 266 — Fundamentals of Responsible Alcohol Service**(0.5) F, S — CSU**

Provides the needed legal, regulatory and medical information for the service of alcohol in a responsible manner.

CA 270 — Advanced Pastry Arts**(2) F, S — CSU***Prerequisites: CA 113 and CA 124*

Advanced techniques of classical and modern pastry preparation demonstrated and practiced. Emphasis on professional bake shop operations. Cakes, pastries, meringues, chocolates and sauces created and displayed, utilizing different theories of plate design.

**CA 290 — College Work Experience
for Culinary Arts Students**

(3) F, S — CSU

Prerequisites: CA 116

*Skills Advisories: MATH 100 and eligibility for ENG 110
or ENG 110H*

*Limitation on Enrollment: Successful completion of
all first-semester Culinary Arts courses. Student must
be a Culinary Arts major and be enrolled in classes
leading to a degree or certificate in the major. May be
taken for three or four units of credit. One unit of credit
is earned for each five hours weekly of work. Maximum
of four units can be taken each term.*

Work experience on a job or project directly related
to hotel, restaurant or culinary majors enabling
the student to acquire skills and attitudes necessary
to enter and/or progress in a hotel, restaurant or
culinary occupation.

Hotel Management Course Descriptions

HM 150 — Hospitality Law

(3) F, S — CSU

Skills Advisories: MATH 4 and eligibility for ENG 100

Students learn to apply hospitality law to everyday
issues at their worksite, including regulating hotel
responsibilities to guests, guest rights, hotel facility
regulations and employee rights.

HM 151 — Front Office Operations

(3) F, S — CSU

Skills Advisories: MATH 4 and eligibility for ENG 100

Competencies necessary to successfully supervise
hotel front office operations. Understanding and
practical application of front office operations, including
reservations, registration, checkout, settlement,
security, accounting and audits.

HM 152 — Housekeeping Operations

(3) F, S — CSU

Skills Advisories: MATH 4 and eligibility for ENG 100

Competencies necessary to successfully supervise
housekeeping operations. Responsibilities of
housekeeping department in relation to other
departments and the skills to supervise the
housekeeping and laundry staff.

HM 153 — Food & Beverage Operations

(3) F, S — CSU

Skills Advisories: MATH 4 and eligibility for ENG 100

Provides the skills necessary to supervise a hotel food
and beverage department. Understanding department
responsibilities and staff supervision issues in addition
to a variety of food and beverage operations, including
pricing, controls, marketing and financial management.
Mastery of menu planning and serving and preparing
foods using safe and sanitary procedures.

HM 256 — Supervision in the Hospitality Industry

(3) F, S — CSU

Skills Advisories: MATH 4 and eligibility for ENG 100

Provides the competencies necessary to supervise
in the hospitality industry. Practice in a wide range of
supervisory skills, such as effective communications,
training, coaching, evaluating, disciplining and
managing conflict. Understanding techniques for
managing productivity and change.

HM 257 — Hospitality Sales & Customer Service

(3) F, S — CSU

Skills Advisories: MATH 4 and eligibility for ENG 100

Provides application of effective sales and customer
service techniques through the understanding of
service encounters, guest behavior, data, pricing
strategies, selling and entrepreneurship.

HM 258 — Security & Loss Management

(3) F, S — CSU

Skills Advisories: MATH 4 and eligibility for ENG 100

Provides the competencies necessary to understand
hospitality security systems and to implement
appropriate security procedures. Practice of strategies
to address hospitality security concerns and
emergency situations.

HM 259 — Training & Development Skills for Hospitality Professionals

(3) F, S — CSU

Skills Advisories: MATH 4 and eligibility for ENG 100

Provides the competencies necessary to develop hospitality staff members through effective coaching, mentoring, evaluating and training. Includes assessing development needs, mentoring, instructional design and assessing training and development initiatives in the hospitality industry.

HM 290 — Hotel Work Experience

(3-4) F, S — CSU

Skills Advisories: MATH 100 and eligibility for ENG 110 or ENG 110H

Limitation on Enrollment: Student must be a SCAHM major and be enrolled in classes leading to a degree or certificate in the major. May be taken for three units of credit. One unit of credit is earned for each five hours of work each week. Maximum of three units can be taken each term.

Consists of 225-300 hours of work in hotel employment. Supervised employment of students with the intent of creating student awareness of hospitality management employment opportunities. Students perform assigned responsibilities as an employee, follow employer's policies, and write individual learning objectives.

HM 295 — Internship in Hotel Management/Culinary Arts

(2-4) F, S — CSU

Skills Advisories: Eligibility for ENG 110 or ENG 110H

Limitation on Enrollment: Completion of second-semester Hotel Management courses.

Five to 10 hours weekly, on-the-job experience. Structured internship program in which students gain experience with community organizations related to the discipline.