

### **COT R190V—Occupational Cooperative Work Experience 1-4 units**

*Corequisites: Concurrent enrollment in at least one major related course. 3½ - 14 hours weekly*

Cooperative Work Experience-Occupational is for work training that is directly related to the major. Each unit of credit requires 60 hours of unpaid employment during the semester. Cooperative Work Experience-Occupational is available in all vocation programs (Addictive Disorders Studies, Air Conditioning & Refrigeration, Automotive, Business, Child Development, Computer Information Systems, Computer Science, Dental Hygiene, Electronics, Engineering, Engineering Technology, Environmental Technology, Fire Technology, Hotel & Restaurant Management, Journalism, Legal Assisting, Multimedia Studies, Television, and Travel & Tourism). Course may be taken four times. A maximum of 16 college units may be earned in Cooperative Work Experience-Occupational. Concurrent enrollment in at least one major related class is required. (2)

*Transfer credit: CSU*

### **COT R191G—General Cooperative Paid Work Experience 1-3 units**

*Corequisites: Concurrent enrollment in at least one other course. 4 - 13 hours weekly*

General Cooperative Paid Work Experience is for work training that is **not** necessarily directly related to the major. Each unit of credit requires 75 hours of paid employment during the semester. General Cooperative Paid Work Experience is available to all students, regardless of major or educational plans. Course may be taken four times. A maximum of 6 college units may be earned in General Cooperative Paid Work Experience. Concurrent enrollment in at least one other course is required. (2)

*Transfer credit: CSU*

### **COT R191V—Occupational Cooperative Paid Work Experience 1-4 units**

*Corequisites: Concurrent enrollment in at least one other course. 4 - 17 hours weekly*

Occupational Cooperative Paid Work Experience is for work training that is directly related to the major. Each unit of credit requires 75 hours of paid employment during the semester. Cooperative Paid Work Experience-Occupational is available in all vocation programs (Addictive Disorders Studies, Air Conditioning & Refrigeration, Automotive, Business, Child Development, Computer Information Systems, Computer Science, Dental Hygiene, Electronics, Engineering, Engineering Technology, Environmental Technology, Fire Technology, Hotel & Restaurant Management, Journalism, Legal Assisting, Multimedia Studies, Television, and Travel & Tourism). Course may be taken four times. A maximum of 6 college units may be earned in Occupational Cooperative Paid Work Experience. Concurrent enrollment in at least one major related class is required. (2)

*Transfer credit: CSU*

## **CULINARY ARTS & RESTAURANT MANAGEMENT**

The hospitality industry (hotel/travel/tourism/restaurant) continues to be one of the fastest growing in the state. World Travel and Tourism Council projects that the industry will grow at a level of 4.0% per year over the next ten years, creating an opportunity for every country in the world to be a part of this process and to share the benefits. The National Restaurant Association predicts that nearly half of consumers' food budget will be spent in restaurants. There is an immense need for knowledgeable managers who can master today's and tomorrow's technology, to include emphasis on "green", and meet the across-the-board need being driven by major hotel and restaurant chains as well as privately owned hotels, clubs, and restaurants.

*For more information, contact:  
Frank Haywood, [fhaywood@vcccd.edu](mailto:fhaywood@vcccd.edu)  
or call (805) 986-5869*

### **Career Opportunities**

#### **A.S./Certificate Level**

Baker	Line Cook
Restaurant Manager	Food Service Manager Trainee
Commercial-Recreation Management Trainee	

#### **B.S. Level**

Instructor	Club Manager
Restaurant Manager/Owner	

### **Faculty**

<b>Full-Time</b>	<b>Part-Time</b>	<b>Part-Time</b>
Frank Haywood	Dirk Boon	Richard Harnden
	Joe Carabajal	Robert Holberg
	Martin Finrock	Henri Patey

### **◆ Culinary Arts**

#### **Associate in Science Degree Certificate of Achievement**

This program prepares students for entry-level positions as a culinarian, baker, or food service manager trainee. In these positions, employees are required to prepare menus, requisition supplies, supervise equipment, maintain varied records, and coordinate data with accountants and others in the organization.

Upon completion of the following classes, students will receive a Certificate of Achievement from the Ventura County Community College District.

To receive the A.S. Degree, students must also complete General Educational requirements. It is recommended that students make an appointment with a counselor to complete an educational plan.

<b>Required Courses:</b>		<b>Units</b>
CRM R100	Introduction to Hospitality	2
CRM R102A	Quantity Food Preparation	7
CRM R102B	Food Preparation Management	4
CRM R103A	Baking Techniques	6
CRM R104	Sanitation	3
CRM R105	Gourmet/Garde Manger	4
CRM R107	Dining Room Service	3½
CRM R109	Management by Menu	3

**Total Required Units for VCCCD Certificate 32½**

Students who wish to work toward certification from the *American Culinary Federation Educational Institute (ACFEI)* must also complete the following classes:

CRM R106	Nutrition in Food Service	2
CRM R114	Hospitality Supervision	3

## ◆ Restaurant Management

### Associate in Science Degree Certificate of Achievement

This program prepares students to obtain employment in the restaurant management field as food service unit managers, multi-unit managers, corporate executives, or corporate trainers. Career opportunities for trained personnel are almost limitless.

Upon completion of the following classes, students will receive a Certificate of Achievement from Ventura County Community College District.

To receive the A.S. Degree, students must also complete General Educational requirements. It is recommended that students make an appointment with a counselor to complete an educational plan.

#### Required Courses:

Required Courses:		Units
CIS R020A	Introduction to Microcomputers	2
CRM R100	Introduction to Hospitality	2
CRM R102A	Quantity Food Preparation	7
CRM R102B	Food Preparation Management	4
CRM R104	Sanitation	3
CRM R108	Facilities and Equipment	3
CRM R110	Food and Beverage Cost Control	3
CRM R114	Hospitality Supervision	3
CRM R115	Hospitality Marketing	3

Take a minimum of two (2) classes from the following:

CRM R107	Dining Room Service	3½
CRM R109	Management by Menu	3
CRM R111	Food Purchasing and Receiving	3½
CRM R112	Food and Beverage Management	3

**Total Required Units 36 - 37.5**

#### Recommended Electives:

BUS R030	Concepts in Business Math	3
CRM R106	Nutrition in Food Service	2

### Program Student Learning Outcomes

Upon successful completion of the Culinary Arts and Restaurant Management program students will be able to:

- Students are proficient at understanding the discipline's basic content, principles, methodologies and perspectives central to the foodservice industry. i.e. segments of the industry, safe food handling, and food preparation.
- Students understanding of the basics procedures and communicating clearly, allows them to express originality, imagination and innovation, i.e. creating and producing pastry items.
- Students are somewhat proficient in being able to identify major figures in history, "the great chefs" and their contribution to the industry.
- Students demonstrate competencies the ability in operating, disassembling, assembling, and maintenance of foodservice equipment.
- Students demonstrate leadership and social responsibility and judgment, i.e. learning how to manage people in an industry environment. This also gives students the skills for career advancement and self-improvement.
- Students are adept at applying quantitative reasoning to obtain objective solutions to equations, i.e. food costing, recipe conversion, and costing.
- Students are capable of communicating clearly and effectively with Chefs and Managers through verbal and/or nonverbal messages. i.e. using terms related to the field.
- Students are capable of applying critical thinking skills in reasoning and problem solving, i.e. read, analyze, and assemble a recipe.

## Culinary Arts & Restaurant Management Courses

### CRM R100—Introduction to the Hospitality Industry 2 units

2 hours lecture weekly

The course will provide an overview of the hospitality industry, its history and interrelationships of hotel, restaurant, travel, and leisure industries. Students will also learn the importance of economic and social influences of leisure. Emphasis is on the attitude required of a person seeking a position in the industry. Field trips may be required. (2)

Transfer credit: CSU

### CRM R102A—Quantity Food Preparation 7 units

Prerequisites: Negative TB test.

3 hours lecture, 12 hours lab weekly

This course provides the study and laboratory experience of quantity food preparation (i.e. school food service CRM kitchen). Students will receive an introduction and application of principles and procedures of basic food preparation with the emphasis on equipment tools and the proper utilization of time and use of leftovers. Student lab hours will be assigned at a four-hour orientation meeting before the beginning of the semester. Field trips may be required. (2)

Transfer credit: CSU

### CRM R102B—Food Preparation Management 4 units

Prerequisites: CRM R102A and negative TB test.

2 hours lecture, 6 hours lab weekly

The course provides advanced study and laboratory experience of food preparation management for the continuing student. Students will apply advanced knowledge in; kitchen organization and supervision of food service workers emphasizing high production standards. Students will also learn recipe standardization, portion control, and food service sanitation. Students will receive experience in food service operations management. Field trips may be required. (2)

Transfer credit: CSU

### CRM R102E—CRM Foods Laboratory 2 units

Prerequisites: Negative TB test.

6 hours lab weekly

This course provides supervised practice in the college-operated food service and CRM kitchen. Students will practice food preparation in areas: range, pantry, bakery, and short order. Kitchen maintenance and care are stressed. Field trips may be required. Course may be taken four times. (2)

Transfer credit: CSU

### CRM R103A—Baking Techniques 6 units

Prerequisites: CRM R102A and Negative TB test.

3 hours lecture, 9 hours lab weekly

This course provides instruction in the preparation and/or use of pastries, pies, fillings, milk, starches, and leavening agents. Rations and chemical reactions of ingredients are also stressed, as well as the effects of heat and refrigeration on products. Breads, rolls, Danish pastries, and puff pastries are demonstrated and practiced. After instruction, students calculate food cost and mark-up for retail sales of products. Field trips may be required. (2)

Transfer credit: CSU

**CRM R104—Sanitation and Environmental Control 3 units**

*3 hours lecture weekly*

Course covers the principles of food microbiology, important foodborne diseases, strands that are enforced by regulatory agencies, and applied measures for the prevention of food borne diseases and other microbiological problems. Students will be able to describe the Hazard Analysis Critical Control Point (HACCP) system, hazards, standards, and corrective actions are presented for important operations (i.e. cooking, cooling, hot holding, and reheating) that are critical control points for food safety. The course also covers current and valuable topics such as dealing with employees testing HIV positive, controlling pathogens that cause foodborne illness; and employee hazard communication programs, a "ServSafe" Certificate Course. Field trips may be required. (2)

*Transfer credit: CSU*

**CRM R105—Gourmet Cooking & Garde Manger 4 units**

*Prerequisites: CRM R102A, CRM R102B, negative TB test.*

*2 hours lecture, 6 hours lab weekly*

This course will teach students special techniques and skills in quality sauté and flambé cooking. The course will also cover entrée cooking and specialty food items, cooking with wine and herbs, and preparation of exotic salads. Additional techniques will be taught on modern trends of "garde manger" (the art of decorating food for eye appeal) presentations showing the changing environment, updated concepts, and new ideas. Field trips may be required. Course may be taken two times. (2)

*Transfer credit: CSU*

**CRM R106—Nutrition in Food Service 2 units**

*2 hours lecture weekly*

This course focuses on nutrition as it relates to personal health, foods and food preparation. Students will learn menu planning and recipe modification, and marketing of food products for use in hotels, restaurants, and institutions. Field trips may be required. (2)

*Transfer credit: CSU*

**CRM R107—Dining Room Service 3½ units**

*2 hours lecture, 4½ hours lab weekly*

This course provides proper methods of service in all types of eating establishments from mom and pop operations to haute cuisine restaurants. A comprehensive presentation of what is needed to provide excellent service is also reviewed. Field trips may be required. (2)

*Transfer credit: CSU*

**CRM R108—Facilities and Equipment 3 units**

*3 hours lecture weekly*

This course provides a look at the steady growth of the food service industry combined with the need to control costs through more efficient facilities. Students will study the task of designing food service facilities step by step, from developing the initial concept to planning the project. Principles of design (the process itself, financing, construction, equipment, and final inspections) are covered in depth. Field trips may be required. (2)

*Transfer credit: CSU*

**CRM R109—Management by Menu 3 units**

*3 hours lecture weekly*

This course will study menus as the central theme that controls or influences most foodservice functions, and examines basic principles of menu making, including all phases of menu planning, for today's trends. Students will also study ways to control costs and create interesting menus for different types of establishments in the hospitality industry. Field trips may be required. (2)

*Transfer credit: CSU*

**CRM R110—Food & Beverage Cost Control 3 units**

*3 hours lecture weekly*

This course assists students in developing crucial financial management skills through key terms and concepts as well as procedures for analyzing cost/volume/profit, determining costs, and using costs to monitor labor, food service and beverage operations. Field trips may be required. (2)

*Transfer credit: CSU*

**CRM R111—Food Purchasing and Receiving 3½ units**

*Advisory: CRM R102A*

*3 hours lecture, 1½ hours lab weekly*

This course provides training in duties and functions of the professional food buyer, basic information on sources, grades, and standards for selecting food items stressing points on specifications; receiving, storing, and issuing procedures. Students learn the principles and practices concerned with the purchasing and receiving of food, supplies, and equipment for various food service operations. Lab assignments include experience working with food purchasing systems. Field trips may be required. (2)

*Transfer credit: CSU*

**CRM R112—Food and Beverage Management 3 units**

*3 hours lecture weekly*

This course gives students the foundation needed to make smart decisions in commercial and institutional food and beverage operations. Information concerning the latest operational trends is presented. Case studies developed by industry professionals give students practice solving problems like those experienced on the job. Internet exhibits and Web site addresses link students with valuable food and beverage resources. Field trips may be required. (2)

*Transfer credit: CSU*

**CRM R114—Supervision in the Hospitality Industry 3 units**

*3 hours lecture weekly*

This course covers the concepts, theories, and principles behind good supervisory practice. Students will study communications, motivation and work climate, job descriptions, recruitment and selection, performance evaluation, employee discipline, and controlling. The legal aspects of recruitment, selection, evaluation, and discipline are thoroughly discussed. Principles of good people management are presented in terms of how they apply on the job. Required course for ACEFI, AHMAEI, and EFNRA. (2)

*Transfer credit: CSU*

**CRM R115—Marketing of Hospitality Services 3 units**

*3 hours lecture weekly*

This course provides an in-depth look at proven marketing strategies specific to hospitality services. The course also demonstrates how hospitality organizations can promote their unique features and compete more effectively in the market. Field trips may be required. (2)

*Transfer credit: CSU*

## DANCE

### Dance Courses

**DANC R102A—Modern Dance I 2 units**

*1 hour lecture, 3 hours lab weekly*

This course focuses on the development of modern dance techniques with emphasis on combinations of basic skills. Study of the dance phrase integrating elements of rhythm, design, dynamics, and motivation change will also be covered. Field trips may be required. Course may be taken two times. (Same as PE R116A) (2)

*Transfer credit: CSU*

**DANC R102B—Modern Dance II 2 units**

*Prerequisites: DANC R102A or equivalent.*

*1 hour lecture, 3 hours lab weekly*

This course focuses on intermediate to advanced modern dance skills and technique necessary for performing dance compositions and student performances. Field trips may be required. Course may be taken two times. (Same as PE R116B) (2)

*Transfer credit: CSU*

**DANC R104A—Modern Jazz I 2 units**

*1 hour lecture, 3 hours lab weekly*

This course is an introduction to modern jazz techniques and skills. Students will develop flexibility, strength, endurance, dance composition and develop an understanding and appreciation of jazz dance as an art form. Field trips may be required. Course may be taken two times. (Same as PE R119A) (2)

*Transfer credit: CSU*