

## FDSV - Food Service Courses

### FDSV B48WE Occupational Work Experience Education/ Internship

1-8 units

**Prerequisites:** Declared major or occupational goal and evaluation of student's qualifications and objectives.

**Description:** College credit for food service related learning experiences obtained on the job in accordance with a training plan developed cooperatively between the employer, college, and student. Occupational work experience credit may accrue at the rate of 1 to 8 units per semester for a total of sixteen units, and students must work 75 paid hours or 60 non-paid hours per unit. Repetition allowed per Title 5 55253.

**Hours:** Non-paid 60 hours for each 1 unit (60 - 480). Paid 75 hours for each 1 unit (75 - 600).

**Transferable:** CSU and private colleges.

### FDSV B50 Introduction to the Foodservice Industry

2 units

**Recommended:** BC placement into reading level 06.

**Description:** An introduction to the foodservice industry including history, trends, organization and job opportunities. Entry skills to be taught include communication techniques, terminology, work simplification, application of computational skills, safety procedures, time management, equipment identification and operation, and knife skills and cutting techniques. Provides career and educational planning. Satisfies the 0.5 unit counseling requirement for graduation from Bakersfield College. Field trips required.

**Hours:** 36 lecture

**Transferable:** Not transferable. Degree applicable.

### FDSV B51 Food and Nutrition Orientation

0.5 unit

**Recommended:** BC placement into reading level 06.

**Description:** Provides a basic understanding of professional standards used in food service industry as well as orientation to the kitchen equipment, storage practices and the use of a recipe. Covers skills development for organizational skills, time management and goal setting. Preparations for the construction of student projects and portfolios are included in this course.

**Hours:** 9 lecture

**Transferable:** Not transferable. Degree applicable.

### FDSV B52 Foodservice Sanitation and Safety

2 units

**Recommended:** BC placement into reading level 06.

**Description:** Basic principles of sanitation and safety standards set by regulatory agencies. Causes and prevention of food-borne illnesses. Application of food safety production and service, personal hygiene and facilities maintenance procedures. Food safety regulations and inspection including HACCP system are emphasized. Course meets minimum food safety certification requirements of California legislation effective January 1, 2000. Upon passing the required exam, course certificate of completion is awarded from the Education Foundation of the National Restaurant Association. Field trips may be required.

**Hours:** 36 lecture

**Transferable:** Not transferable. Degree applicable.

### FDSV B55A Food Service Production Theory I

2.5 units

**Description:** Basic principles and techniques involved in commercial and non-commercial food production. Emphasizes recipe standardization, equipment and sanitation and safety principles. Cookery principles relating to stocks, sauces, soups, meats, vegetables, salads, potatoes, and starches. Field trips may be required.

**Hours:** 45 lecture

**Transferable:** Not transferable. Degree applicable.

### FDSV B55B Food Service Production Theory II

2.5 units

**Description:** Basic principles and techniques involved in commercial and non-commercial food production. Emphasizes nutritional standards, equipment use and sanitation/safety principles. Cookery principles relating to poultry, fish and shellfish, sandwiches, hors d'oeuvres, breakfast cookery, vegetarian cookery, food presentation and garde manger. Field trips may be required.

**Hours:** 45 lecture

**Transferable:** Not transferable. Degree applicable.

### FDSV B55C Food Service Production Lab I

2 units

**Prerequisites:** Successful completion of FDSV B50 and FDSV B55A or FDSV B55B may be taken concurrently with a grade of C or better.

**Description:** Practical experiences in the preparation of foods typical to a dinner house/a la carte menu in the campus restaurant. Work station rotations in kitchen and dining room with emphasis on professional skill development, work ethics and presentation skills for plate service. Uniforms are required. Field trips may be required.

**Hours:** 108 lab

**Transferable:** Not transferable. Degree applicable.

### FDSV B55D Food Service Production Lab II

2 units

**Prerequisites:** Successful completion of FDSV B50 and FDSV B55A or FDSV B55B may be taken concurrently with grades of C or better.

**Description:** Practical experiences in the preparation of buffets and garde manger in the campus restaurant. Work station rotations in the kitchen and dining room with emphasis on professional skill development, work ethics and presentation skills for buffet service. Uniforms are required. Field trips may be required.

**Hours:** 108 lab

**Transferable:** Not transferable. Degree applicable.

### FDSV B55E Advanced Food Service Practicum

3 units

**Prerequisites:** Successful completion of FDSV B52, B55A, B55B, B55C, and B55D with a grade of C or better.

**Corequisite:** Successful completion of FDSV B59 with a grade of 'C' or better or may be taken concurrently.

**Description:** Practicum application of acquired knowledge, skills, work ethics, and technology in developing a broader understanding of production, service and management function in on-campus and off-campus foodservice operations. Uniforms are required. Transportation provided by the student. Practicum sites must be approved by their instructor.

**Hours:** 18 lecture, 108 lab

**Transferable:** Not transferable. Degree applicable.

**FDSV B55F Fundamentals of Baking***2 units***Prerequisites:** Successful completion of FDSV B50 with a grade of C or better.**Description:** Fundamental baking experience in the production of cakes, basic creams, icings, dessert sauces, tarts, eclairs, meringues, cookies, yeast breads, quick breads and specialty cookies.

Decorative work and display pieces, product presentation and marketing techniques demonstrated.

**Hours:** 108 lab**Transferable:** Not transferable. Degree applicable.**FDSV B55I Food and Nutrition Internship***2 units***Prerequisites:** Successful completion of FDSV B52 and B55A and B55B and B55C and B55D with a grade of C or better.**Corequisite:** Successful completion of FDSV B59 with a grade of 'C' or better or may be taken concurrently.**Description:** Advanced practicum application of required knowledge, skills, work ethics and technology in developing a broader understanding of the food service industry. Off campus work internship under supervision of a food service professional. Practicum sites must be approved by the instructor. Course emphasizes integrating theory with practical food service applications. Participation criteria may vary among the participating food service professional organizations. Uniform is required. Transportation provided by the student.

Transportation provided by the student.

**Hours:** 18 lecture, 54 activity**Transferable:** Not transferable. Degree applicable.**FDSV B59 Food Service Production Management***3 units***Prerequisites:** FDSV B50 and FDSV B52 (or may be taken concurrently) and FDSV B55A (or may be taken concurrently) or FDSV B55B (or may be taken concurrently) with grades of 'C' or better.**Description:** Emphasizes basic knowledge of the first-line hospitality supervisor's roles and responsibilities. Principles of good people management are presented in how they apply to the job. Food purchasing activities for foodservice operations and product information from a management's perspective are discussed in relation to supervisory roles. Basic principles of cost control are discussed along with applications of basic accounting procedures to cost controls and profitability. Field trips may be required.**Hours:** 54 lecture**Transferable:** Not transferable. Degree applicable.