



Foods and Nutrition

Degrees

Culinary Arts, Associate of Science

Foodservice Management Option, Associate of Science

Certificates

Culinary Arts, Certificate of Achievement

Dietetic Services Supervisor Program, Certificate of Achievement

Culinary Arts Associate of Science Degree

Degree emphasizes quality food production and service in commercial and institutional food service operations. Course work includes practical training in the campus restaurant, the Renegade Room. National Restaurant Association ServSafe certificate is required for completion of the degree.

Program Learning Outcomes

Upon successful completion, the student will:

- perform dining room service function using a variety of types of service and demonstrate an understanding of quality customer service.
- practice proper basic principles of food safety (sanitation) and their application to food service operations and procedures.
- practice the principles and methods of food preparation emphasizing use of standardized recipes, industry production standards, and development of work skills.
- maximize nutrient retention in food preparation and storage and application of nutritional principles and to apply fundamentals to the preparation of a variety of products.
- have an understanding of a supervisor’s role and responsibilities in managing a food service operation.

Career opportunities:

Include sous chef, food service manager, food buyer, and cook.

To Achieve the Associate of Science

Upon completion of the following courses with at least a ‘C’ grade in each course, the student will be awarded a Culinary Arts Associate of Science degree.

Total Units: 27.5

Required Courses (including completion of the ServSafe exam)

Course #	Name	Units
FDSV B50	Introduction to the Foodservice Industry	2.0
FDSV B51	Food and Nutrition Orientation	0.5
FDSV B52	Foodservice Sanitation and Safety	2.0
FDSV B55A	Food Service Production Theory I	2.5
FDSV B55B	Food Service Production Theory II	2.5
FDSV B55C	Food Service Production Laboratory I	2.0
FDSV B55D	Food Service Production Laboratory II	2.0
FDSV B55E	Advanced Food Service Practicum	3.0
FDSV B55F	Fundamentals of Baking	2.0
FDSV B55I	Food and Nutrition Internship	1.0
FDSV B59	Food Service Production Management	3.0
NUTR B10	Elementary Nutrition	3.0
FDSV B48WE	Occupational Work Experience Education	2.0

Foodservice Management Option Associate of Science Degree

A sanitation certificate such as ServSafe or equivalent is required for this associate degree.

Program Learning Outcomes

Upon successful completion, the student will:

- practice proper basic principles of food safety (sanitation) and their application to food service operations and procedures.
- practice the principles and methods of food preparation emphasizing use of standardized recipes, industry production standards, and development of work skills.
- perform dining room service function using a variety of types of service and demonstrate an understanding of quality customer service.
- maximize nutrient retention in food preparation and storage and application of nutritional principles and to apply fundamentals to the preparation of a variety of products.
- demonstrate basic baking principles and to apply fundamentals to the preparation of a variety of products.
- have an understanding of a supervisor’s role and responsibilities in managing a food service operation.

To Achieve the Associate of Science

Upon completion of the following courses with at least a ‘C’ grade in each course, the student will be awarded a Foodservice Management Option Associate of Science degree.

Total Units: 29.5

Required Courses (including completion of the ServSafe exam)

Course #	Name	Units
FDSV B50	Introduction to the Foodservice Industry	2.0
FDSV B51	Food & Nutrition Orientation	0.5
FDSV B52	Foodservice Sanitation and Safety	2.0
FDSV B55A	Food Service Production Theory I	2.5
FDSV B55B	Food Service Production Theory II	2.5
FDSV B55C	Food Service Production Laboratory I	2.0
FDSV B55E	Advanced Food Service Practicum	3.0
FDSV B55I	Food and Nutrition Internship	1.0
FDSV B59	Food Service Production Management	3.0
NUTR B10	Elementary Nutrition	3.0
FDSV B48WE	Occupational Work Experience Education	2.0
BSAD B53A	Introduction to Accounting I	3.0
SPST B201L	Special Projects and Studies	3.0

Culinary Arts

Certificate of Achievement

Program emphasizes quality food production and service in commercial and institutional food service operations. Course work includes practical training in the campus restaurant, the Renegade Room.

A sanitation certificate such as ServSafe or equivalent is required for this Certificate.

Program Learning Outcomes

Upon successful completion, the student will:

- perform dining room service function using a variety of types of service and demonstrate an understanding of quality customer service.
- practice proper basic principles of food safety (sanitation) and their application to food service operations and procedures.
- practice the principles and methods of food preparation emphasizing use of standardized recipes, industry production standards, and development of work skills.
- maximize nutrient retention in food preparation and storage and application of nutritional principles and to apply fundamentals to the preparation of a variety of products.
- have an understanding of a supervisor's role and responsibilities in managing a food service operation.

To Achieve the Certificate of Achievement

Upon completion of the following courses with at least a 'C' grade in each course, the student will be awarded a Culinary Arts Certificate of Achievement.

Total Units: 24.5

Required Courses (including completion of the ServSafe exam)

Course #	Name	Units
FDSV B50	Introduction to the Foodservice Industry	2.0
FDSV B51	Food and Nutrition Orientation	0.5
FDSV B52	Foodservice Sanitation and Safety	2.0
FDSV B55A	Food Service Production Theory I	2.5
FDSV B55B	Food Service Production Theory II	2.5
FDSV B55C	Food Service Production Laboratory I	2.0
FDSV B55D	Food Service Production Laboratory II	2.0
FDSV B55F	Fundamentals of Baking	2.0
FDSV B55I	Food and Nutrition Internship	1.0
FDSV B59	Food Service Production Management	3.0
NUTR B10	Elementary Nutrition	3.0
FDSV B48WE	Occupational Work Experience Education	2.0

Dietetic Services Supervisor Program Certificate of Achievement

Program provides training for students planning employment in the food service department of a health care operation. Courses in this program meet State of California Department of Health Services certification requirements. Consult with a member of the Foods and Nutrition Program staff before scheduling courses in the program. At this time appropriate clinical field experience will be planned. A sanitation certificate such as ServSafe or equivalent is required for this certificate.

Program Learning Outcomes

Upon successful completion, the student will:

- locate the state and federal laws and regulations applicable to food service operations in health care (California Code of Regulations, Title 22 Federal Code of Regulations, Business and Professions Code of Registered Dietitians and Dietetic Technicians Registered, FDA Food Code, etc.).
- utilizing the above references laws, and in conjunction with the registered dietitian, determine compliance with regulations and acceptable standards of care.
- identify the role and limitations of the Dietary Service Supervisor under Title 22.
- review, with a registered dietitian, a facility's policies and procedures to ensure that they are in compliance with regulations and standards of practice.
- locate diet manuals and show ability to use them by making menu substitutions to meet the nutritional needs of residents/patients in accordance with standard of care.
- help registered dietitian ensure that menus and standardized recipes are followed by food service staff. Help develop

- standardized menus.
- ensure that food is prepared and served by methods that conserve nutritive value, flavor, and appearance. Ensure that food is prepared to meet individual texture and nutrient needs and that substitutions are of similar nutritive value.
- ensure that residents/patients receive and consume foods as prescribed by the physician. Document diet prescriptions, food preferences, and the possible need for texture modification and/or assistance during meal times by maintaining and updating card profiles.
- protect food in all phases of preparation. Ensure that food is inspected for quality upon receiving, then stored, prepared, and served under sanitary conditions to prevent food borne illness. Sanitation oversight includes all food service department areas and components such as storage rooms, refrigerators/freezers, food preparation, and service equipment and surfaces, tray lines, and carts.
- assist with day to day operations such as:
 - food forecasting, ordering, storage, preparation, and service.
 - employee staffing schedules.
 - employee health and safety programs.
 - labor relations.
 - employee orientation and ongoing planned staff development.

To Achieve the Certificate of Achievement

Upon completion of the following courses with at least a 'C' grade in each course, the student will be awarded a Dietetic Services Supervisor Program Certificate of Achievement.

Total Units: 18.5

Required Courses (including completion of the ServSafe exam)

Course #	Name	Units
FDSV B50	Introduction to the Foodservice Industry	2.0
FDSV B52	Foodservice Sanitation and Safety	2.0
FDSV B55A	Food Service Production Theory I	2.5
FDSV B55C	Food Service Production Laboratory I	2.0
FDSV B59	Food Service Production Management	3.0
NUTR B10	Elementary Nutrition	3.0
NUTR B50	Modified Diets	2.0
FDSV B64A	Dietetic Service Supervisor Practicum	2.0