

CERTIFICATES

Construction Inspection

Certificate of Achievement

Career/Technical (Major Code: 02882)

First Semester

CI 10	Building Plans and Construction Details	3
CI 60	Building Codes I	3

Second Semester

CI 50	Legal Factors of Construction Inspection	3
CI 65	Building Codes II	3

Third Semester

CI 20	Inspection of Mechanical Construction	3
CI 80	Soils Engineering	3

Fourth Semester

CI 40	Electrical Inspection	3
CI 70	Inspection of Architectural Details and Structural Inspection	3

Total units **24**

Construction Management

Certificate of Achievement

Career/Technical (Major Code: 02883)

First Semester

ACCT 101	Principles of Accounting I	4
CI 60	Building Codes I	3
CI 90	Construction Quality Control Management	3

Second Semester

ARCH 165	Architectural Practice I	2
ARCH 200	Introduction to Computer Aided Design	3
CI 65	Building Codes II	3

Third Semester

ARCH 235	Structures	3
ARCH 265	Architectural Practice II	2
CI 80	Soils Engineering	3

Fourth Semester

ARCH 115	Architectural Graphics	3
ARCH 209	Construction Surveying	3
ARCH 266	Architectural Practice III	2
BUS 140	Business Law/The Legal Environment of Business	3

Total units **37**

Culinary Arts

School of Social Sciences, Business and Humanities

Dean Mark Meadows, Ph.D., Office 215, 619-482-6460

Department Chair Gail Stockin, M.A..

General Description

The Culinary Arts program has two components—the Baking and Pastry certificate and the Cooking and Baking certificate/degree programs. These programs prepare students for work in the restaurant and hospitality industry by focusing on the development of kitchen skills and food handling techniques in both the baking and culinary specialty areas. Students will understand how to work with foods and the function of ingredients, baking and cooking methods, food economics, nutrition, and kitchen safety and sanitation. A dual focus in baking and pastry as well as culinary kitchen skills is emphasized. Oral and written communications and computer literacy skills are an integral part of the program, and a work experience internship is required at the advanced certificate and associate degree levels.

Career Options

Students completing these certificate/degree programs can gain employment at the entry level or higher depending on their previous experience. Employment exists in bakeries, large grocery chains, cafes, restaurants, hotels, resorts, childcare facilities, cafeterias, hospitals, food preparation centers, casinos, and catering facilities. Career options in the field of baking and pastry: baker, baker assistant, bakery production finisher/supervisor, pastry chef, pastry decorator, caterer, and bakery entrepreneur. Career options in the field of Culinary: entry-level prep cook, head cook, assistant chef, chef, food service supervisor, catering manager, and restaurant entrepreneur.

Degree/Certificate Options

Major Code

Associate in Science Degree

Culinary Arts: Cooking and Baking 01825

Certificate of Achievement

Culinary Arts: Cooking and Baking—Advanced 01824
Professional Baking and Pastry 01820

Certificate of Proficiency

Culinary Arts: Cooking Essentials—Basic 01826

Consult with a counselor to develop a Student Education Plan (SEP), which lists the courses necessary to achieve your academic goal.



Some courses within this program may require additional coursework that must be completed prior to enrollment in those courses. Please consult the individual course listings for prerequisites and any other limitations on enrollment.

ASSOCIATE IN SCIENCE DEGREE

Culinary Arts—Cooking and Baking

Career/Technical (Major Code: 01825)

Prepares the student for the workplace 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. Emphasizes baking and pastry skills and the culinary kitchen.

BUS 183	Business Mathematics	3
BUS 210	Business English	3
BUS 211	Communication in Business and Industry	3
	OR	
BUS 212	Business Communication	
BUS 290–293		
	Work Experience in Business I–IV (2–4)	2–4
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 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

Total units **39–41**

To earn an associate degree, additional general education and graduation requirements must be completed. See page 49.

CERTIFICATES

Culinary Arts: Cooking and Baking—Advanced

Certificate of Achievement

Career/Technical (Major Code: 01824)

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. Emphasizes baking and pastry skills and the culinary kitchen.

BUS 183	Business Mathematics	3
BUS 210	Business English	3
BUS 290–293		
	Work Experience in Business I–IV (2–4)	2–4
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 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

Total units **36–38**

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.

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

Total units **16**

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.

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

Total units **18**

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

Note: For other options in Culinary Arts, see Hospitality, page 172.

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

Associate in Arts Degree: Transfer Preparation

Dance

Major Code

A1350

Consult with a counselor to develop a Student Education Plan (SEP), which lists the courses necessary to achieve your academic goal.

