

# HOSPITALITY & CULINARY ARTS

- Baking and Pastry Arts, Certificate of Achievement
- Baking and Pastry Arts, Noncredit Certificate of Completion
- Hospitality Entrepreneurship, Certificate of Achievement
- Hospitality Management, Associate in Science for Transfer
- Sustainable Culinary Arts, Certificate of Achievement
- Sustainable Culinary Arts, Noncredit Certificate of Completion
- Sustainable Food and Beverage Management, Associate in Science
- Sustainable Food and Beverage Management, Certificate of Achievement
- Wine Professional Level I, Certificate of Training
- Wine Professional Level II, Certificate of Achievement
- Wine Professional Level II, Noncredit Certificate of Completion

## Hospitality (HOSP)

### HOSP 20 - Catering (2 units)

*Letter Grade (LG) or Pass/No Pass (P/NP) • Total hours: 17 hours lecture; 51 hours lab*

This is a practical course designed to help students develop their catering leadership skills. Students develop menus, meet with clients, manage staff, design plating and table displays, and create successful catered events. Portions of instruction may be offered online; may also be offered fully online.

*Advisory: Completion of or concurrent enrollment in ENGL 1A or ENGL 1AE  
Credit transferable: Transfers to CSU*

### HOSP 21 - Urban Agriculture Culinary Arts (1.5 units)

*Letter Grade (LG) or Pass/No Pass (P/NP) • Total hours: 17 hours lecture; 25.5 hours lab*

This course explores principles of sustainable urban agriculture and sustainable culinary arts to promote individual and community health. Students learn how to source sustainable ingredients, including how to design, plant, maintain, and use an urban garden in a professional culinary setting. Portions of instruction may be offered online; may also be offered fully online.

*Advisory: Completion of or concurrent enrollment in ENGL 1A or ENGL 1AE  
Credit transferable: Transfers to CSU  
GE Credit: MPC E1 Wellness*

### HOSP 22 - Farm to Table Sustainable Cooking (1.5 units)

*Letter Grade (LG) or Pass/No Pass (P/NP) • Total hours: 17 hours lecture; 25.5 hours lab*

This course explores sustainable cooking by emphasizing the relationships among farms, kitchens, and consumers. Students purchase produce and protein from the on-campus farmers market, create menus, and cook sustainable meals to gain an understanding of "Farm to Table" cooking. Portions of instruction may be offered online; may also be offered fully online.

*Advisory: Completion of or concurrent enrollment in ENGL 1A or ENGL 1AE  
Credit transferable: Transfers to CSU  
GE Credit: MPC E1 Wellness*

### HOSP 23 - Culinary Foundations I (3 units)

*Letter Grade (LG) or Pass/No Pass (P/NP) • Total hours: 34 hours lecture; 51 hours lab*

This course is a comprehensive introduction to the principles of food preparation in a professional kitchen. It emphasizes hands-on cooking, tasting, and evaluation to teach professional culinary techniques. The course also stresses how ingredients and culinary processes affect product outcome. Portions of instruction may be offered online; may also be offered fully online. [C-ID HOSP 160]

*Advisory: Completion of or concurrent enrollment in ENGL 1A or ENGL 1AE  
Credit transferable: Transfers to CSU  
GE Credit: MPC E2 Career Exploration*

### HOSP 24 - Culinary Foundations II (3 units)

*Letter Grade (LG) or Pass/No Pass (P/NP) • Total hours: 34 hours lecture; 51 hours lab*

This course is a continuation of HOSP 23, emphasizing high production standards, professional service, equipment selection and safety, and time management. It stresses efficiency, nutrition, menu design, recipe preparation, and international cuisine. Portions of instruction may be offered online; may also be offered fully online.

*Prerequisite(s): HOSP 23*

*Advisory: Completion of or concurrent enrollment in ENGL 1A or ENGL 1AE  
Credit transferable: Transfers to CSU*

### HOSP 27 - Cottage Food Business (1 unit)

*Letter Grade (LG) or Pass/No Pass (P/NP) • Total hours: 17 hours lecture*

This course is meant for students who are seriously intent on the study of cottage food operations; it provides an introduction, application, and comprehensive study of the principles of in home niche food preparation and sales through steps taken by successful home enterprise professionals. Portions of instruction may be offered online; may also be offered fully online.

*Advisory: Completion of or concurrent enrollment in ENGL 1A or ENGL 1AE  
Credit transferable: Transfers to CSU  
GE Credit: MPC E2 Career Exploration*

### HOSP 40 - Wine Fundamentals (1.5 units)

*Letter Grade (LG) or Pass/No Pass (P/NP) • Total hours: 25.5 hours lecture*

This course provides an overview of basic wine knowledge, including production, tasting, food pairing, and responsible service. It covers the different styles of wine sales and service and is designed to prepare students to work in the wine or restaurant industry. Portions of instruction may be offered online; may also be offered fully online.

*Advisory: Completion of or concurrent enrollment in ENGL 1A or ENGL 1AE  
Enrollment limitation(s): Age 21 or older  
Credit transferable: Transfers to CSU  
GE Credit: MPC E2 Career Exploration  
Materials fee: \$30*

**HOSP 41 - Wine Appreciation and Analysis (1.5 units)**

*Letter Grade (LG) or Pass/No Pass (P/NP) • Total hours: 25.5 hours lecture*  
This course provides an in-depth exploration into the flavors of the world and the effects of geographic location, laws, tradition, and the winemaker have on wines. It expands on HOSP 40 with a deeper look into the practice of wine sales and service in the industry and a greater focus on tasting wine from around the world and learning the basics of blind tasting. Portions of instruction may be offered online; may also be offered fully online.

*Advisory: Completion of or concurrent enrollment in ENGL 1A or ENGL 1AE*  
*Enrollment limitation(s): Age 21 or older*  
*Credit transferable: Transfers to CSU*  
*Materials fee: \$70*

**HOSP 42 - Wine Service (1.5 units)**

*Letter Grade (LG) or Pass/No Pass (P/NP) • Total hours: 25.5 hours lecture*  
This course comprehensively prepares students in the professional service of wine, and covers the basics of restaurant wine program management. The curriculum includes TIPS/Responsible Beverage Service training. Portions of instruction may be offered online; may also be offered fully online.

*Advisory: Completion of or concurrent enrollment in ENGL 1A or ENGL 1AE*  
*Enrollment limitation(s): Age 21 or older*  
*Credit transferable: Transfers to CSU*  
*Materials fee: \$60*

**HOSP 43 - Origins of Wine (1.5 units)**

*Letter Grade (LG) or Pass/No Pass (P/NP) • Total hours: 25.5 hours lecture*  
This course offers a deeper exploration into the "old world" wines and regions that have influenced the modern world of wine. It focuses on major wine regions of France and surrounding European wine producing countries the students will taste a wider range of wines introduced in other courses offered. The course explores differences in viticulture, wine laws, grape varieties, and sensory perception of wine based on the terroir influences of various regions in major world wine producing countries. Must be at least 21 years of age to enroll. Material fees apply. Portions of instruction may be offered online; may also be offered fully online.

*Advisory: Completion of or concurrent enrollment in ENGL 1A or ENGL 1AE*  
*Enrollment limitation(s): Age 21 or older*  
*Credit transferable: Transfers to CSU*  
*Materials fee: \$105*

**HOSP 44 - Beer, Wine and Spirits (1.5 units)**

*Letter Grade (LG) or Pass/No Pass (P/NP) • Total hours: 25.5 hours lecture*  
This course provides a detailed examination of beer, wine, and spirits through lectures and field trips, including laws, production methods, and sensory evaluations. Must be at least 21 years old. Material fees apply. Portions of instruction may be offered online; may also be offered fully online.

*Advisory: Completion of or concurrent enrollment in ENGL 1A or ENGL 1AE*  
*Enrollment limitation(s): Age 21 or older*  
*Credit transferable: Transfers to CSU*  
*Materials fee: \$35*

**HOSP 45 - Food and Wine Pairing (1.5 units)**

*Letter Grade (LG) or Pass/No Pass (P/NP) • Total hours: 25.5 hours lecture*  
This course provides basic food and wine pairing concepts and techniques through lecture and demonstration. Basic culinary concepts and wine components are addressed. Must be at least 21 years old. Material fees apply. Portions of instruction may be offered online; may also be offered fully online.

*Advisory: Completion of or concurrent enrollment in ENGL 1A or ENGL 1AE*  
*Enrollment limitation(s): Age 21 or older*  
*Credit transferable: Transfers to CSU*  
*Materials fee: \$70*

**HOSP 46 - Monterey County Wines (0.5 units)**

*Letter Grade (LG) or Pass/No Pass (P/NP) • Total hours: 8.5 hours lecture*  
This course introduces wines of Monterey County, including history, viticultural practices, wine making styles, geology and climate influences, and sensory evaluation of representative wines from specific important regions. Must be at least 21 years of age to enroll. Material fees apply. Portions of instruction may be offered online; may also be offered fully online.

*Advisory: Completion of or concurrent enrollment in ENGL 1A or ENGL 1AE*  
*Enrollment limitation(s): Age 21 or older*  
*Credit transferable: Transfers to CSU*  
*Materials fee: \$50*

**HOSP 51 - Introduction to the Hospitality Industry (3 units)**

*Letter Grade (LG) or Pass/No Pass (P/NP) • Total hours: 51 hours lecture*  
This course is a survey of the hospitality industry, including lodging, resorts, food and beverage service, management, travel, tourism, and sustainable business practices. Career opportunities and industry trends are reviewed. Portions of instruction may be offered online; may also be offered fully online. [C-ID HOSP 100]

*Advisory: Completion of or concurrent enrollment in ENGL 1A or ENGL 1AE*  
*Credit transferable: Transfers to CSU*  
*GE Credit: MPC E2 Career Exploration*

**HOSP 53 - Introduction to Food and Beverage Management (3 units)**

*Letter Grade (LG) or Pass/No Pass (P/NP) • Total hours: 51 hours lecture*  
Techniques and procedures of management are explored and developed as they relate to commercial and institutional food and beverage facilities. Topics include functions of management, marketing, menu development, effective cost controls in purchasing, labor, and service techniques. Portions of instruction may be offered online; may also be offered fully online. [C-ID HOSP 130]

*Advisory: Completion of or concurrent enrollment in ENGL 1A or ENGL 1AE*  
*Credit transferable: Transfers to CSU*  
*GE Credit: MPC E2 Career Exploration*

**HOSP 58 - Sanitation, Safety, Equipment (3 units)**

*Letter Grade (LG) or Pass/No Pass (P/NP) • Total hours: 51 hours lecture*  
This course studies basic concepts of personal and institutional sanitation, safety procedures and programs, and concepts of safety and sanitation related to the selection, layout, and use of equipment. Offered as HOSP 58 and NUTF 58; credit may be earned only once. Portions of instruction may be offered online; may also be offered fully online. [C-ID HOSP 110]

*Advisory: Completion of or concurrent enrollment in ENGL 1A or ENGL 1AE*  
*Credit transferable: Transfers to CSU*

**HOSP 60 - Special Events Management (3 units)**

*Letter Grade (LG) or Pass/No Pass (P/NP) • Total hours: 51 hours lecture*

This course studies the planning, implementing, and evaluation of special events at a basic level. An overview of small- and large-scale events including sports, festivals, fundraisers, educational, corporate events, and celebrations is included. Students plan an event as a team project. Portions of instruction may be offered online; may also be offered fully online.

*Advisory: Completion of or concurrent enrollment in ENGL 1A or ENGL 1AE  
Credit transferable: Transfers to CSU*

**HOSP 61 - Professional Meeting Planning (1.5 units)**

*Letter Grade (LG) or Pass/No Pass (P/NP) • Total hours: 25.5 hours lecture*

This course reviews competencies, skills, and characteristics of the career meeting planner. Basic logistical, tactical, and strategic elements in effective overall planning, on-site meeting management, contract review, financial management, and adult learning styles are also covered. Portions of instruction may be offered online; may also be offered fully online.

*Advisory: Completion of or concurrent enrollment in ENGL 1A  
Credit transferable: Transfers to CSU*

**HOSP 63 - Hospitality Supervision (1.5 units)**

*Letter Grade (LG) or Pass/No Pass (P/NP) • Total hours: 25.5 hours lecture*

This course helps potential and current hospitality supervisors understand basic principles of management and apply them while managing the resources of a lodging or food service operation. Effective communication and supervisory responsibilities, including evaluating and coaching, managing productivity and controlling labor costs, managing conflict and change, and problem solving are covered. Portions of instruction may be offered online; may also be offered fully online.

*Advisory: Completion of or concurrent enrollment in ENGL 1A  
Credit transferable: Transfers to CSU*

**HOSP 64 - Customer Service (3 units)**

*Letter Grade (LG) or Pass/No Pass (P/NP) • Total hours: 51 hours lecture*

This highly practical class provides insight into the customer service environment and essential workplace skills, including problem-solving, dealing with difficult customers, and managing customer service. Communications basics of listening, non-verbal communication, and technology communications are also covered. Offered as BUSI 64 and HOSP 64; credit may be earned only once. Portions of instruction may be offered online; may also be offered fully online.

*Advisory: Completion of or concurrent enrollment in ENGL 1A or ENGL 1AE  
Credit transferable: Transfers to CSU*

**HOSP 66 - Hospitality Career Readiness (1 unit)**

*Letter Grade (LG) or Pass/No Pass (P/NP) • Total hours: 17 hours lecture*

This course provides an opportunity for students to participate in job shadowing and to develop a portfolio of their work in the hospitality curriculum and field. Students discuss how to prepare for a job and the professional requirements for success in a hospitality career. Portions of instruction may be offered online; may also be offered fully online.

*Advisory: Completion of or concurrent enrollment in ENGL 1A or ENGL 1AE  
Credit transferable: Transfers to CSU*

**HOSP 70 - Hospitality Cost Control (3 units)**

*Letter Grade (LG) or Pass/No Pass (P/NP) • Total hours: 51 hours lecture*

This course prepares students to analyze and manage food, beverage, labor, and other costs within a hospitality operation. Emphasis is placed on problem solving, applying cost control techniques to maximize profits while managing expenses. Topics include establishing standards, cost-volume-profit-analysis, forecasting, purchasing and storage controls, menu costing and pricing, theft prevention, and labor control. Portions of instruction may be offered online; may also be offered fully online. [C-ID HOSP 120]

*Advisory: Completion of or concurrent enrollment in ENGL 1A or ENGL 1AE;  
BUSI 1A  
Credit transferable: Transfers to CSU*

**HOSP 77 - Bakeshop: Yeasted and Non-Yeasted Breads (1 unit)**

*Letter Grade (LG) or Pass/No Pass (P/NP) • Total hours: 8.5 hours lecture; 28 hours lab*

This course introduces students to baking processes and ingredients, batters and doughs, yeast breads and rolls. Lab included. Portions of instruction may be offered online; may also be offered fully online.

*Advisory: Completion of or concurrent enrollment in ENGL 1A or ENGL 1AE  
Credit transferable: Transfers to CSU*

**HOSP 78 - Bakeshop: Basic Baking Techniques (1 unit)**

*Letter Grade (LG) or Pass/No Pass (P/NP) • Total hours: 8.5 hours lecture; 28 hours lab*

Students learn baking processes, mixing methods and function of ingredients needed to produce a variety of specialty cakes, cookies, and pastries. Lab included. Portions of instruction may be offered online; may also be offered fully online.

*Advisory: Completion of or concurrent enrollment in ENGL 1A or ENGL 1AE  
Credit transferable: Transfers to CSU*

**HOSP 81 - Bakeshop: Pies and Tarts (1 unit)**

*Letter Grade (LG) or Pass/No Pass (P/NP) • Total hours: 8.5 hours lecture; 28 hours lab*

In this course students learn baking processes and ingredients used to produce professional pastry shop-quality pies and tarts. Dessert presentation skills will be discussed, demonstrated, and practiced. It is recommended that students have some basic baking experience. Portions of instruction may be offered online; may also be offered fully online.

*Advisory: Completion of or concurrent enrollment in ENGL 1A or ENGL 1AE  
Credit transferable: Transfers to CSU*

**HOSP 82 - Bakeshop: Cakes, Tortes and Decorating Techniques (1 unit)**

*Letter Grade (LG) or Pass/No Pass (P/NP) • Total hours: 8.5 hours lecture; 28 hours lab*

Students learn ingredients, proportions, and chemical reactions in the production of cakes and icings. Mixing methods for preparing butter cakes, genoise, roulade, chiffon, angel food, flourless, mousse cakes, charlottes, and cheesecakes are demonstrated. Basic decorating techniques for icing and piping, poured glaze, ganaches, and rolled icings are discussed. It is recommended that students have some basic baking experience. Portions of instruction may be offered online; may also be offered fully online.

*Advisory: Completion of or concurrent enrollment in ENGL 1A or ENGL 1AE  
Credit transferable: Transfers to CSU*

**HOSP 83 - Bakeshop: French Pastries and Restaurant-Style Desserts (1 unit)**

Letter Grade (LG) or Pass/No Pass (P/NP) • Total hours: 8.5 hours lecture; 28 hours lab

This course expands on basic pastry skills to produce a stunning variety of intricate French pastries and restaurant style desserts. Petits fours, mini-pastries, crème brulee, crème caramel, tiramisu, frozen soufflé, sauce production and dessert garnishes will be covered. Previous baking courses or experience recommended. Portions of instruction may be offered online; may also be offered fully online.

Advisory: Completion of or concurrent enrollment in ENGL 1A or ENGL 1AE  
Credit transferable: Transfers to CSU

**HOSP 84 - Chocolate I: Introduction to Chocolate (0.5 units)**

Letter Grade (LG) or Pass/No Pass (P/NP) • Total hours: 4 hours lecture; 14 hours lab

This course covers the history, growth, and processing of chocolate for baking and pastry uses. Students learn the art of tempering couverture and the uses of chocolate in pastry for baking and decorating. Types of chocolate, levels of quality, and uses of chocolate are covered. Portions of instruction may be offered online; may also be offered fully online.

Advisory: Completion of or concurrent enrollment in ENGL 1A or ENGL 1AE  
Credit transferable: Transfers to CSU

**HOSP 87 - Bakeshop: Regional French Desserts (1 unit)**

Letter Grade (LG) or Pass/No Pass (P/NP) • Total hours: 8.5 hours lecture; 28 hours lab

This course explores the diversity of French desserts from different regions. From the east region of Alsace, influenced by Germany and Switzerland, to the west coast of Normandy and the rich region of Provence, each region has a cultural and geographic uniqueness reflected in the desserts. Brioche, Paris-Brest, fruit tarts, chocolate and fruit mousses, petits fours, cookies, macaroons, and charlottes are covered. Previous baking courses or experience recommended. Portions of instruction may be offered online; may also be offered fully online.

Advisory: Completion of or concurrent enrollment in ENGL 1A or ENGL 1AE  
Credit transferable: Transfers to CSU

**HOSP 88 - Chocolate II: Chocolates and Confections (0.5 units)**

Letter Grade (LG) or Pass/No Pass (P/NP) • Total hours: 4 hours lecture; 14 hours lab

In this class, students temper chocolate and produce a variety of chocolates and confections. Includes demonstration and hands-on experience to learn appropriate use of techniques. Showpiece and presentation techniques are covered. Portions of instruction may be offered online; may also be offered fully online.

Advisory: Completion of or concurrent enrollment in ENGL 1A or ENGL 1AE;  
HOSP 84

Credit transferable: Transfers to CSU

**HOSP 180 - Food Safety Certification (0.5 units)**

Pass/No Pass (P/NP) Only • Total hours: 8.5 hours lecture

This course prepares students for the Food Safety Certification exam. Food safety practices, prevention of foodborne illness, personal hygiene guidelines and the HACCP system are addressed. Food facilities handling or serving unpackaged foods must have an employee on staff who has a food safety certificate. Exam is available as part of the course. Portions of instruction may be offered online; may also be offered fully online.

Credit transferable: Non-transferable

**HOSP 420 - Catering (0 units)**

Non Credit • Total hours: 17 hours lecture; 51 hours lab

This is a practical course designed to help students develop their catering leadership skills. Students develop menus, meet with clients, manage staff, design plating and table displays, and create successful catered events. Portions of instruction may be offered online; may also be offered fully online.

Repeatable: Noncredit

**HOSP 421 - Urban Agriculture Culinary Arts (0 units)**

No Credit • Total hours: 17 hours lecture; 25.5 hours lab

This course explores principles of sustainable urban agriculture and sustainable culinary arts to promote individual and community health. Students learn how to source sustainable ingredients, including how to design, plant, maintain, and use an urban garden in a professional culinary setting. Portions of instruction may be offered online; may also be offered fully online.

Repeatable: Noncredit

**HOSP 422 - Farm-to-Table Sustainable Cooking (0 units)**

Non Credit • Total hours: 17 hours lecture; 25.5 hours lab

This course explores sustainable cooking by emphasizing the relationships among farms, kitchens, and consumers. Students purchase produce and protein from the on-campus farmers market, create menus, and cook sustainable meals to gain an understanding of "Farm to Table" cooking. Portions of instruction may be offered online; may also be offered fully online.

Repeatable: Noncredit

**HOSP 423 - Culinary Foundations I (0 units)**

Non Credit • Total hours: 34 hours lecture; 51 hours lab

This course is a comprehensive introduction to the principles of food preparation in a professional kitchen. It emphasizes hands-on cooking, tasting, and evaluation to teach professional culinary techniques. The course also stresses how ingredients and culinary processes affect product outcome. Portions of instruction may be offered online; may also be offered fully online.

Repeatable: Noncredit

**HOSP 424 - Culinary Foundations II (0 units)**

Non Credit • Total hours: 34 hours lecture; 51 hours lab

This course is a continuation of HOSP 423 (or HOSP 23), emphasizing high production standards, professional service, equipment selection and safety, and time management. It stresses efficiency, nutrition, menu design, recipe preparation, and international cuisine. Portions of instruction may be offered online; may also be offered fully online.

Repeatable: Noncredit

**HOSP 425 - Cottage Food Business (0 units)**

Non Credit • Total hours: 17 hours lecture

This course is meant for students who are seriously intent in the study of cottage food operations; it provides an introduction, application and comprehensive study of the principles of in home niche food preparation and sales through steps taken by successful home enterprise professionals. Portions of instruction may be offered online; may also be offered fully online. May be offered fully online.

Repeatable: Noncredit

**HOSP 427 - Cottage Food Business (0 units)**

*Non Credit • Total hours: 17 hours lecture*

This course is meant for students who are seriously intent in the study of cottage food operations; it provides an introduction, application and comprehensive study of the principles of in home niche food preparation and sales through steps taken by successful home enterprise professionals. Portions of instruction may be offered online; may also be offered fully online.

*Repeatable: Noncredit*

**HOSP 440 - Wine Fundamentals (0 units)**

*Non Credit • Total hours: 25.5 hours lecture*

This course provides an overview of basic wine knowledge, including production, tasting, food pairing, and responsible service. It covers the different styles of wine sales and service and is designed to prepare students to work in the wine or restaurant industry. Portions of instruction may be offered online; may also be offered fully online.

*Enrollment limitation(s): Age 21 or older*

*Repeatable: Noncredit*

*Materials fee: \$30*

**HOSP 441 - Wine Appreciation and Analysis (0 units)**

*Non Credit • Total hours: 25.5 hours lecture*

This course provides an in-depth exploration into the flavors of the world and the effects of geographic location, laws, tradition, and the winemaker have on wines. It expands on HOSP 40 with a deeper look into the practice of wine sales and service in the industry and a greater focus on tasting wine from around the world and learning the basics of blind tasting. Portions of instruction may be offered online; may also be offered fully online.

*Enrollment limitation(s): Age 21 or older*

*Repeatable: Noncredit*

*Materials fee: \$70*

**HOSP 442 - Wine Service (0 units)**

*Non Credit • Total hours: 25.5 hours lecture*

This course comprehensively prepares students in the professional service of wine, and covers the basics of restaurant wine program management. This class contains TIPS/Responsible Beverage Service training as part of the course curriculum. Portions of instruction may be offered online; may also be offered fully online.

*Enrollment limitation(s): Age 21 or older*

*Repeatable: Noncredit*

*Materials fee: \$60*

**HOSP 443 - Origins of Wine (0 units)**

*Non Credit • Total hours: 25.5 hours lecture*

This course offers a deeper exploration into the "old world" wines and regions that have influenced the modern world of wine. It focuses on major wine regions of France and surrounding European wine producing countries the students will taste a wider range of wines introduced in other courses offered. The course explores differences in viticulture, wine laws, grape varieties, and sensory perception of wine based on the terroir influences of various regions in major world wine producing countries. Must be at least 21 years of age to enroll. Material fees apply. Portions of instruction may be offered online; may also be offered fully online.

*Enrollment limitation(s): Age 21 or older*

*Repeatable: Noncredit*

*Materials fee: \$105*

**HOSP 444 - Beer, Wine and Spirits (0 units)**

*Non Credit • Total hours: 25.5 hours lecture*

This course provides a detailed examination of beer, wine, and spirits through lectures and field trips, including laws, production methods, and sensory evaluations. Must be at least 21 years old. Material fees apply. Portions of instruction may be offered online; may also be offered fully online.

*Enrollment limitation(s): Age 21 or older*

*Repeatable: Noncredit*

*Materials fee: \$35*

**HOSP 445 - Food and Wine Pairing (0 units)**

*Non Credit • Total hours: 25.5 hours lecture*

This course provides basic food and wine pairing concepts and techniques through lecture and demonstration. Basic culinary concepts and wine components are addressed. Must be at least 21 years old. Material fees apply. Portions of instruction may be offered online; may also be offered fully online.

*Enrollment limitation(s): Age 21 or older*

*Repeatable: Noncredit*

*Materials fee: \$70*

**HOSP 446 - Monterey County Wines (0 units)**

*Non Credit • Total hours: 8.5 hours lecture*

This course introduces wines of Monterey County, including history, viticultural practices, wine making styles, geology and climate influences, and sensory evaluation of representative wines from specific important regions. Must be at least 21 years of age to enroll. Material fees apply. Portions of instruction may be offered online; may also be offered fully online.

*Enrollment limitation(s): Age 21 or older*

*Repeatable: Noncredit*

*Materials fee: \$50*

**HOSP 464 - Customer Service (0 units)**

*Non Credit • Total hours: 51 hours lecture*

This highly practical class provides insight into the customer service environment and essential workplace skills including problem-solving, dealing with difficult customers, and managing customer service. Communications basics of listening, non-verbal communication, and technology communications are also covered. Also offered as HOSP 64; credit may be earned only once. Portions of instruction may be offered online; may also be offered fully online.

*Repeatable: Noncredit*

**HOSP 477 - Bakeshop: Yeasted and Non-Yeasted Breads (0 units)**

*Non Credit • Total hours: 8.5 hours lecture; 28 hours lab*

This course introduces students to baking processes and ingredients, batters and doughs, yeast breads and rolls. Lab included. Portions of instruction may be offered online; may also be offered fully online.

*Repeatable: Noncredit*

**HOSP 478 - Bakeshop: Basic Baking Techniques (0 units)**

*No Credit • Total hours: 8.5 hours lecture; 28 hours lab*

Students learn baking processes, mixing methods and function of ingredients needed to produce a variety of specialty cakes, cookies, and pastries. Lab included. Portions of instruction may be offered online; may also be offered fully online.

*Repeatable: Noncredit*

**HOSP 480 - Food Safety Certification (0 units)***Non Credit • Total hours: 8.5 hours lecture*

This course prepares students for the Food Safety Certification exam. Food safety practices, prevention of foodborne illness, personal hygiene guidelines and the HACCP system are addressed. Food facilities handling or serving unpackaged foods must have an employee on staff who has a food safety certificate. Exam is available as part of the course. Portions of instruction may be offered online; may also be offered fully online.

*Repeatable: Noncredit***HOSP 481 - Bakeshop: Pies and Tarts (0 units)***Non Credit • Total hours: 8.5 hours lecture; 28 hours lab*

In this class students learn baking processes and ingredients used to produce professional pastry shop-quality pies and tarts. Dessert presentation skills will be discussed, demonstrated, and practiced. It is recommended that students have some basic baking experience. Portions of instruction may be offered online; may also be offered fully online.

*Repeatable: Noncredit***HOSP 482 - Bakeshop: Cakes, Tortes and Decorating Techniques (0 units)***No Credit • Total hours: 8.5 hours lecture; 28 hours lab*

Students learn ingredients, proportions, and chemical reactions in the production of cakes and icings. Mixing methods for preparing butter cakes, genoise, roulade, chiffon, angel food, flourless, mousse cakes, charlottes, and cheesecakes are demonstrated. Basic decorating techniques for icing and piping, poured glaze, ganaches, and rolled icings are discussed. It is recommended that students have some basic baking experience. Portions of instruction may be offered online; may also be offered fully online.

*Repeatable: Noncredit***HOSP 483 - Bakeshop: French Pastries and Restaurant-Style Desserts (0 units)***No Credit • Total hours: 8.5 hours lecture; 28 hours lab*

This course expands on basic pastry skills to produce a stunning variety of intricate French pastries and restaurant style desserts. Petits fours, mini-pastries, crème brulee, crème caramel, tiramisu, frozen soufflé, sauce production and dessert garnishes will be covered. Previous baking courses or experience recommended. Portions of instruction may be offered online; may also be offered fully online.

*Repeatable: Noncredit***HOSP 484 - Chocolate I: Introduction to Chocolate (0 units)***Non Credit • Total hours: 4 hours lecture; 14 hours lab*

This course covers the history, growth, and processing of chocolate for baking and pastry uses. Students learn the art of tempering couverture and the uses of chocolate in pastry for baking and decorating. Types of chocolate, levels of quality, and uses of chocolate are covered. Portions of instruction may be offered online; may also be offered fully online.

*Repeatable: Noncredit***HOSP 487 - Bakeshop: Regional French Desserts (0 units)***Non Credit • Total hours: 8.5 hours lecture; 28 hours lab*

This course explores the diversity of French desserts from different regions. From the east region of Alsace, influenced by Germany and Switzerland, to the west coast of Normandy and the rich region of Provence, each region has a cultural and geographic uniqueness reflected in the desserts. Brioche, Paris-Brest, fruit tarts, chocolate and fruit mousses, petits fours, cookies, macaroons, and charlottes are covered. Previous baking courses or experience recommended. Portions of instruction may be offered online; may also be offered fully online.

*Repeatable: Noncredit***HOSP 488 - Chocolate II: Chocolates and Confections (0 units)***Non Credit • Total hours: 4 hours lecture; 14 hours lab*

In this class students temper chocolate and produce a variety of chocolates and confections. Includes demonstration and hands-on experience to learn appropriate use of techniques. Showpiece and presentation techniques are covered. Portions of instruction may be offered online; may also be offered fully online.

*Repeatable: Noncredit*