

CULINARY ARTS & HOSP MGMT

CAHM 10 Introduction to Hospitality Management

Introduces the hospitality industry on a global scale: travel and tourism, lodging, foodservice, meetings, conventions and expositions, leisure and recreation.
Transfer Credit: Transfers to CSU

Section	Days	Times	Units	Instructor	Room
98021	T	3:05PM-6:10PM	3.00	R.Larson	319

CAHM 20 Nutrition

Examines essential nutrients and how they affect our health throughout life emphasizing and evaluating current developments in nutrition.
Transfer Credit: Transfers to CSU;UC

Section	Days	Times	Units	Instructor	Room
98035	Arr.	Arr.	3.00	D.Russo	OL

Section 98035 is an ONLINE course. Online orientation will be emailed to students prior to the class start date. Students should email professor by Monday, 8/28 to confirm participation in class. Instructor is available, by appointment, for additional instruction. For details, see instructor's web page at go.cabrillo.edu/online.

98038	Arr.	Arr.	3.00	E.MacKusick	OL
-------	------	------	------	-------------	----

Section 98038 is an ONLINE course.
For details, see instructor's web page at go.cabrillo.edu/online.

98039	Arr.	Arr.	3.00	E.MacKusick	OL
-------	------	------	------	-------------	----

Section 98039 is an ONLINE course.
For details, see instructor's webpage at go.cabrillo.edu/online.

98036	TTH	11:10AM-12:30PM	3.00	D.Russo	403
-------	-----	-----------------	------	---------	-----

98037	TTH	12:40PM-2:00PM	3.00	D.Russo	403
-------	-----	----------------	------	---------	-----

CAHM 50A Introduction to Culinary Arts Basics

Explores kitchen safety and sanitation, nutrition, menu planning, food costing, principles of cooking, knife skills, tools and equipment, and techniques for making stocks, sauces, and soups via lecture-based instruction.
Transfer Credit: Transfers to CSU

Section	Days	Times	Units	Instructor	Room
98043	W	5:30PM-8:50PM	1.00	S.Slater	405

Meets 5 weeks 8/30-9/27.

CAHM 50B Introduction to Entree Preparation and Service

Introduces the principles of restaurant organization; purchasing, storage, cutting, and cooking methods for meat, poultry, fish, shellfish, and vegetarian entrees via lecture-based instruction.
Transfer Credit: Transfers to CSU

Section	Days	Times	Units	Instructor	Room
98044	W	5:30PM-8:50PM	1.00	S.Slater	405

Meets 5 weeks 10/4-11/1.

CAHM 50C Introduction to Appetizers and Baking Preparation

Introduces the principles of baking breads, cakes, custards, pies; preparation of fruits, vegetables, starches; and hors d'oeuvre preparation via lecture-based instruction.
Transfer Credit: Transfers to CSU

Section	Days	Times	Units	Instructor	Room
98045	W	5:30PM-8:50PM	1.00	S.Slater	405

Meets 5 weeks 11/8-12/6.

CAHM 50L Introduction to Culinary Arts Lab

Explores a practical application of basic food preparation, service, costing, sanitation, menu planning, and purchasing via laboratory-based instruction. Hybrid
Requisite: Completion of or concurrent enrollment in CAHM 50A, CAHM 50B, CAHM 50C.
Transfer Credit: Transfers to CSU

Section	Days	Times	Units	Instructor	Room
98046	M	8:00AM-2:40PM	2.00	S.Slater	1803

Enroll in one section only of CAHM 50L.

98047	T	8:00AM-2:40PM	2.00	B.Terra	1803
-------	---	---------------	------	---------	------

Enroll in one section only of CAHM 50L.

98048	W	8:00AM-2:40PM	2.00	B.Terra	1803
-------	---	---------------	------	---------	------

Enroll in one section only of CAHM 50L.

98049	TH	8:00AM-2:40PM	2.00	G.Hanle	1803
-------	----	---------------	------	---------	------

Enroll in one section only of CAHM 50L.

**SCHEDULE OF CLASSES
FALL 2017**

CAHM 57 Catering and Beverage Operations

Examines menu planning, costing, beverage management, public relations, hospitality service, and business strategies involved in catering.

Transfer Credit: Transfers to CSU

Section	Days	Times	Units	Instructor	Room
98050	TH	12:00PM-2:05PM	2.00	S.Slater	435

CAHM 63 Food Service Management

Examines the theoretical and practical approaches to supervision and management for the prospective food service manager.

Transfer Credit: Transfers to CSU

Section	Days	Times	Units	Instructor	Room
98051	M	3:15PM-5:20PM	2.00	B.Terra	403

CAHM 64 Sanitation and Hygiene

Examines and evaluates all phases of food sanitation, public health laws, and special problems in hotel and restaurant sanitation.

Transfer Credit: Transfers to CSU

Section	Days	Times	Units	Instructor	Room
98052	M	5:35PM-7:40PM	2.00	R.Larson	319

CAHM 151B Advanced Culinary Arts

Provides opportunities to create and plan menus, research and develop prep formulas, and explore a la carte, ethnic food, garde manger, and specialty baking.

Prerequisites: CAHM 50A, CAHM 50B, CAHM 50C, and CAHM 50L or equivalent experience.

Section	Days	Times	Units	Instructor	Room
98024	T	12:00PM-3:05PM	9.00	E.Carter	908
&	T	3:15PM-6:25PM		E.Carter	1803
&	WTH	2:30PM-10:30PM		J.MacVeigh	1802

98025	T	12:00PM-3:05PM	9.00	E.Carter	908
&	T	3:15PM-6:25PM		E.Carter	1803
&	WF	2:30PM-10:30PM		E.Carter	1802

98026	T	12:00PM-3:05PM	9.00	E.Carter	908
&	T	3:15PM-6:25PM		E.Carter	1803
&	THF	2:30PM-10:30PM		E.Carter	1802

CAHM 153 Garde Manger

Teaches the art of cold food presentation, production of pates, galantines, and mousselines with emphasis on buffets and platters. Pays special attention to color, texture, and balance of food.

Section	Days	Times	Units	Instructor	Room
98027	W	10:00AM-10:50AM	2.00	J.MacVeigh	908
&	W	11:00AM-2:05PM		J.MacVeigh	908

Mandatory \$80 materials fee.

CAHM 155 Basic Baking and Pastry

Introduces equipment, skills, and procedures in commercial bakeries, including hands-on production of pastries and specialty items.

Section	Days	Times	Units	Instructor	Room
98028	TH	5:00PM-7:05PM	3.00	A.Baldzikowski	908
&	TH	7:05PM-10:10PM		A.Baldzikowski	908

Mandatory \$70 materials fee. For supply list see instructor's web page at www.cabrillo.edu/Directories A-Z.

CAHM 157L Catering and Beverage Operation Lab

Provides practical application of catering techniques including menu planning, costing, hospitality service and buffet presentation. Prerequisite: CAHM 50L.

Section	Days	Times	Units	Instructor	Room
98029	FS	8:00AM-2:20PM	3.50	J.MacVeigh	1803
&	Arr.	Arr.		J.MacVeigh	1803

Meets Friday and Saturday 9/1 and 9/2. + 177 hr arranged on Fridays and Saturdays around catering events.

CAHM 159AC Artisan Confections

Introduces confectionery formulas, theory, and techniques including chocolate work, noncrystalline sugar, crystalline sugar, jellies, and aerated confections.

Section	Days	Times	Units	Instructor	Room
99397	T	6:00PM-6:50PM	2.00	A.Baldzikowski	908
&	T	6:50PM-10:05PM		A.Baldzikowski	908

Mandatory \$70 materials fee. For supply list see instructor's web page at [www.cabrillo.edu/ "Directories A-Z"](http://www.cabrillo.edu/Directories A-Z).

**SCHEDULE OF CLASSES
FALL 2017**

CAHM 165 Meat Cutting and Sausage Making

Study meat and fish butchering in the food service industry, emphasizing meat grading, commercial and retail meat identification and structure, techniques of boning beef, lamb, pork, chicken, and fish; demonstrations of cooking methods including smoking and sausage making.

Section	Days	Times	Units	Instructor	Room
98031	M	6:00PM-6:50PM	2.00	G.Hanle	1803
&	M	6:50PM-9:55PM		G.Hanle	1803

Mandatory \$125 materials fee.

CAHM 174 World Wines

Explores differences in viniculture, 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. Prerequisite: CAHM 172A and CAHM 172B.

Section	Days	Times	Units	Instructor	Room
99396	TH	5:30PM-8:35PM	3.00	A.Cuadra-Cutler	405

Mandatory \$75 materials fee.

CAHM 175 History and Practice of Sauces

Presents the history and techniques of sauce making around the world.

Section	Days	Times	Units	Instructor	Room
98033	TH	10:00AM-11:00AM	1.00	E.Carter	908
&	TH	11:00AM-2:10PM		E.Carter	908

Meets 8 weeks 8/31-10/19. Mandatory \$70 materials fee.