

HCTM-250: ADVANCED CULINARY

Effective Term

Fall 2026

CC Approval

09/05/2025

AS Approval

10/09/2025

BOT Approval

10/16/2025

COCI Approval

02/25/2026

SECTION A - Course Data Elements

CB04 Credit Status

Credit - Degree Applicable

Discipline

Minimum Qualifications	And/Or
Culinary Arts/Food Technology (Any Degree and Professional Experience)	

Subject Code

HCTM - Hospitality, Culinary and Tourism Management

Course Number

250

Department

Hospitality, Culinary and Tourism Management

Division

Career Education and Workforce Development (CEWD)

Full Course Title

Advanced Culinary

Short Title

Advanced Culinary

CB03 TOP Code

1306.30 - *Culinary Arts

CIP Code

12.0503

CB08 Basic Skills Status

NBS - Not Basic Skills

CB09 SAM Code

C - Clearly Occupational

Rationale

The proposed changes to the SLO's will reflect an updated and more accurate assessment of the class and student's learning outcomes.

SECTION B - Course Description

Catalog Course Description

The Advanced Culinary course is a fast-paced intensive program that follows a curriculum designed to build on itself. Culinary techniques learned are repeated throughout the program to enforce the mastery required to be a successful professional culinarian or fine-dining chef.

SECTION C - Conditions on Enrollment

Open Entry/Open Exit

No

Repeatability

Not Repeatable

Grading Options

Letter Grade or Pass/No Pass

Allow Audit

Yes

Requisites

Prerequisite(s)

Completion of HCTM-100, HCTM-110, HCTM-111 and HCTM-112 with a minimum grade of C.

Requisite Justification

Requisite Description

Course in a Sequence

Subject

HCTM

Course

100

Level of Scrutiny

Requisite Necessary for Health/Safety

Explanation

Students need to be proficient in sanitation and safety to be able to work in a professional kitchen and qualify for Advanced Culinary Skills Class.

Requisite Description

Course in a Sequence

Subject

HCTM

Course

110

Level of Scrutiny

Closely Related Lecture/Lab Courses

Requisite Description

Course in a Sequence

Subject

HCTM

Course #

111

Level of Scrutiny

Closely Related Lecture/Lab Courses

Requisite Description

Course in a Sequence

Subject

HCTM

Course #

112

Level of Scrutiny

Closely Related Lecture/Lab Courses

SECTION D - Course Standards**Is this course variable unit?**

No

Units

12

Lecture Hours

90

Lab Hours

378

Outside of Class Hours

180

Total Contact Hours

468

Total Student Hours

648

Distance Education Approval**Is this course offered through Distance Education?**

Yes

Online Delivery Methods

DE Modalities	Permanent or Emergency Only?
Hybrid	Permanent

SECTION E - Course Content**Student Learning Outcomes**

Upon satisfactory completion of the course, students will be able to:

1. Demonstrate the ability to keep food products out of the temperature danger zone.
2. Perform calculations related to scaling ingredients to their proper quantities.
3. Demonstrate the ability to teach basic culinary techniques.

4. Communicate orally or in writing the culture and history of various international cuisines.
5. Evaluate orally or in writing a multi-course dining menu.

Course Objectives

Upon satisfactory completion of the course, students will be able to:	
1.	Operate a professional kitchen observing Health Department regulations.
2.	Demonstrate leadership skills while working in a professional kitchen.
3.	Perform calculations using basic culinary math.
4.	Demonstrate the ability to create sweet and savory pastry.
5.	Demonstrate advanced bread-making techniques.
6.	Adapt small recipes and cooking methods to unfamiliar equipment and large-scale service.
7.	Calculate various food costs.
8.	Design a multi-course menu suitable for a fine-dining restaurant.
9.	Develop a recipe that includes product quantities and methods.
10.	Create a plating design for a tasting menu.
11.	Demonstrate fabrication skills for various meats and fish.
12.	Discuss the history and culture of California cuisine.
13.	Demonstrate cooking techniques related to California cuisine.
14.	Identify the flavor characteristics of various international cuisines.
15.	Discuss the history and culture of Mediterranean cuisine.
16.	Demonstrate cooking techniques related to Mediterranean cuisine.
17.	Discuss the history and culture of Spanish and Latin cuisine.
18.	Demonstrate cooking techniques related to Spanish and Latin cuisine.
19.	Discuss the history and culture of Asian cuisine.
20.	Demonstrate cooking techniques related to Asian cuisine.
21.	Discuss the history and culture of French cuisine.
22.	Demonstrate cooking techniques related to French cuisine.
23.	Discuss the history and culture of African and Middle Eastern Cuisine.
24.	Demonstrate cooking techniques related to African and Middle Eastern Cuisine.
25.	Demonstrate advanced techniques use to translate classic flavors into modern interpretations.
26.	Demonstrate teaching culinary techniques for various consumer types.
27.	Demonstrate how to write about food, dining experiences, and critiques.

Course Content

1. Operating in a professional kitchen observing Health Department regulations
 - a. Sanitation standards and requirements
 - b. Safe-Serve Management certification requirements
 - c. Maintenance of kitchen equipment related to sanitation
2. Leadership skills required while working in a professional kitchen
 - a. The "brigade system"
 - b. 21st century kitchen culture and expectations
 - c. Workplace laws related to kitchen leadership
 - d. Techniques for self-care
3. How to perform calculations using basic culinary math
 - a. Liquid measure conversions
 - b. Solid measure conversions
 - c. Commercial quantity scaling
4. Sweet and savory pastry
 - a. Pie doughs
 - b. Laminated doughs
5. Advanced bread-making techniques

- a. Sour dough
- b. Cold rise
- c. Artisan loaves
6. Adapting small recipes and cooking methods to unfamiliar equipment and large-scale service
 - a. Catering
 - b. Seated dining
7. Calculating various food costs
 - a. Scaling
 - b. Sourcing product
 - c. Recipe per serving conversion
8. Designing a multi-course menu suitable for a fine-dining restaurant
 - a. Food pairing and themes
 - b. Nutritional considerations
 - c. Portion sizing
 - d. Recipe development
 - e. Plating design for presentation
 - f. Food costing
9. Professional recipe writing
 - a. Calculating ingredient quantities
 - b. Method writing
10. Plate designing and layout for fine dining
 - a. Elements of visual appeal
 - b. Plate type and sizing
11. Meat and fish fabrication
 - a. Essential knife skills
 - b. Product identification and selection
 - c. Breaking down whole animals into primals
 - d. Best preparation techniques based on cuts
12. History and culture of California cuisine
 - a. Alice Waters, Jeremiah Tower and other founders
 - b. Farm to table concepts
13. Cooking techniques related to California cuisine
 - a. Wood fire
 - b. Smoking
 - c. Plant forward concepts
14. Identifying the flavor characteristics of various international cuisines
 - a. Mediterranean
 - b. Spanish and Latin
 - c. Asian
 - d. French
15. Mediterranean cuisine
 - a. History and culture
 - b. Techniques
16. Spanish and Latin cuisine
 - a. History and culture
 - b. Techniques
17. Asian cuisine
 - a. History and Culture
 - b. Techniques
18. African and Middle Eastern cuisine
 - a. History and culture
 - b. Techniques
19. French cuisine
 - a. History and culture
 - b. Techniques
20. Advanced techniques use to translate classic flavors into modern interpretations
21. Teaching culinary techniques for various consumer types
 - a. Edu-tourism
 - b. Home cooks

- c. Program design concepts
 - d. Basic teaching techniques
22. How to write about food, dining experiences, and critique
- a. Blogging
23. Food and restaurant critique writing for the media

Methods of Instruction

Methods of Instruction

Types	Examples of learning activities
Activity	Interactive lectures, based on assignments.
Lab	Hands on cooking.
Discussion	Canvas Discussions boards, regarding weekly topics being covered in class.
Visiting Lecturers	Numerous visiting lecturers have been scheduled. Their experiences vary from fish mongers, to artisan bread bakers to wine makers and more.
Field Trips	We have field trips to wineries, restaurants and food fabrication facilities to name a few to start.

Online Adaptation

Types	Examples of learning activities
Lab	<ol style="list-style-type: none"> 1. Make from scratch a cultural relevant savory recipe remotely and upload pictorial evidence. 2. Cook with ingredients not common to Western cuisines remotely and upload pictorial evidence. 3. Make from scratch a cultural relevant sweet/dessert like recipe remotely and upload pictorial evidence. 4. Take various food preparations and combine them into plated entrée or a coursed out-meal, remotely and upload pictorial evidence.
Lecture	<ol style="list-style-type: none"> 1. View video lecture of cuisines from around the world. 2. View video lecture on the topics of global dessert trends. 3. View video lecture on the explanation of how culturally relevant recipes are executed by the peoples' and countries that the dish is derived from.
Group Work	<ol style="list-style-type: none"> 1. Work in teams of two people or more on how to execute recipes in a workplace setting. 2. Work in teams to design a menu for public service in "Restaurant."
Activity	<ol style="list-style-type: none"> 1. Assign homework for pre-class preparation, will have an understanding for what they will be working on during their lab activities. 2. Take quizzes to assess informational understanding.
Discussion	<ol style="list-style-type: none"> 1. Utilize Discussion Board in Canvas to exchanges ideas and recipes. 2. Utilize Discussion Board to share any culinary experiences had outside of class that can be shared to the benefit of their classmates.

Instructor-Initiated Online Contact Types

Announcements/Bulletin Boards
 Chat Rooms
 Discussion Boards
 E-mail Communication
 Telephone Conversations
 Video or Teleconferencing

Student-Initiated Online Contact Types

Chat Rooms
 Discussions
 Group Work

Course design is accessible

Yes

Methods of Evaluation

Methods of Evaluation

Types	Examples of classroom assessments
Exams/Tests	<ol style="list-style-type: none"> 1. A comprehensive exam with questions about cooking techniques for various types of cuisine. 2. A comprehensive exam with questions about food safety and sanitation. 3. A comprehensive exam with questions about alcohol service safety.
Quizzes	<ol style="list-style-type: none"> 1. A quiz with math calculations for scaling liquid and solid measurements. 2. A quiz with questions about the "brigade system" or kitchen organization.
Portfolios	<ol style="list-style-type: none"> 1. A portfolio containing a multi-course tasting menu with recipes, plating diagrams, and per serving costs. 2. A portfolio with pictures and recipes for an edu-tourism related cooking class.
Oral Presentations	<ol style="list-style-type: none"> 1. Teach a basic cooking technique for an audience of tourists or home cooks. 2. Facilitate a discussion about the culture and history of a particular cuisine.
Projects	<ol style="list-style-type: none"> 1. Work with a group of other students to prepare one or more courses for a student run "Restaurant." 2. Work with a group of other students to develop a multi-course tasting menu based on a particular cuisine.
Lab Activities	<ol style="list-style-type: none"> 1. Given a recipe, the student will prepare a dish from ingredient gathering to plating. 2. Tasting of various ingredients to identify the best match for culinary use.

Assignments

Reading Assignments

1. Read pages 582 to 642 of "On Food and Cooking" to learn about sauces.
2. Read chapter 18 of "The Professional Chef" on sautéing and pan frying.
3. Read assigned newspaper articles on the newest trends in food and food service.

Writing Assignments

1. Write a review of a recent visit to a fine-dining restaurant.
2. Write a recipe that includes ingredients and amounts, and a list of preparation methods.

SECTION F - Textbooks and Instructional Materials

Material Type

Textbook

Author

Harold McGee

Title

On Food and Cooking: The Science and Lore of the Kitchen

Publisher

Scribner

Year

2007

ISBN

978-0684800011

Material Type

Open Educational Resource (OER)

Author

Napa Valley Cooking School

Title

Advanced Culinary Recipe Packet

Publisher

Napa Valley College

Year

2025

SECTION G - Diversity, Equity and Inclusivity

How does your course and/or course outline of record reflect strategies for accommodating and engaging diverse student populations, advancing equitable outcomes, and fostering inclusion for all students?

This course promotes a welcoming and inclusive learning environment that values the cultural richness and diverse backgrounds of all students. Instructional methods are designed to accommodate different learning styles through hands-on practice, visual demonstrations, collaborative group work, and individual coaching. Students are encouraged to explore global culinary traditions and develop professional kitchen skills with an emphasis on respect, teamwork, and cultural awareness. The course fosters equity by ensuring that all students have access to the tools, guidance, and support needed to succeed in the culinary industry.

Course Codes (Admin Only)

CB00 State ID

CCC000623963

CB10 Cooperative Work Experience Status

N - Is Not Part of a Cooperative Work Experience Education Program

CB11 Course Classification Status

Y - Credit Course

CB13 Special Class Status

N - The Course is Not an Approved Special Class

CB23 Funding Agency Category

Y - Not Applicable (Funding Not Used)

CB24 Program Course Status

Program Applicable

Allow Pass/No Pass

Yes

Only Pass/No Pass

No