

Porterville College

Program Outline Report

Program Basics

Program Title:	Culinary Arts
Program Status:	Active from Spring 2025
Department:	Hospitality
Award Type:	Certificate of Achievement (Credit)
Program Description	Culinary Arts is a program designed to equip students with the fundamental skills necessary for entry-level positions in the culinary industry. Through a series of engaging and hands-on classes, participants will delve into three core areas: Culinary Principles, Sanitation and Safety, and Culinary Production and Operations. Throughout the program, students will benefit from a combination of theoretical knowledge and hands-on experience, facilitated by experienced instructors with extensive industry expertise. By the end of the program, participants will possess a solid foundation in culinary principles, sanitation and safety practices, and operational know-how, positioning them for success in entry-level kitchen roles and laying the groundwork for further advancement in the culinary field. Program Learning Outcomes: By the completion of the degree, the student will be able to explain how cooking and food ingredients affect product outcome and apply this knowledge when producing menu selections; perform basic professional cooking techniques; identify food or carrier sources of major foodborne illnesses, bacteria, viruses, fungi, and parasites and list at least four symptoms of each; create a HACCP Plan; prepare food products using specific cooking methods: roasting, grilling, sautéing, pan frying, steaming, boiling, simmering, poaching, and braising; prepare selections in each category: stocks, soups, mother sauces, green salads, salad dressings, pastas, grains, vegetables, and meat, fish and poultry selections. All classes must be completed with a "C" grade or higher. CORE: HOSP P050 Culinary Principles 3 units HOSP P110 Sanitation and Safety 3 units HOSP P160 Culinary Production and Operations 3 units
Control Number:	No value
Credential ID:	No value
Transferability:	Transferable to CSU only
Program TOP Code (SP01) :	1306.30
Program TOP Code (SP01) :	Culinary Arts
Program CIP Code:	(12.0503) Culinary Arts/Chef Training.
Student Program Award (SP02) :	Certificate requiring 8 to fewer than 16 semester units (approved by Chancellor's Office)
Maximum Credits:	9
Minimum Credits:	9
Curriculum Committee Approval Date:	10/22/2024
Board of Trustees Approval Date:	No value
External Review Approval Date:	No value

Proposal Details

Proposal Start:	Spring 2025
Rationale for Non-Fall Start:	No value
Program Justification:	To create a more concise certificate from a larger AS-T, as requested by industry.

Submission Rationale

- New Program

Program Requirements

Culinary Core (Total 9)
Complete the following number of credits: 9

HOSPP050 - Culinary Principles

HOSPP110 - Sanitation and Safety	3
HOSPP160 - Culinary Production and Operations	3

Recommended Sequences	
New Sequence Term 1 (Total 6) Culinary Core HOSPP050 - Culinary Principles 3 Culinary Core HOSPP110 - Sanitation and Safety 3 Term 2 (Total 3) Culinary Core HOSPP160 - Culinary Production and Operations 3	

Program Outcomes	
Culinary	
PSLO	Performance
Explain how cooking and food ingredients affect product outcome and apply this knowledge when producing menu selections	100
Perform basic professional cooking techniques	100
Identify food or carrier sources of major foodborne illnesses, bacteria, viruses, fungi, and parasites and list at least four symptoms of each.	100
Create a HACCP Plan	100
Prepare food products using specific cooking methods: roasting, grilling, sautéing, pan frying, steaming, boiling, simmering, poaching, and braising	100
Prepare selections in each category: stocks, soups, mother sauces, green salads, salad dressings, pastas, grains, vegetables, and meat, fish and poultry selections	100

Program Narrative

Item 1. Program Goals and Objectives

Culinary Arts is a program designed to equip students with the fundamental skills necessary for entry-level positions in the culinary industry. Through a series of engaging and hands-on classes, participants will delve into three core areas: Culinary Principles, Sanitation and Safety, and Culinary Production and Operations.

Throughout the program, students will benefit from a combination of theoretical knowledge and hands-on experience, facilitated by experienced instructors with extensive industry expertise. By the end of the program, participants will possess a solid foundation in culinary principles, sanitation and safety practices, and operational know-how, positioning them for success in entry-level kitchen roles and laying the groundwork for further advancement in the culinary field. All classes must be completed with a "C" grade or higher.

Program Learning Outcomes: By the completion of the degree, the student will be able to:

1. Explain how cooking and food ingredients affect product outcome and apply this knowledge when producing menu selections
2. Perform basic professional cooking techniques
3. Identify food or carrier sources of major foodborne illnesses, bacteria, viruses, fungi, and parasites and list at least four symptoms of each.
4. Create a HACCP Plan
5. Prepare food products using specific cooking methods: roasting, grilling, sautéing, pan frying, steaming, boiling, simmering, poaching, and braising
6. Prepare selections in each category: stocks, soups, mother sauces, green salads, salad dressings, pastas, grains, vegetables, and meat, fish and poultry selections

Item 2. Catalog Description

Culinary Arts is a program designed to equip students with the fundamental skills necessary for entry-level positions in the culinary industry. Through a series of engaging and hands-on classes, participants will delve into three core areas: Culinary Principles, Sanitation and Safety, and Culinary Production and Operations.

Throughout the program, students will benefit from a combination of theoretical knowledge and hands-on experience, facilitated by experienced instructors with extensive industry expertise. By the end of the program, participants will possess a solid foundation in culinary principles, sanitation and safety practices, and operational know-how, positioning them for success in entry-level kitchen roles and laying the groundwork for further advancement in the culinary field.

Program Learning Outcomes: By the completion of the degree, the student will be able to explain how cooking and food ingredients affect product outcome and apply this knowledge when producing menu selections; perform basic professional cooking techniques; identify food or carrier sources of major foodborne illnesses, bacteria, viruses, fungi, and parasites and list at least four symptoms of each; create a HACCP Plan; prepare food products using specific cooking methods: roasting, grilling, sautéing, pan frying, steaming, boiling, simmering, poaching, and braising; prepare selections in each category: stocks, soups, mother sauces, green salads, salad dressings, pastas, grains, vegetables, and meat, fish and poultry selections

All classes must be completed with a "C" grade or higher.

CORE:

HOSP P050 Culinary Principles	3 units
HOSP P110 Sanitation and Safety	3 units
HOSP P160 Culinary Production and Operations	3 units

Item 3. Program Requirements

Certificate of Achievement: Culinary

Requirements	Dept. Name/#	Name	Units	Sequence
Required Core (9 units)				
	HOSP P50	Culinary Principles	3	Yr 1 Fall
	HOSP P110	Sanitation and Safety	3	Yr 1 Fall
	HOSP P160	Culinary Production and Operations	3	Yr 1 Spring

Required Core Total: 9 units

TOTAL UNITS: 9 units

Item 4. Master Planning

Porterville College's Business/Hospitality program goal is to provide a quality education for a diverse population of students with all available resources while contributing to the overall enhancement of the institution. Our Educational Master Plan indicates that "the primary goal is to develop a pathway from high school to community college for career/technical education or preparation for transfer . . ." (Educational Master Plan, 2017-2021, p. 54) In addition, the Guided Pathways Workplan (p. 2) calls for the college to "engage in systematic coordination with K-12, four-year institutions and industry partners to inform program requirements." This goal of providing clear pathways from high school to college is further illustrated in the Porterville College Strategic Plan (p. 39), in which objective 4C states the commitment to "continue to work with area high schools on career pathway efforts." This degree will emphasize skills within a variety of hospitality organizations. Additionally, it is important to create a degree program that allows students to be counted as completers in the California Community College System.

Item 5. Enrollment and Completer ProjectionsProgram Student Completion:

With local high school pathway programs in hospitality as well as business, our estimation is that approximately 50 students will be in pursuit of a Culinary Arts Certificate. Our direct connection with the Tribe and Casino, in addition to the high schools, means we're anticipating approximately 10-20 completers after the first year and a half/two years, but these are likely very conservative estimates. Anticipated industry demand can be seen below:

Job Code	Job Title	Current Openings	Median Salary
11-9051	Bakers	4	\$30,755
35-1011	Cooks, Institution and Cafeteria	17	\$35,367
35-1012	Butchers and Meat Cutters	4	\$37,295
51-3011	Cooks, Private Household	0	\$37,773
51-3021	Chefs and Head Cooks	2	\$41,844

Item 6. Place of Program in Curriculum/Similar Programs

The certificate in Culinary Skills will be offered through the Career and Technical Education Division, specifically the Hospitality Program. Currently, the program is not directly related to any other programs within the college.

Item 7. Similar Programs at Other Colleges in Service Area

Three Culinary Arts programs host certificates and/or degrees within surrounding counties: Bakersfield College (60 miles), College of The Sequoias (45 miles), and Lake Tahoe Community College (206 miles). With the growing demand in the Hospitality Management field, it is necessary for Porterville College to offer this degree as the college is the middle point between Bakersfield College and College of The Sequoias. Lake Tahoe Community College serves another service area.