



MONTEREY PENINSULA
College

The Courses:

HOSP 20 - Catering - 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.

HOSP 21 - Urban Agriculture Culinary Arts - 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.

HOSP 22 - Farm to Table Sustainable Cooking - 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.

HOSP 23 - Culinary Foundations I - 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.

HOSP 24 - Culinary Foundations II - 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.

HOSP 58 - Sanitation, Safety, and Equipment - This course teaches the 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.

HOSP 66 - Hospitality Career Readiness - 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.

HOSP 77 - Bakeshop: Yeasted and Non-Yeasted Breads - Students are introduced to baking processes and ingredients, batters and doughs, yeast breads and rolls.

HOSP 78 - Bakeshop: Basic Baking Techniques - Students learn baking processes, mixing methods and function of ingredients needed to produce a variety of specialty cakes, cookies, and pastries.

HOSP 81 - Bakeshop: Pies and Tarts - 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.

HOSP 82 - Bakeshop: Cakes, Tortes and Decorating Techniques - 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.

HOSP 83 - Bakeshop: French Pastries and Restaurant-Style Desserts - 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 are covered.

HOSP 84 - Chocolate I: Introduction to Chocolate - 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.

HOSP 87 - Bakeshop: Regional French Desserts - 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.

HOSP 88 - Chocolate II: Chocolates and Confections - 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.

HOSP 180 - Food Safety Certification - 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.

COOP 91.21 - Hospitality Work Experience - 75 hours paid employment for each unit; or 60 unpaid work for each unit Hospitality Work Experience is a planned, supervised program relating to a college major or career goal. The assignments are correlated with employment practices. A faculty advisor, job performance objectives, a term paper and completed forms are required.