CART 370: HOME CULINARY ENTERPRISES

Originator
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Co-Contributor(s)

Name(s)
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Justification / Rationale
The current non-credit Culinary program covers four basic kitchen skills areas. Home Culinary Enterprises should be added to enhance the non-credit program and provide a more complete training program.

Effective Term
Spring 2022

Credit Status
Noncredit

Subject
CART - Culinary Arts

Course Number
370

Full Course Title
Home Culinary Enterprises

Short Title
HOME CULINARY ENTERPRISES

Discipline

Disciplines List
Culinary Arts/Food Technology (Food service, meat cutting, baking, waiter/waitressing, bartending)

Modality
Face-to-Face
100% Online
Hybrid

Catalog Description
This class will explore ways for students to legally start their own culinary business from home.

Schedule Description
This class will explore ways for students to legally start their own culinary business from home.

Non-credit Hours
54

Lecture Semester Hours
54

In-class Hours
18

Out-of-class Hours
36

Total Course Units
0

Total Semester Hours

54

Override Description

Noncredit override.

Class Size Maximum

35

Course Content

- Review California state and local laws that govern cooking and preparing food from home legally.
  - History
  - Legislation
  - Role of government agencies
- Demonstrate food safety as it applies in a home kitchen.
  - Discuss preparing food in a safe manner
  - Discuss internal cooking temperatures of various foods
- Learn about the importance of personal hygiene as it relates to food safety.
  - Handwashing
  - Cross commination
  - Proper sanitizing techniques
- Articulate how to safely prepare food at home.
  - Calibrate a thermometer
  - Demonstrate how to use a thermometer
  - Proper thawing techniques
  - Proper cooling techniques
- Examine the common foodborne illnesses as it applies to home kitchens
  - Bacteria
  - Chemical
  - Physical
  - Allergies/ food intolerance
- Evaluate the difference between a Micro Home Enterprise Kitchen (MEHKO) and Cottage Food
  - Types of food allowed under each permit
  - Discuss HACCP(Hazard Analysis Critical l Control point) as it applies to home kitchens
    - Where and how allowed to sell food items
  - Discuss what is now allowed to make or sell from a home-based kitchen
- Demonstrate how to write a proper food identification label for indirect sales.
  - How to identify food items
  - What goes on a food label?
- Explain how to obtain a permit to start a home culinary enterprise and where to sell these food items.
  - How to write a standard operating procedure for Cottage Food and MEHKO
  - How to fill out an operating permit for Cottage Food and MEHKO
  - How to prepare your home for a health inspection for Cottage Food and MEHKO

Course Objectives

	Objectives
Objective 1	Identify steps to establish food safety as it applies in a home kitchen.
Objective 2	Identify the importance of personal hygiene as it applies to food safety and preparing food for public consumption at home.
Objective 3	Identify the difference between a Micro Home Enterprise Kitchen and Cottage Food.

Student Learning Outcomes

	Upon satisfactory completion of this course, students will be able to:
Outcome 1	Explain the roles of California state and local laws that govern cooking and preparing food from home legally.
Outcome 2	Be prepared to legally start your own culinary business from home.

Methods of Instruction

Method	Please provide a description or examples of how each instructional method will be used in this course.
Lecture	Presentation of topics in context with industry-relevant examples.
Discussion	Individual and group discussion of industry-relevant Micro Home Enterprise Kitchen and Cottage Food topics.
Demonstration, Repetition/Practice	Visit food establishments to evaluate safety and sanitation and post a written critique.
Observation	Students will report on personal experience and observation of hospitality establishments.

Methods of Evaluation

Method	Please provide a description or examples of how each evaluation method will be used in this course.	Type of Assignment
Presentations/student demonstration observations	Demonstration of appropriate and inappropriate food-handling scenarios. This method is observed often throughout the course.	In and Out of Class
Written homework	Students evaluate local food establishments and submit written evaluations of safety and sanitation issues, approximately twice per course.	Out of Class Only
Tests/Quizzes/Examinations	Timed quizzes covering material from both supplied information and classroom lectures. (Weekly or bi-weekly)	In and Out of Class
Other	Out-of-class hours will be monitored electronically through the learning management system, weekly.	Out of Class Only

Assignments

Other In-class Assignments

1. Lecture on topics in context with industry-specific examples.
2. Viewing of films and slide programs, submission of written evaluations.
3. Listening to sound recordings.
4. Special reports by students, in a panel or singly.
5. Examinations of various types, such as essay and multiple choice.

Other Out-of-class Assignments

1. Reading supplementary literature.
2. Viewing of films and slide programs and submission of written summary and evaluation.
3. Visit local food establishments and submission of written evaluation of safety and sanitation practices observed.
4. Worksheets on vocabulary and regulations.

Grade Methods

Pass/No Pass Only

Distance Education Checklist

Include the percentage of online and on-campus instruction you anticipate.

Online %

100

What will you be doing in the face-to-face sections of your course that necessitates a hybrid delivery vs a fully online delivery?

Only the college LMS will be used.

Instructional Materials and Resources

If you use any other technologies in addition to the college LMS, what other technologies will you use and how are you ensuring student data security?
Only the college LMS will be used.

If used, explain how specific materials and resources outside the LMS will be used to enhance student learning.
Students use the supplementary information provided by the instructor and web to find information.

Effective Student/Faculty Contact

Which of the following methods of regular, timely, and effective student/faculty contact will be used in this course?

Within Course Management System:
Discussion forums with substantive instructor participation
Online quizzes and examinations
Private messages
Timely feedback and return of student work as specified in the syllabus
Weekly announcements

External to Course Management System:
Direct e-mail
Posted audio/video (including YouTube, 3cmediasolutions, etc.)

Briefly discuss how the selected strategies above will be used to maintain Regular Effective Contact in the course.
Students are in constant contact with the instructor through email or LMS. Timely return of assignments with feedback. Substantive participation by instructor in discussion board.

If interacting with students outside the LMS, explain how additional interactions with students outside the LMS will enhance student learning.
Students are able to email instructor directly.

Other Information

Provide any other relevant information that will help the Curriculum Committee assess the viability of offering this course in an online or hybrid modality.
This course is lecture only and does not require F2F interaction or lab. In the culinary program students are in the kitchen for many hours each day and offering lecture only classes as online allows more flexibility and the ability to complete the certificate in a timely manner.

MIS Course Data

CIP Code
12.0500 - Cooking and Related Culinary Arts, General.

TOP Code
130630 - Culinary Arts

SAM Code
C - Clearly Occupational

Basic Skills Status
Not Basic Skills

Prior College Level
Not applicable

Cooperative Work Experience
Not a Coop Course

Course Classification Status
Other Non-credit Enhanced Funding

Approved Special Class
Not special class

Noncredit Category
Short-Term Vocational

Funding Agency Category
Not Applicable

Program Status
Stand-alone

Transfer Status
Not transferable

General Education Status
Y = Not applicable

Support Course Status
N = Course is not a support course

Allow Audit
No

Repeatability
Yes

Repeatability Limit
NC
Repeat Type
Noncredit

Justification
Non-credit courses are repeatable until students achieve the skills and knowledge required to meet the objectives and outcomes of the course.

Materials Fee
No

Additional Fees?
No

Approvals

Curriculum Committee Approval Date
4/06/2021

Academic Senate Approval Date
4/22/2021

Board of Trustees Approval Date
05/21/2021

Chancellor's Office Approval Date
07/22/2021

Course Control Number
CCC000626164