

School of Culinary Arts



Informational Brochure

Catering Office 102

General Information email:

saalvarez4@pipeline.sbcc.edu

Dear Prospective Student:

Thank you for your interest in Santa Barbara City College's Culinary Arts program. For over three decades Santa Barbara City College has maintained a commitment of academic excellence in culinary arts and restaurant management education.

Leading corporations, hotels, resorts and independent foodservice operations employ graduates of the Santa Barbara City College Restaurant & Culinary Arts programs. Certificated graduates are eligible to continue their education at Santa Barbara City College and earn an Associate in Science degree, or transfer to a four-year college/university to earn a Bachelor's degree in Hotel and Restaurant Management.

Enclosed are a program brochure, program information, uniform/equipment requirements, and overview of the curriculum with the suggested sequence of classes. Students enrolled full-time in the program can complete the certificate program in two semesters. Classes are also available to students who wish to attend on a part-time basis. If you have additional questions regarding the Santa Barbara City College Restaurant & Culinary Arts program, please email **saalvarez4@pipeline.sbccc.edu**

Thank you for your interest, and we look forward to helping you reach your educational goals.

Sincerely,

Charles Fredericks

Department Chair
School of Culinary Arts & Hotel Management

Santa Barbara City College

School of Culinary Arts

Frequently Asked Questions

Do I need to be accepted into the program or meet with the program director before I can sign up for classes?

Students are **REQUIRED** to read the program requirements prior to starting the program. You can meet with a Culinary Arts counselor before signing up for any Culinary Arts classes. You may request to be put in the Culinary cohort by emailing Sarah Alvarez- DeWees at saalvarez4@pipeline.sbccc.edu with your **full name and K#**.

Do I need to be in the program in order to take a Culinary Arts course?

YES, any student can enroll in any Culinary Arts course as long as they are in the cohort. Also, please note that if a student is taking a food preparation course or lab course they **must wear the required uniform beginning with the first day of instruction**. Uniform and Knife Set can be purchased at the SBCC Campus Bookstore.

Which classes do I take each semester?

The School of Culinary Arts takes a minimum of 2 years to complete both certificates. We currently offer two certificates (**The Culinary Arts Fundamentals and the Culinary Arts- Professional Certificate**). You may join the program in either Fall or Spring. As each semester lays the foundation for the next semester, it is important you take the courses in the correct order. Obtaining an [A.S. degree](#) may take you longer than 2 years and you must meet with an academic counselor. <https://www.sbccc.edu/counselingcenter/>

If I enroll part-time, which courses are recommended?

If you plan to take only a couple of classes, but would like to continue in the program, it is strongly recommended that you enroll in CA 113 - Hospitality Sanitation and Safety and CA 117A- Culinary Fundamentals. These are pre-reqs courses for the many other Culinary Arts courses.

Will a SerSafe Industry Certificate substitute for the CA 113-Sanitation course requirement?

NO, you must take and pass, with a C or better, **CA 113 Hospitality Sanitation and Safety.**

Do I need to meet with the program director before I purchase my Knife Kit?

No, you do not need to meet with the program director in order to purchase uniforms and utensils and we recommend that you purchase the Knife Kit as soon as possible. Knife kits and uniforms can be purchased in the **SBCC Bookstore.** However; you are welcome to use any company to purchase the Knife Kit.

Should I wait until after the first day of the Baking or Pastry class to purchase my Pastry Kit?

No, you should purchase your baking equipment prior to the start of class. These kits can be purchased at the SBCC Bookstore or you can purchase them on your own. If you do please make sure all items are purchased on the list.

What do I need for my uniform?

To foster a professional working environment, and to maintain the highest standards of safety and sanitation, the School of Culinary Arts has adopted a uniform code that is explained in the Culinary Arts Packet of Information. It is recommended that you purchase two sets of uniforms so you can wear one while the other is being cleaned.

SCHOOL OF CULINARY ARTS

POLICIES & PROCEDURES

Uniform Code

The professional chef's and food server's uniform represents a long and proud tradition. You are expected to wear your uniform with pride and make sure it is neat and clean at the start of each class. Students may purchase uniforms from several approved sources, or may provide their own uniform as long as it meets SCA department standards. To foster a professional working environment and to maintain the highest standards of safety and sanitation, the SCA department has adopted the following uniform code:

Chef's Uniform *A student found in violation of the uniform policy will be given one late absence and will only be allowed to attend class if there is no threat to safety and sanitation.*

The uniform for all food production classes and labs (back of the house) is:

- White chef's jacket with SBCC Logo- Can be purchased in the **SBCC Campus Bookstore**
 - Chef's black & white checkered pants – small houndstooth
 - Black leather shoes cleaned and polished, with no open toes, or heels, and closed tops (sturdy shoes with grease, water, and slip resistant soles highly recommended). Socks must be worn.
 - White 4 way apron
 - White cloth "floppy" toque
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- **Casual dress for hotel and restaurant operations (lecture) classes.**
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- **Casual business attire for all non-food production/lecture courses.**

Hair and Beard Code

In all food production classes and labs, hair must be neat, clean, and properly restrained at all times. Long hair must be pinned up and worn under a hair net. Ponytails should not be visible and should be restrained. Beards are allowed in classes if they are neat and trimmed. A mustache must be kept neatly trimmed.

Knife Sets

Students are required to have a full knife kit in all food production classes and labs consisting of minimum:

- Knife Case
- 8" or 10" Chef's Knife
- 4" Paring Knife
- 6" Boning Knife
- 8" Offset Serrated Bread Knife
- 12" Regular Steel
- 7" Flat Fork
- Swivel Vegetable Peeler
- Digital Pocket Thermometer

Students without knife kit will be considered out of uniform

Baking Equipment

- Digital Pocket Thermometer (up to 400°)
- Digital scale (up to 5#)
- Measuring Spoons
- Paring Knife
- Star pastry tip 1M
- Round Tip #804
- Offset Cake Spatula
- Small tool box (for storage)

Attendance Policy

Students are required to be in class, on time, for the complete semester. Please consult instructors and syllabi for policies. For all other classes please refer to the course syllabus and individual instructor's attendance policies. (According to SBCC policy Instructors may withdraw students at any time for excessive absences. As a guideline, absence is considered excessive if a student misses 3 meetings). There may be emergency cases in which these allowable absences are exceeded as a result of an occurrence that is out of the control of the student. Examples of these events are documented jury duty, death of a relative, illness, or accident.

Uniforms

To foster a professional working environment and to maintain the highest standards of safety and sanitation, the School of Culinary Arts has adopted a uniform code that is explained in the Culinary Arts Packet of Information. It is recommended that you purchase two sets of uniforms so you can wear one while the other is being cleaned.

Chef's Uniform - Back of the House (1 required, 2 recommended):

- White chef's jacket with SBCC Logo
- Chef's black & white checkered pants – small hound's-tooth
- Black leather shoes cleaned and polished, with no open toes, or heels, and closed tops (sturdy shoes with grease, water, and slip resistant soles highly recommended).
- Socks must be worn.
- White 4 way apron
- White cloth "floppy" toque

Knife Sets

Students are required to have a full knife kit in all food production classes and labs consisting of minimum:

Knife Case

8" or 10" Chef's Knife

4" Paring Knife

6" Boning Knife

8" Offset Serrated Bread Knife

12" Regular Steel

7" Flat Fork

Swivel Vegetable Peeler

Digital Pocket Thermometer

Baking Equipment (not necessary unless you are taking a baking course)

Digital Pocket Thermometer (up to 400°)

Digital scale (up to 5#)

Measuring Spoons

Paring Knife

Star pastry tip 1M

Round Tip #804

Offset Cake Spatula

Small tool box (for storage)

**The uniform, knife kit and baking kit can be purchased at the:
SBCC Campus Store**

721 Cliff Drive

Santa Barbara, CA 93109

805.730.4047

<https://www.sbcc.edu/campus-store/index.php>