

COASTLINE COLLEGE
COAST VOCATIONAL PROGRAM
PRESENTS

CULINARY ARTS PROGRAM

Students will learn basic food preparation and kitchen safety as well as entry-level and back-of-house commercial kitchen responsibilities. In addition, students will train for ServSafe California Food Handler Certification

**APPLICATIONS ARE CURRENTLY BEING
ACCEPTED FOR SPRING 2022
APPLICATIONS WILL BE ACCEPTED UNTIL
OCTOBER 15, 2021
CLASSES BEGIN ON JANUARY 30, 2022**

The culinary program is a 3-semester program. Upon review of a complete application, each applicant will be scheduled an individual interview, group interview, and assessment before acceptance to the program

To request an application or to ask questions

Call: (714) 241-6214

Email: specialprograms@coastline.edu

What is COAST?

COAST stands for Career Options through Academic Support and Training. The COAST Program at Coastline College consists of several different vocational certificate programs. The purpose of the program is to provide job training (in a specific field with demonstrated demand) as well as employability skills training. The COAST Program, at Coastline's Newport Beach campus, was launched in 2018, made possible through the California Adult Education Program Grant. Since 1977, Coastline College, a public community college, has provided hundreds of classes for students with disabilities in its department of Special Programs and Services for the Disabled.

Culinary Basics Program

Students will develop basic assessment, knowledge, and techniques required in the modern food industry. Integrated kitchen experience includes aspects of food handling with an emphasis in safety and hygiene. Students will also train for the California Food Handlers Certification.

SEMESTER 1:

SPED C053N- Home Econ Food Prep

Designed to assist students to achieve greater independence within the home. This course emphasizes practical skills related to healthy and nutritious food preparation, including menu planning, using kitchen hygiene and safety, cooking, serving, and storing food properly.

SPED C001N- Employability Skills

Introductory course designed to develop basic employability skills required in vocational settings, focusing on gaining and maintaining employment. This course focuses on self-management, group dynamics, goal setting, resilience, and safety skills.

SEMESTER 2:

SPED C091N- Culinary Basics 1

This introductory culinary arts course is designed for students interested in developing the basic skills required for a vocation in the modern food industry. Using both classroom and an integrated kitchen lab experience, this class teaches best practices for professional food handling with an emphasis on front-of-the-house skills, safety, and hygiene. Students will train for the California Food Handlers Certification.

SPED C002N- Problem-Solving/Workplace

Introductory course designed to develop basic problem-solving skills required in vocational settings and to develop the resilience and self-confidence skills required to deal effectively with challenges in the workplace. Problem-solving and self-sufficiency skills are developed through group work, self-reflection, and evaluation of scenarios.

SEMESTER 3:

SPED C092N- Culinary Basics 2

This is the second of two Culinary Arts courses designed to help students refine traditional skills required for a vocation in the modern food industry. Integrated laboratory kitchen experiences will enhance classroom lecture in training students to successfully pass the California Food Handler Certification on-line and replicate these crucial skills with consistency in the classroom lab. Emphasis will be placed on back-of-the-house skills, including food preparations for the campus food cart and as training assistance to an in-house professional restaurant.

SPED C009N- Applied Academics

Designed to assist students in acquiring basic academic skills or improving their present skills. Emphasis of the course will be on mathematics, reading, and writing skills and the functional application of those skills in everyday life situations. Students will identify their personal academic goals, and Student Educational Contracts will be developed for students based on their goals and ability level.