ADDENDUM
2021-2022 CATALOG

Contra Costa College

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2021-2022 CATALOG ADDENDUM
Effective with the start of the 2021/22 catalog year

REVISED 2021-2022 Catalog Sections

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CHAPTER 4 CHANGES

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Associate in Science Degree
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The Associate Degree in Information Technology prepares students to either enter the workforce as Computer User Support Specialists, Computer Network Support Specialists, or pursue a bachelor's degree in managing information systems. Majority of the courses are based on IT Model Curriculum eligible to be transferable to higher education depending on the accepting college. Computer User Support Specialists provide technical assistance to computer users. They may answer questions or resolve computer problems for clients in person, or via telephone or electronically. They may provide assistance concerning the use of computer hardware and software, including printing, installation, word processing, electronic mail, and operating systems. Computer Network Support Specialists analyze, test, troubleshoot, and evaluate existing network systems, such as local area network (LAN), wide area network (WAN), and Internet systems or a segment of a network system. Perform network maintenance to ensure networks operate correctly with minimal interruption. This program also requires students to complete 2 units (120 unpaid, or 150 paid hours) of occupational work experience to practice what they have learned in an industry environment. While taking required courses in this degree, students are eligible to receive stackable certificates in Information Technology, Computer User Support Specialist, and Network and Security Specialist. Graduates of the A.S. Information Technology are prepared and eligible to sit for CompTIA's A+ and Network+ certification, CompTIA's Server+ and Security+ exams. This program will allow students to take advance courses in information technology such as Cyber Security, Cloud Computing and IoT Security and other emerging technology in information technology.

Required courses, with suggested sequence:

Fall Semester

4 Units	CIS-135	Introduction to Computers
4 Units	CIS-101	IT Essentials

Spring Semester

4 Units	CCT-275	Introduction to Networks CCNA 1
2 Units	COMP110	Introduction to Computer Science (using Python)

Fall Semester

3 Units	CCT-155	Systems and Network Administration
3 Units	CCT-160	Introduction to Information Systems Security

Spring Semester

2 Units	CIS-099	Occupational Work Experience

Certificate of Achievement
Information Technology....................... 22 Units

The IT Certificate of Achievement in Information Technology prepares students to either enter the workforce as Computer User Support Specialists, Computer Network Support Specialists, or pursue a bachelor's degree in managing information systems. Majority of the courses are based on IT Model Curriculum eligible to be transferable to higher education depending on the accepting college. Computer User Support Specialists provide technical assistance to computer users. They may answer questions or resolve computer problems for clients in person, or via telephone or electronically. They may provide assistance concerning the use of computer hardware and software, including printing, installation, word processing, electronic mail, and operating systems. Computer Network Support Specialists analyze, test, troubleshoot, and evaluate existing network systems, such as local area network (LAN), wide area network (WAN), and Internet systems or a segment of a network system. Perform network maintenance to ensure networks operate correctly with minimal interruption. This program also requires students to complete 2 units (120 unpaid, or 150 paid hours) of occupational work experience to practice what they have learned in an industry environment. Graduates of the IT Certificate of Achievement in Information Technology are prepared and eligible to sit for CompTIA's A+ and Network+ certification, CompTIA's Server+ and Security+ exams. This program will allow students to take advance courses in information technology such as Cyber Security, Cloud Computing and IoT Security and other emerging technology in information technology

Required courses, with suggested sequence:

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3 Units	CCT-160	Introduction to Information Systems Security

Spring Semester

2 Units	CIS-099	Occupational Work Experience

COURSE REVISIONS

Culinary (CULIN)

Note Change: Corequisite added.
CULIN-095A   Catering Laboratory for CULIN-120
Corequisite: CULIN-120
1 Unit: 54 hours of laboratory by arrangement, per term, P/NP, DG
This course provides an introduction to the fundamentals of food service in a learning environment (restaurant laboratory) where students develop skills in catering to enhance their culinary training learned in CULIN-120. The Culinary department conducts catering events on and off campus where students gain valuable on-the-job experience. This course covers the complete set of catering experiences from menu selection to event participation and execution.

Note Change: Corequisite added.
CULIN-095B   Catering Laboratory for CULIN-241A
Corequisite: CULIN-241A
1 Unit: 54 hours of laboratory by arrangement, per term, P/NP, DG
This course expands upon CULIN-095A and provides a learning environment (restaurant laboratory) where students refine their skills in catering to enhance their culinary training learned in CULIN-241A. The Culinary department conducts catering events on and off campus where students gain valuable on-the-job experience. This course covers the complete set of catering experiences from menu selection to event participation and execution.

Note Change: Corequisite added.
CULIN-095C   Catering Laboratory for CULIN-241B
Corequisite: CULIN-241B
1 Unit: 54 hours of laboratory by arrangement, per term, P/NP, DG
This course expands upon CULIN-095B and provides a learning environment (restaurant laboratory) where students master skills in catering to enhance their culinary training learned in CULIN-241B. The Culinary department conducts catering events on and off campus where students gain valuable on-the-job experience. This course covers the complete set of catering experiences from menu selection to event participation and execution.

Note Change: Corequisite added.
CULIN-095D   Catering Laboratory for CULIN-130
Corequisite: CULIN-130
1 Unit: 54 hours of laboratory by arrangement, per term, P/NP, DG
This course provides an introduction to the fundamentals of the baking process and provides a learning environment (restaurant laboratory) where students develop skills in catering to enhance their culinary training learned in CULIN-130. The Culinary department conducts catering events on and off campus where students gain valuable on-the-job experience. This course covers the complete set of catering experiences from menu selection to event participation and execution.

Note Change: Corequisite added.
CULIN-095E   Catering Laboratory for CULIN-131
Corequisite: CULIN-131
1 Unit: 54 hours of laboratory by arrangement, per term, P/NP, DG
This course builds on the fundamental skills and techniques introduced in CULIN-131. Pastry and cake preparation will be studied and practiced. This course provides a learning environment (kitchen laboratory) in which students develop skills in catering to enhance their culinary training. The Culinary department conducts catering events on and off campus where students gain valuable on-the-job experience. This course covers the complete set of catering experiences from menu selection to event participation and execution.

Note Change: Corequisite added.
CULIN-095F   Catering Laboratory for CULIN-230
Corequisite: CULIN-230
1 Unit: 54 hours of laboratory by arrangement, per term, P/NP, DG
This course builds on the fundamental skills and techniques introduced in CULIN-230. This course provides both novice and advanced students experience in baking and pastries with an emphasis on pastries, which are international in origin. Students begin to work with chocolate, toppings, icings, soft dough, and fillings. This course provides a learning environment (kitchen laboratory) in which students develop skills in catering to enhance their culinary training. The Culinary department conducts catering events on and off campus where students gain valuable on-the-job experience. This course covers the complete set of catering experiences from menu selection to event participation and execution.

Note Change: Corequisite added.
CULIN-095G   Catering Laboratory for CULIN-231
Corequisite: CULIN-231
1 Unit: 54 hours of laboratory by arrangement, per term, P/NP, DG
This course builds on the fundamental skills and techniques introduced in CULIN-231. This course will provide laboratory experiences in baking and pastry preparation suitable for entry to advanced level placement in a food service establishment, such as a restaurant or hotel. Emphasis is on cake finishing, chocolate, and piping techniques in the European style of presentation. This course provides a learning environment (kitchen laboratory) in which students develop skills in catering to enhance their culinary training. The Culinary department conducts catering events on and off campus where students gain valuable on-the-job experience. This course covers the complete set of catering experiences from menu selection to event participation and execution.

Note Change: Corequisite may not be taken previously
CULIN-120   Introduction to Fundamentals in Food Service
9 Units: 54 hours of lecture, 324 hours of laboratory, per term, LR, DG, CSU
Corequisite: CULIN-095A and CULIN-127
Students must provide medical documentation of a negative tuberculosis test.
This course introduces food service fundamentals which include, but are not limited to, basic cooking, menu planning, cost controls, catering, dining room service, specialty coffee service, and banquets. Students will have a gourmet restaurant as their lab where the concepts are put to use.

Note Change: Corequisite may not be taken previously
CULIN-130   Introduction to Commercial Baking
9 Units: 54 hours of lecture, 324 hours of laboratory, per term, LR, DG, CSU
Corequisite: CULIN-095D
Advisory: CULIN-120 recommended
This course covers basic principles and fundamentals of the baking process. The course includes, but is not limited to, the study and production of yeast dough products, breads, cookies, pies, tarts, custards and sauces.

Note Change: Corequisite may not be taken previously
CULIN-131   Introduction to Pastry Product Preparation
9 Units: 54 hours of lecture, 324 hours of laboratory, per term, LR, DG, CSU
Corequisite: CULIN-095E
Advisory: CULIN-120 recommended
This course builds on the fundamental skills and techniques introduced in CULIN-130. The course will emphasize increased speed and efficiency in completing assignments for quality production. Pastry and cake preparation will be studied and practiced.

Note Change: Corequisite may not be taken previously
CULIN-230   Commercial Baking
9 Units: 54 hours of lecture, 324 hours of laboratory, per term, LR, DG, CSU
Prerequisite: CULIN-120
Corequisite: CULIN-095F
This course provides advanced students experience in cake mixing methods and dessert creams. Students will develop skills in producing layer cakes, cake rolls and garnishes and decorations. Competencies include cake cutting, writing and piping decorations.

Note Change: Corequisite may not be taken previously
CULIN-231   Cake Finishing and Restaurant Desserts
9 Units: 54 hours of lecture, 324 hours of laboratory, per term, LR, DG, CSU
Prerequisite: CULIN-120
Corequisite: CULIN-095G
This course will provide laboratory experiences in cake finishing, chocolate, piping techniques, and individual desserts. This course will focus on European style desserts and presentation. Competencies include plating, garnishing, and design of your own recipes. For students earning degrees or certificates in classical/modern food preparation, a study and production of basic dough, pastries, and cake decoration will be included.

Note Change: Corequisite may not be taken previously
CULIN-241A   Introduction to Classical and Modern Food Preparation
8 Units: 432 hours of laboratory, per term, LR, DG, CSU
Prerequisite: CULIN-120
Corequisite: CULIN-095B
This course allows the student to expand the cooking theories and techniques learned in CULIN-120 and put them to practical application. Food is prepared for lunch service which is served from 11:00 am-1:15 pm.

Note Change: Corequisite may not be taken previously
CULIN-241B   Advanced Classical and Modern Food Preparation
8 Units: 432 hours of laboratory, per term, LR, DG, CSU
Prerequisite: CULIN-241A
Corequisite: CULIN-095C
In this course, students go beyond CULIN-241A to further develop and utilize their skills in butchery, garde manger, and management. Students must use the skills learned in CULIN-120 and CULIN241-A to operate the Culinary Academy's restaurant effectively.