

THE ART INSTITUTE OF CALIFORNIA – SAN FRANCISCO
CATALOG ADDENDUM
REVISIONS TO 2008-2009 CATALOG

PUBLICATION DATE OF ADDENDUM: JULY 2008

UPDATES TO CURRENT CATALOG

The Culinary Arts and Culinary Management programs have been updated to reflect the curriculum of The International Culinary School of The Art Institutes. The course descriptions are as follows:

Culinary Arts Course Descriptions

CUL1105 CONCEPTS & THEORIES OF CULINARY TECHNIQUES

3 Quarter Credits (33 hrs Lecture)

The fundamental concepts, skills and techniques involved in basic cookery are covered in this course. Special emphasis is given to the study of ingredients and cooking theories. Lectures teach organization skills in the kitchen and work coordination. The basics of stocks, soups, sauces, vegetable cookery, starch cookery, meat and poultry are covered. Emphasis is given to basic cooking techniques such as sautéing, roasting, poaching, braising and frying.

Prerequisite: None

CUL1107 SANITATION & SAFETY

3 Quarter Credits (33 hrs Lecture)

This course is an introduction to food environmental sanitation and safety in a food production area. Attention is focused on food-borne illness and their origins, and on basic safety procedures followed in the food service industry. This was approved by the Federal Food and Drug Administration (FDA) and is recognized by 95% of State and local jurisdictions that require training or certification.

Prerequisite: None

CUL1108 FUNDAMENTALS OF CLASSICAL TECHNIQUES

6 Quarter Credits (22 hrs Lecture/88 hrs lab)

The fundamental concepts, skills and techniques involved in basic cookery are covered in this course. Special emphasis is given to the study of ingredients, cooking theories, and the preparation of stocks, broth, glazes, soups, thickening agents, the grand sauces and emulsion sauces. Lectures and demonstrations teach organization skills in the kitchen, work coordination, and knife skills. The basics of vegetable cookery, starch cookery, meat and poultry are covered. Emphasis is given to basic cooking techniques such as sautéing, roasting, poaching, braising and frying. Students must successfully pass a practical cooking examination covering a variety of cooking techniques.

Corequisites: CUL1105 Concepts & Theories of Culinary Techniques, CUL1107 Sanitation & Safety

CUL1116 AMERICAN REGIONAL CUISINE

6 Quarter Credits (22 hrs Lecture/88 hrs lab)

The course reinforces the knowledge and skill learned in the preceding classes and helps students build confidence in the techniques of basic cookery. The development of knife skills is accented. American Regional Cuisine explores the use of indigenous ingredients in the preparation of traditional and contemporary American specialties. The concepts of mise en place, time-lines, plate presentation, and teamwork in a production setting are introduced and accentuated. Timing and organization skills are emphasized.

Prerequisite: CUL1108 Fundamentals of Classical Techniques

CUL1117 PURCHASING & PRODUCT IDENTIFICATION

3 Quarter Credits (33 hrs Lecture)

This course is a collaborative exploration of basic principles of purchasing food, equipment, and supplies. Primary focus is on product identification, supplier selection, and the ordering, receiving, storing and issuing process.

Prerequisite: None

CUL1124 MANAGEMENT, SUPERVISION & CAREER DEVELOPMENT

3 Quarter Credits (33 hrs Lecture)

This course focuses on managing people from the hospitality supervisor's viewpoint. The emphasis is on techniques for increasing productivity, controlling labor costs, time management, and managing change. It also stresses effective communication and explains the responsibilities of a supervisor in the food service operation. Students develop techniques and strategies for marketing themselves in their chosen fields. Emphasis will be placed on student's assessing their more marketable skills, developing a network of contacts, generating interviews, writing cover letters and resumes, preparing for their employment interview, developing a professional appearance, closing and follow-up.
Prerequisite: None

CUL1125 INTRODUCTION TO BAKING SCIENCE & THEORY

3 Quarter Credits (11 hrs Lecture/44 hrs Lab)

Students are introduced to the fundamental concepts, skills and techniques of baking. Special significance is placed on the study of ingredient functions, product identification and weights and measures as applied to baking. Lectures, demonstrations, production, tasting and testing, students learn yeast-raised dough mixing methods, pie dough, quick dough, cookie dough, and product finishing techniques. Students must pass a practical exam.

Prerequisite: CUL 1107 Sanitation & Safety

CUL1126 INTRODUCTION TO PASTRY TECHNIQUES & ARTISTRY

6 Quarter Credits (22 hrs Lecture/88 hrs lab)

This course is a combination of theory, lecture, demonstration and hands-on production to provide an introduction to pastry techniques for use in a commercial kitchen. Students learn a variety of dough, batters, fillings, and glazes with an emphasis on formulas. Instruction regarding the preparation of basic cakes and icings, roll-in dough, preparations of pastry cream and finishing techniques; plus selection and proper use and handling of various chocolates used in baking and decorating are introduced. Emphasis is also placed on dessert plating and presentation. Students must pass a practical exam.

Prerequisite: CUL 1107 Sanitation & Safety

CUL1143 WORLD CUISINE

3 Quarter Credits (11 hrs Lecture/44 hrs Lab)

This course emphasizes both the influences and ingredients that create the unique character of selected World cuisines. Students prepare, taste, serve, and evaluate traditional, regional dishes of Spain, Middle East, Turkey, Greece, Africa and India. Importance will be placed on ingredients, flavor profiles, preparations, and techniques representative of these cuisines.

Prerequisite: CUL 1108 Fundamentals of Classical Techniques

CUL1144 PLANNING & CONTROLLING COSTS

3 Quarter Credits (33 hrs Lecture)

This course is intended to provide the student with the methodologies and tools to control costs and help the student value the planning and control process in the food and beverage industry. Topics include: planning and controlling costs using budgeting techniques, standard costing, standardized recipes, performance measurements, food, beverage and labor cost controls and allocation of overhead.

Prerequisite: None

CUL1145 MANAGEMENT BY MENU

3 Quarter Credits (33 hrs Lecture)

This course prepares future food service managers by giving a clear picture of the important role menu planning plays within operations. It covers topics ranging from menu development, pricing, and evaluation to facilities design and layout. Students will benefit because good menu development is crucial to the success of any foodservice operation, i.e., a planning tool, source of operational information and a merchandising method for reaching patrons.

Prerequisite: None

CUL1146 GARDE MANGER

6 Quarter Credits (22 hrs Lecture/88 hrs Lab)

This course provides students with skills and knowledge of the organization, equipment and responsibilities of the "cold kitchen". Students are introduced to and prepare cold hors d'oeuvres, sandwiches, salads, as well as basic charcuterie items while focusing on the total utilization of product. Reception foods and buffet arrangements are introduced. Students must pass a written and practical exam.

Prerequisite: CUL 1108 Fundamentals of Classical Techniques

CUL2214 ASIAN CUISINE

3 Quarter Credits (11 hrs Lecture/44 hrs Lab)

This course emphasizes both the influences and ingredients that create the unique character of selected Asian cuisines. Students prepare, taste, serve, and evaluate traditional, regional dishes of the four regions of China, Japan, Korea, Vietnam, Thailand, and Indonesia. Importance will be placed on ingredients, flavor profiles, preparations, and techniques representative of these cuisines.

Prerequisite: CUL 1108 Fundamentals of Classical Techniques

CUL2216 CLASSICAL EUROPEAN CUISINES

3 Quarter Credits (11 hrs Lecture/44 hrs Lab)

This course emphasizes both the influences and ingredients that create the unique character of selected Classical European Cuisines. Students prepare, taste, serve, and evaluate traditional, regional dishes of British Isles, Italy, France, and Germany, Austria, Switzerland, and Scandinavia countries. Importance will be placed on ingredients, flavor profiles, preparations, and techniques representative of these cuisines.

Prerequisite: CUL1108 Fundamentals of Classical Techniques

CUL2225 LATIN CUISINE

3 Quarter Credits (11 hrs Lecture/44 hrs Lab)

This course emphasizes both the influences and ingredients that create the unique character of selected Latin cuisines. Students prepare, taste, serve, and evaluate traditional, regional dishes of Mexico, South America and the Caribbean Islands. Importance will be placed on ingredients, flavor profiles, preparations, and techniques representative of these cuisines.

Prerequisite: CUL1108 Fundamentals of Classical Techniques

CUL2227 FOOD & BEVERAGE OPERATIONS MANAGEMENT

3 Quarter Credits (33 hrs Lecture)

This course addresses front-of-the-house operations and is designed to provide students with an introduction from a managerial perspective of providing exceptional service to increasingly sophisticated and demanding guests. Survey of the world's leading wines classified by type, as well as other distilled beverages. Topics covered include the management and training of personnel to be responsible, professional alcohol servers, product knowledge, the income statement, job descriptions, sales forecasting and cost control. The students will produce a complete dining room and bar operation manual. This project should be saved on diskette or jump drive, as it will be used during Capstone or the development of a business plan.

Prerequisite: None

CUL2301 A LA CARTE

6 Quarter Credits (33 hrs Lecture/132 hrs Lab)

Introduces students to the A La Carte kitchen, emphasis is on "a la minute" method of food preparation, plus dining room service standards. Industry terminology, correct application of culinary skills, plate presentation, organization and timing in producing items off both a fixed-price menu and a la carte menu are stressed. The principles of dining room service are practiced and emphasized. The philosophy of food are further explored and examined in light of today's understanding of food, nutrition and presentation.

Prerequisite: By Permission of Academic Director/Advisor

CUL2302 EXTERNSHIP

3 Quarter Credits (99 hrs Externship)

The course has been designed to acquaint the student with actual working conditions in an approved restaurant/hospitality establishment. This course is a supervised entry-level work experience in the restaurant/hospitality field requiring a minimum of 90 work hours. Individual conferences and class attendance is required. Students are responsible for securing an externship job and may seek assistance through The Institute. Students gain experience needed to enter their field on graduation.

Prerequisite: CUL1124 Management, Supervision & Career Development

CUL2303 CAPSTONE

3 Quarter Credits (33 hrs Lecture)

Through competencies developed with previous related studies course work, students will develop a business plan for a minimum one hundred-seat restaurant. The project will include: Market Analysis and Marketing Strategy, Operating Budget, Sales Projections, Opening Inventories, Capital Equipment, Standardized Recipes and Costing for all standardized recipes, Menu and Facilities Design. The course covers the components of a business plan as well as techniques for developing and presenting sections of the plan. Business related competencies are reviewed and tutored as necessary for completion of the project.

Prerequisite: By Permission of Academic Director/Advisor

CUL2304 ART CULINAIRE

6 Quarter Credits (22 hrs Lecture/88 hrs Lab)

This course will celebrate the culinary styles, restaurants, restaurateur and chefs who are in the current industry spotlight. Their style, substance and quality will be discussed and examined. During the hands-on production aspect of the class, students will have the opportunity to be exposed to specialty produce and products.

Prerequisites: CUL1108 Fundamentals of Classical Techniques, CUL1116 American Regional Cuisine, CUL1125

Introduction to Baking Science & Theory, CUL1126 Introduction to Pastry Techniques & Artistry, CUL1146 Garde Manger

FS104 COMPUTER APPLICATIONS

3 Quarter Credits (22 hrs Lecture/22 hrs Lab)

This course introduces students to the basic operation of computer hardware on both Mac and PC platforms. File management and storage, basic word processing, spreadsheet, and database techniques are explored. The use of

scanners, printers, external drives, and other equipment will be examined. Students will also be introduced to the Internet as a research and networking tool.

Prerequisite: None

Culinary Management Course Descriptions

CM3305 FACILITIES MANAGEMENT & DESIGN

3 Quarter Credits (33 hrs Lecture)

This course provides students with information related to hospitality facility design and maintenance. Food service layout and design is related to operating issues, new building construction, and renovations. Planning and design of facilities including equipment, space and functional relationships, cost and operating efficiencies; emphasis on maintenance programs, safety regulations, building code requirements and energy conservation.

Prerequisite: None

CM3306 FOODSERVICE TECHNOLOGY & INFORMATION

3 Quarter Credits (33 hrs Lecture)

This course is a survey course in foodservice information systems and technology (IS&T) designed to introduce students to the many diverse facets of IS&T in the foodservice industry. Current systems and issues of major importance in the field of IS&T will be considered as they relate to the foodservice industry. Emphasis will be placed on the managerial and business aspects of IS&T, rather than the technical perspectives. Core topics will include key foodservice systems (e.g., accounting and property management systems, point-of-sale, sales and catering, etc.), guest service and customer relationship management (CRM), knowledge management, and IS&T strategy.

Prerequisite: FS104 Computer Applications

CM3315 HOSPITALITY MARKETING

3 Quarter Credits (33 hrs Lecture)

This course is an introduction to service marketing as applied to the Hospitality industry. This course will cover application of basic marketing concepts and research methods. Design and delivery of marketing components for a hospitality business will be covered. Topics included but not limited to: unique attributes of service marketing; consumer orientation; consumer behavior; market segmentation principles; target marketing; product planning; promotion planning; market research; and competitor analysis.

Prerequisite: None

CM3316 LEGAL ISSUES & ETHICS FOR CULINARIANS

3 Quarter Credits (33 hrs Lecture)

The course is designed to give the student an overview of legal issues arising in the foodservice environment. The students will examine laws pertinent to the hospitality/food service industry and will investigate the relationship of these laws to the administration of a service organization. This course also identifies common ethical dilemmas encountered by Culinarrians; introduces the student to the foundations, purpose, and content of ethical codes and approaches to ethical decision making.

Prerequisite: CUL1124 Management, Supervision & Career Development

CM3317 INTRODUCTION TO ACCOUNTING

3 Quarter Credits (33 hrs Lecture)

This course introduces the basic concepts of financial accounting, including the principles upon which the determination of a company's net income and financial position are based. The course presents the accounting cycle, recording process, financial statements, budgetary planning, and performance evaluation. Basic financial statements are introduced, the items included in these reports and the economic events and accounting related to them. The course provides information to facilitate how to use and interpret accounting information.

Prerequisite: Any lower division Mathematics course

CM3319 LEADERSHIP & ORGANIZATIONAL DEVELOPMENT

3 Quarter Credits (33 hrs Lecture)

Students examine leadership, organizational management and culture, focuses on the role of the managers as facilitators of change within the organizations. The course emphasizes the concepts of motivation, interpersonal relationships, group dynamics, leadership, and organization culture. Examination of leadership styles, development of strategic plans, and critical problem solving in the hospitality industry are covered in the course.

Prerequisite: CUL1124 Management, Supervision & Career Development

CM3320 FOODSERVICE FINANCIAL MANAGEMENT

3 Quarter Credits (33 hrs Lecture)

In this course, the students develop a working knowledge of the current theories, issues and challenges involved with financial management. Students are introduced to the tools and skills that financial managers use in effective decision making. Topics include budgeting, cash management, cost concepts and behavior, investment analysis, borrowing funds, and financial forecasting.

Prerequisite: CM3317 Introduction to Accounting

CM3322 HUMAN RESOURCE MANAGEMENT

3 Quarter Credits (33 hrs Lecture)

This course introduces the principles and practices of human resources management relevant to hospitality organizations, with emphasis on the entry-level manager's role. Topics covered will include employment laws, workforce management, compensation and benefits administration, labor unions, employee safety, diversity and ethics.

Prerequisite: CUL 1124 Management, Supervision & Career Development

CM3324 CATERING & EVENT MANAGEMENT

3 Quarter Credits (33 hrs Lecture)

This course introduces students to the fundamentals of catering, special events and sales in the hospitality industry. The course focuses on understanding the catering's role within the hospitality industry and the various catering disciplines. Students also discuss topics such as contracts, checklists, legal considerations, staffing and training, food production, and sanitation. This course is project driven which requires significant creative and independent work.

Prerequisite: None

CM4400 MANAGEMENT EXTERNSHIP

3 Quarter Credits (99 hrs Externship)

Students observe and participate in the supervisory operation of a successful foodservice business. They apply their professional skills to gain experience in order to enter and become successful in the foodservice business. Emphasis is placed on developing hospitality management skills.

Prerequisite: By Permission of Academic Director/Advisor

CM4404 QUALITY SERVICE MANAGEMENT & TRAINING

3 Quarter Credits (33 hrs Lecture)

This class will examine the role of service in the food service industry and explore how to give quality customer service. Service systems and training programs in quality operations will be examined through the use of case studies and hypothetical scenarios. The course will cover employee training and development from both a strategic and operational perspective. The class will culminate by examining Charlie Trotter's service standards in what is often the best-rated restaurant in the United States.

Prerequisite: None

CM4405 SENIOR CULINARY PRACTICUM

4 Quarter Credits (22 hrs Lecture/66 hrs Lab)

This course is intended to be a practical capstone for the culinary management curriculum. It will draw on the majority of disciplines presented earlier in the program. In this class students will plan, organize, and execute functions that will be booked and/or sold to the public. Students in effect, will experience the necessary functions of opening their own restaurant.

Prerequisite: By Permission of Academic Director/Advisor

CM4410 INNOVATION & ENTREPRENEURSHIP

3 Quarter Credits (33 hrs Lecture)

This course provides an introductory overview to the knowledge and skills needed for entrepreneurship. The course offers a chance to gain new knowledge and skills about how to identify and pursue entrepreneurial opportunities that can be applied to a student's own interests. Topics include: how entrepreneurs find, screen, and evaluate ideas and new business opportunities.

Creativity: Imagination, ingenuity; The ability to create; The act of relating previously unrelated things; The application of a person's mental ability and curiosity to discover something new.

Innovation: The introduction of something new; The development of new processes, methods, devices, products, and services for use by oneself and/or others.

Entrepreneurship: The pursuit of opportunity without regard to resources currently controlled; The process of creating value by combining resources in unique ways to exploit opportunity. Involves taking responsibility for implementing innovative concepts.

Prerequisite: By Permission of Academic Director/Advisor

CM4412 SENIOR PROJECT — CAPSTONE

3 Quarter Credits (33 hrs Lecture)

Through competencies developed with previous related studies course work, students will develop a business plan for a minimum one hundred-seat restaurant. The project will include: Market Analysis and Marketing Strategy, Operating Budget, Sales Projections, Opening Inventories, Capital Equipment, Standardized Recipes and Costing for all standardized recipes, Menu and Facilities Design. The course covers the components of a business plan as well as techniques for developing and presenting sections of the plan. Business related competencies are reviewed and tutored as necessary for completion of the project.

Prerequisite: By Permission of Academic Director/Advisor

CM4415 GLOBAL MANAGEMENT & OPERATIONS IN THE HOSPITALITY INDUSTRY

3 Quarter Credits (33 hrs Lecture)

This course provides students with an introduction to the dimensions and nature of the international hospitality industry. It is designed to review the principles of management and to apply management theory to the global marketplace. Students

examine the social, cultural, political and economic environments within which international hospitality operators compete for survival and growth. Topics emphasized include cultural dimensions of management, international management strategy, international marketing and international human resource management.

Prerequisite: By Permission of Academic Director/Advisor

CM4420 EXPLORING WINES & THE CULINARY ARTS

3 Quarter Credits (22 hrs Lecture/22 hrs Lab)

This course provides an introduction to the production of wine from vineyard to bottle, as well as a review of the basic grape varieties that are used to make wine. Through lectures, research and tasting, students are exposed to different types, styles and quality levels of wine. Students will become familiar with the world's most important wine regions and learn the common criteria by which wines from these different regions are evaluated. This course is designed to teach students the applied approach to matching wine and food, using flavors, textures, and components present in food and wine as complementing strategies. The course emphasizes menu planning, preparation of foods, cooking methods, and tasting wines with food.

Prerequisite: CUL2227 Food & Beverage Operations Management

CUL1105 CONCEPTS & THEORIES OF CULINARY TECHNIQUES

3 Quarter Credits (33 hrs Lecture)

The fundamental concepts, skills and techniques involved in basic cookery are covered in this course. Special emphasis is given to the study of ingredients and cooking theories. Lectures teach organization skills in the kitchen and work coordination. The basics of stocks, soups, sauces, vegetable cookery, starch cookery, meat and poultry are covered. Emphasis is given to basic cooking techniques such as sautéing, roasting, poaching, braising and frying.

Prerequisite: None

CUL1107 SANITATION & SAFETY

3 Quarter Credits (33 hrs Lecture)

This course is an introduction to food environmental sanitation and safety in a food production area. Attention is focused on food-borne illness and their origins, and on basic safety procedures followed in the food service industry. This was approved by the Federal Food and Drug Administration (FDA) and is recognized by 95% of State and local jurisdictions that require training or certification.

Prerequisite: None

CUL1108 FUNDAMENTALS OF CLASSICAL TECHNIQUES

6 Quarter Credits (22 hrs Lecture/88 hrs lab)

The fundamental concepts, skills and techniques involved in basic cookery are covered in this course. Special emphasis is given to the study of ingredients, cooking theories, and the preparation of stocks, broth, glazes, soups, thickening agents, the grand sauces and emulsion sauces. Lectures and demonstrations teach organization skills in the kitchen, work coordination, and knife skills. The basics of vegetable cookery, starch cookery, meat and poultry are covered. Emphasis is given to basic cooking techniques such as sautéing, roasting, poaching, braising and frying. Students must successfully pass a practical cooking examination covering a variety of cooking techniques.

Corequisites: CUL1105 Concepts & Theories of Culinary Techniques, CUL1107 Sanitation & Safety

CUL1116 AMERICAN REGIONAL CUISINE

6 Quarter Credits (22 hrs Lecture/88 hrs lab)

The course reinforces the knowledge and skill learned in the preceding classes and helps students build confidence in the techniques of basic cookery. The development of knife skills is accented. American Regional Cuisine explores the use of indigenous ingredients in the preparation of traditional and contemporary American specialties. The concepts of mise en place, time-lines, plate presentation, and teamwork in a production setting are introduced and accentuated. Timing and organization skills are emphasized.

Prerequisite: CUL1108 Fundamentals of Classical Techniques

CUL1117 PURCHASING & PRODUCT IDENTIFICATION

3 Quarter Credits (33 hrs Lecture)

This course is a collaborative exploration of basic principles of purchasing food, equipment, and supplies. Primary focus is on product identification, supplier selection, and the ordering, receiving, storing and issuing process.

Prerequisite: None

CUL1124 MANAGEMENT, SUPERVISION & CAREER DEVELOPMENT

3 Quarter Credits (33 hrs Lecture)

This course focuses on managing people from the hospitality supervisor's viewpoint. The emphasis is on techniques for increasing productivity, controlling labor costs, time management, and managing change. It also stresses effective communication and explains the responsibilities of a supervisor in the food service operation. Students develop techniques and strategies for marketing themselves in their chosen fields. Emphasis will be placed on student's assessing their more marketable skills, developing a network of contacts, generating interviews, writing cover letters and resumes, preparing for their employment interview, developing a professional appearance, closing and follow-up.

Prerequisite: None

CUL1125 INTRODUCTION TO BAKING SCIENCE & THEORY

3 Quarter Credits (11 hrs Lecture/44 hrs Lab)

Students are introduced to the fundamental concepts, skills and techniques of baking. Special significance is placed on the study of ingredient functions, product identification and weights and measures as applied to baking. Lectures, demonstrations, production, tasting and testing, students learn yeast-raised dough mixing methods, pie dough, quick dough, cookie dough, and product finishing techniques. Students must pass a practical exam.

Prerequisite: CUL1107 Sanitation & Safety

CUL1126 INTRODUCTION TO PASTRY TECHNIQUES & ARTISTRY

6 Quarter Credits (22 hrs Lecture/88 hrs lab)

This course is a combination of theory, lecture, demonstration and hands-on production to provide an introduction to pastry techniques for use in a commercial kitchen. Students learn a variety of dough, batters, fillings, and glazes with an emphasis on formulas. Instruction regarding the preparation of basic cakes and icings, roll-in dough, preparations of pastry cream and finishing techniques; plus selection and proper use and handling of various chocolates used in baking and decorating are introduced. Emphasis is also placed on dessert plating and presentation. Students must pass a practical exam.

Prerequisite: CUL1107 Sanitation & Safety

CUL1143 WORLD CUISINE

3 Quarter Credits (11 hrs Lecture/44 hrs Lab)

This course emphasizes both the influences and ingredients that create the unique character of selected World cuisines. Students prepare, taste, serve, and evaluate traditional, regional dishes of Spain, Middle East, Turkey, Greece, Africa and India. Importance will be placed on ingredients, flavor profiles, preparations, and techniques representative of these cuisines.

Prerequisite: CUL1108 Fundamentals of Classical Techniques

CUL1144 PLANNING & CONTROLLING COSTS

3 Quarter Credits (33 hrs Lecture)

This course is intended to provide the student with the methodologies and tools to control costs and help the student value the planning and control process in the food and beverage industry. Topics include: planning and controlling costs using budgeting techniques, standard costing, standardized recipes, performance measurements, food, beverage and labor cost controls and allocation of overhead.

Prerequisite: None

CUL1145 MANAGEMENT BY MENU

3 Quarter Credits (33 hrs Lecture)

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Prerequisite: None

CUL1146 GARDE MANGER

6 Quarter Credits (22 hrs Lecture/88 hrs Lab)

This course provides students with skills and knowledge of the organization, equipment and responsibilities of the "cold kitchen". Students are introduced to and prepare cold hors d'oeuvres, sandwiches, salads, as well as basic charcuterie items while focusing on the total utilization of product. Reception foods and buffet arrangements are introduced. Students must pass a written and practical exam.

Prerequisite: CUL1108 Fundamentals of Classical Techniques

CUL2214 ASIAN CUISINE

3 Quarter Credits (11 hrs Lecture/44 hrs Lab)

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Prerequisite: CUL1108 Fundamentals of Classical Techniques

CUL2227 FOOD & BEVERAGE OPERATIONS MANAGEMENT

3 Quarter Credits (33 hrs Lecture)

This course addresses front-of-the-house operations and is designed to provide students with an introduction from a managerial perspective of providing exceptional service to increasingly sophisticated and demanding guests. Survey of the world's leading wines classified by type, as well as other distilled beverages. Topics covered include the management and training of personnel to be responsible, professional alcohol servers, product knowledge, the income statement, job descriptions, sales forecasting and cost control. The students will produce a complete dining room and bar operation manual. This project should be saved on diskette or jump drive, as it will be used during Capstone or the development of a business plan.

Prerequisite: None

CUL2301 A LA CARTE

6 Quarter Credits (33 hrs Lecture/132 hrs Lab)

Introduces students to the A La Carte kitchen, emphasis is on "a la minute" method of food preparation, plus dining room service standards. Industry terminology, correct application of culinary skills, plate presentation, organization and timing in producing items off both a fixed-price menu and a la carte menu are stressed. The principles of dining room service are practiced and emphasized. The philosophy of food are further explored and examined in light of today's understanding of food, nutrition and presentation.

Prerequisite: By Permission of Academic Director/Advisor

CUL2302 EXTERNSHIP

3 Quarter Credits (99 hrs Externship)

The course has been designed to acquaint the student with actual working conditions in an approved restaurant/hospitality establishment. This course is a supervised entry-level work experience in the restaurant/hospitality field requiring a minimum of 90 work hours. Individual conferences and class attendance is required. Students are responsible for securing an externship job and may seek assistance through The Institute. Students gain experience needed to enter their field on graduation.

Prerequisite: CUL1124 Management, Supervision & Career Development

CUL2303 CAPSTONE

3 Quarter Credits (33 hrs Lecture)

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This course will celebrate the culinary styles, restaurants, restaurateur and chefs who are in the current industry spotlight. Their style, substance and quality will be discussed and examined. During the hands-on production aspect of the class, students will have the opportunity to be exposed to specialty produce and products.

Prerequisites: CUL1108 Fundamentals of Classical Techniques, CUL1116 American Regional Cuisine, CUL1125 Introduction to Baking Science & Theory, CUL1126 Introduction to Pastry Techniques & Artistry, CUL1146 Garde Manger

FS104 COMPUTER APPLICATIONS

3 Quarter Credits (22 hrs Lecture/22 hrs Lab)

This course introduces students to the basic operation of computer hardware on both Mac and PC platforms. File management and storage, basic word processing, spreadsheet, and database techniques are explored. The use of scanners, printers, external drives, and other equipment will be examined. Students will also be introduced to the Internet as a research and networking tool.

Prerequisite: None

Update to Game Art and Design Core Courses

GA3332 Interface Design Games is replaced by GA35121 Mapping Games (an existing GAD course)

GA4424 Advanced Character Rigging is replaced by GA 4435 Advanced Game Modeling & Texturing (an existing GAD course)

MA2214 Audio for Animation is replaced by GA2502 Game Assets Development (an existing GAD course)

Update to the Master of Computer Animation Program:

CA535 Graduate Interactive Production has been removed

CA536 Production Techniques in Computer Animation has been added:

3 Quarter Credits (22 hrs Lecture/22 hrs Lab)

This course explores alternative areas of animation production: animation in an educational setting and visualization.

Correction to the Media Arts & Animation program

The course MA2220 Visual Development and Concept Art should have the course code MA3220, not MA2220

The course MA1131 Conceptual Storytelling is now categorized as DF1131 and no longer has a pre-requisite

ADMINISTRATION AND FACULTY**ADMINISTRATION LISTING**

Byron Chung
President

Dan Chew
Senior Director of Admissions

Donna Dessart
Director of Career Services

Clark Dawood
Dean of Student Affairs

Caren Meghreblian, Ph.D.
Dean of Academic Affairs

John McCullough
Director of Human Resources

Roni Penberthy
Director of Administrative and Financial Services

Maria Juravic
Director of Student Financial Services

Kathleen Jones
Library Director

Tera Porterfield, Ph.D.
Director of Student Development

Brianne Nunn
Director of Housing

Angela Jones, Ph.D.
Faculty Development Director

Anne T. Fisher, MPA
Director of Institutional Effectiveness

Hyde Revilla
Academic Achievement Coordinator

Michelle Williams
Director of Academic Advising

Cindy Shelton
Registrar

Brian Patterson
Online Advocate

John Stover III
Academic Director: Liberal Studies

Milan Petrovich
Associate Dean of Academic Affairs

Jeff Nokkeo
Assistant Academic Director: Interior Design

Vacant
Academic Director: Media Arts & Animation

Todd Robinson
Academic Director: Game Art & Design/Visual & Game Programming

Valerie Mih
Lead Faculty: MFA – Computer Animation

Nico van Dongen
Academic Director: Advertising and Graphic Design

FACULTY LISTING

Current listing of all full-time members at The Art Institute of California – San Francisco

Acord, Gary	F/T	BFA in Advertising Design, Art Center College of Design	Advertising & Graphic Design
Bailey, Harvey	F/T	BA, Journalism, University of Michigan, Ann Arbor	Fashion Marketing & Advertising
Beccio, Barbara	F/T	MFA in Theatre Design, NYU; BS in Design & Resource Management, University of Connecticut	Academic Director
Berman, Abra	F/T	MFA Costume Design, UCLA; BFA Fashion Design, Louise Salinger Academy of Fashion	Fashion Design
Block, Ruth	F/T	MFA Studio Art, John F. Kennedy University; MA Guidance & Personnel Services, Michigan State University; BA Art Education, Michigan State University	Media Arts & Animation & Foundation Studies
Brosnan, Andrew	F/T	M.A. English, Virginia Commonwealth University; BA Comparative Literature, UC Davis	Liberal Studies
Burger, William (Billy)	F/T	BS Industrial Design, Ohio State University	Media Arts & Animation
Carlson, Catherine	F/T	BA Information & Communication Studies (Visual Communication) (Minor Art Studio), Chico State University	Media Arts & Animation
Chappell, Marty	F/T	MA Education, Argosy University; BA Art, Humboldt State University	Graphic Design & Foundation Studies
Chester, Jon	F/T	MFA Painting, San Francisco Art Institute; BFA Drawing & Painting, Cal State University Long Beach	Graphic Design
Cheung, Richard	F/T	BA Visual Arts (Media), UC San Diego	Game Art & Design
Chow, Hsing-Huey (Cindy)	F/T	Bachelor of Business Administration, Tamkang University	Fashion Design
Firpo, Catherine	F/T	PhD & MA Mythological Studies (Depth Psychology), Pacifica Graduate Institute; BA in Art from San Jose State	Media Arts & Animation
Gallaher, Trey	F/T	MFA Illustration, Syracuse University; BS Graphic Design, San Jose State University	Foundation Studies & Media Arts & Animation

Hanzel, Cele	F/T	MA Art, San Francisco State College; BFA, California College of Arts & Crafts	Graphic Design & Fashion Design
Hogan, John	F/T	BA Interdisciplinary Studies & Creative Arts, San Francisco State University	Foundation Studies & Media Arts & Animation
Imhoff, Cynthia	F/T	MFA Art Practice, UC Berkeley; BFA Painting, San Francisco Art Institute	Media Arts & Animation
Kaitner, Sharon	F/T	MA in Education (Instructional Technology), SFSU ; BA, Psychology, SFSU	Interactive Media Design
Kaup, Melissa	F/T	MS Graphic Arts Publishing, Rochester Institute of Technology; BS Management, Clarkson University	Graphic Design
Kelly, Maxine	F/T	MFA Art, San Francisco University; BFA, School of the Art Institute of Chicago	Interactive Media Design
Klein, Andrew	F/T	BFA Art, Carnegie Mellon University	Media Arts & Animation
McCrimmon, Randy	F/T	BA Equivalent in Industrial Design, Fanshawe College	Media Arts & Animation
Mih, Valerie	F/T (Lead MFA Faculty)	MFA Film Video & Computer Animation, USC; BA American Studies, Stanford University	Computer Animation - MFA
Overstreet, David	F/T	MFA Art, University of Idaho; BFA Studio Art, Eastern Washington University; AAS Graphic Design, Spokane Falls Community College	Graphic Design & Foundation Studies
Paul, Jeffrey	F/T	MFA Computer Arts, Academy of Art University; BFA Commercial Design, University of Dayton	Media Arts & Animation
Peter, Alexander	F/T	MFA Figurative Art, New York Academy of Art; BFA Painting, California College of Arts and Crafts	Media Arts & Animation
Schopp, Shari	F/T	BS Clothing and Textiles, Southern Illinois University	Fashion Design
Seifert, Jill	F/T	BS Fashion Merchandising Management, Fashion Institute of Technology	Fashion Design & Marketing
Soberano, Socorro	F/T	MFA Graphic Design, Rhode Island School of Design; BFA Graphic Design, University of Illinois, Urbana/Champaign	Graphic Design
Spitzer, Sean	F/T	BA Art, San Jose State University	Game Art & Design
Templeton, Alice	F/T	PhD English, University of Tennessee; MA English, University of Memphis; BA English, Lanbuth College	Liberal Studies
Walsh, Richard	F/T	MFA Cinema, San Francisco State University; BA Communication, Virginia Tech	Media Arts & Animation

ACADEMIC CALENDAR & CAMPUS HOLIDAYS

Student Holidays, Breaks, and Graduation Dates *

Independence Day	Friday, July 4, 2008
Labor Day	Monday, September 1, 2008
Veteran's Day	Monday, November 10, 2008
Thanksgiving Day	Thursday, November 28, 2008
Diversity Day	Friday, November 29, 2008
Graduation Day	Saturday, December 20, 2008
Christmas Day	Thursday, December 25, 2008
Day After Christmas	Friday, December 24, 2008

New Year's Day Thursday, January 1, 2009
 Day After New Year's Day Friday, January 2, 2009
 Martin Luther King Jr. Day Monday, January 19, 2009
 President's Day Friday, February 13, 2009
 Memorial Day Monday, May 25, 2009
 Graduation Day Friday, June 19, 2009

* These dates are subject to change. Please contact the school to confirm graduation and holiday dates

ACADEMIC CALENDAR

Quarter/Year	New Student Orientation	Start Date	Last Day of Schedule Adjustment Period	End Date
Summer I 2008	July 11	July 14	July 21	September 20
Summer II 2008	August 20	August 21	August 22	September 20
Fall I 2008	October 3	October 6	October 13	December 20
Fall II 2008	November 11	November 12	November 13	December 20
Winter I 2009	January 9	January 12	January 19	March 20
Winter II 2009	February 17	February 18	February 19	March 20
Spring I 2009	April 3	April 6	April 13	June 20

THE ART INSTITUTES
 Special Satisfactory Academic Policy Provisions for California VA Students

Effective Date: January 15, 2008

The Satisfactory Academic Progress policy published elsewhere in this catalog is applicable to every student enrolled in diploma and undergraduate degree programs. It ensures that students make satisfactory progress towards successful completion of their academic programs. The evaluation points and milestones contained in the policy are meant to identify problems for which actions of early intervention and/or remediation can be taken. Most critical to this policy is a student's ability to enroll in and complete courses on a consistent manner. This ability is measured in two ways: cumulative grade-point-average (CGPA); and incremental completion rate (ICR). Failure to complete courses successfully for any reason may negatively affect academic progress. Failing courses or withdrawing from courses could result in the loss of financial aid. In order for a student to graduate, the minimum requirements are a CGPA of 2.0, and completion of the program in no more than 150% of total program credits.

In addition to the provisions of the policy, students in degree programs receiving VA benefits in California have two additional evaluation points. These are not for purposes of determining academic standing, but, rather, are for purposes of determining continued eligibility to receive VA benefits.

Academic Standards for Degree Programs:

1. At the end of second quarter (or the fifth session for mid-session starts), students must achieve a CGPA of 1.0 and an ICR of 33.33%. Anything below these milestones will result in **probation**.
2. At the end of third quarter, students must attain a CGPA of 1.0 and an ICR of 33.33%. Anything below these milestones will result in **dismissal**.
3. At the end of third quarter, students with a CGPA under 1.5, but at least 1.0 and/or an ICR below 50%, but at least 33.33% will be placed on **probation**.
4. At the end of the third quarter, students who are placed on probation and who were on probation after second quarter will have their **certification of eligibility to receive VA benefits withdrawn**.
5. At the end of the fourth quarter, students receiving VA benefits who were on academic probation at the end of their second and third quarters will be evaluated to ensure that they have earned a CGPA of at least 1.5 and an

ICR of at least 33.33%. Failure to meet these benchmarks will result in the **withdrawal of certification of eligibility** to receive VA benefits.

6. At the end of the fifth quarter, students receiving VA benefits who were on academic probation at the end of their third and fourth quarters will be evaluated to ensure that they have earned a CGPA of at least 1.8 and an ICR of at least 60%. Failure to meet these benchmarks will result in the **withdrawal of certification of eligibility** to receive VA benefits.
7. At the end of sixth quarter, students must accomplish a CGPA of 2.0 and an ICR of 66.67%. Anything below these milestones will result in **dismissal**.
8. While we are bound by Department of Education requirements that a student be dismissed after his or her sixth quarter if the CGPA is below 2.0 and/or the ICR is below 66.67%, we are allowed to place a student on probation in subsequent quarters if the CGPA falls below 2.0, but is at least 1.8, and/or the ICR falls below 66.67%, but is at least 60%. If the student is put on probation, the student will have to attain both a CGPA of 2.0 and an ICR of 66.67% at the end of the next evaluation point or be **dismissed** (note: evaluation points occur every other quarter after sixth quarter). This can only happen once after sixth quarter.
9. At any evaluation point after sixth quarter, a student with a CGPA below 1.8 and/or an ICR below 60% will be **dismissed**.

Degree	End of Second Quarter	< 1.0 and/or 33.33%	Probation
	End of Third Quarter	< 1.0 and/or 33.33%	Dismissal
	End of Third Quarter	< 1.5 and/or 50% > 1.0 and 33.33%	Probation
	End of Fourth Quarter	< 1.5 and/or 33% (and on probation in 2 nd and 3 rd Quarters)	Loss of VA benefits
	End of Fifth Quarter	< 1.7 and/or 60% (and on probation after 3 rd Quarter)	Loss of VA benefits
	End of Sixth Quarter* And every other quarter thereafter	< 2.0 and 66.67%	Dismissal

If a student's CGPA falls below 2.0, but is at least 1.8 and/or the ICR is below 66.67% but at least 60%, the student may be placed on probation one time after he or she has moved beyond his or her sixth quarter. The student would then need to achieve the 2.0 and 66.67% milestones at the next evaluation point or be dismissed.