

# CART 370: HOME CULINARY ENTERPRISES

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**Originator**

kstruwe

**Justification / Rationale**

See T.A.

**Effective Term**

Fall 2023

**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.

**Total Non-Credit Contact Hours**

18

**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 I 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**

| <b>Objectives</b> |   |
|-------------------|---|
| 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**

| <b>Upon satisfactory completion of this course, students will be able to:</b> |  |
|---|--|
| 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**

| <b>Method</b> | <b>Please provide a description or examples of how each instructional method will be used in this course.</b> |
|---------------|---|
| 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, 3cm mediasolutions, 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