FDR 079 INTRODUCTION TO FOOD AND WINE PAIRING 3.0 UNITS
Total Lecture: 36 hours, Total Lab: 54 hours
Advisory FDR 081 and FDR 051
This course introduces students to the fundamentals of food and wine pairing using traditional and non-traditional approaches. Students produce foods from various ethnic cuisines including French, Italian, Spanish, Mexican, Middle Eastern, Asian, and American to pair with wines from around the world. Why good pairings work is examined from a chemical interaction perspective. How to market wines with various. Materials Fee. Pass/No Pass Option.

FDR 081 INTRODUCTION TO WINES AND SPIRITS OF THE WORLD 2.0 UNITS
Total Lecture: 36 hours
Prerequisite: All students must be over 21 years of age to participate in this class. Bring a picture ID the first night of class to verify eligibility.
This course introduces students to the wide variety of wines, beers, and spirits available in today’s market. It covers how food service operations can use their wine, beer, and spirit sales to increase revenues. Liability issues in alcohol service are also discussed. The major wine, beer and spirit production areas of the world are examined. The techniques of production of these beverages are identified. Students taking this course must be over 21: I.D. showing proof of age is requested at the first class meeting. Pass/No Pass Option.

FDR 082 INTRODUCTION TO CHOCOLATE AND CONFECTIONARY 2.0 UNITS
Total Lecture: 18 hours, Total Lab 54 hours
This class introduces students to chocolate and sugar confectionary work. It is a core curriculum course for the Baking and Pastry A.S. degree or certificate. It covers chocolate and sugar confectionary techniques. Tempering, molding and decorating with chocolate and sugar confections and decorations are practiced. Pass/No Pass Option.

FDR 085 SUSTAINABLE OPERATIONS FOR HOSPITALITY INDUSTRY 2.0 UNITS
Total Lecture: 36 hours
Students explore ways that the hospitality industry can reduce its impact on the environment. Carbon foot print, energy and water use, waste management, sustainable purchasing, and green packaging and marketing are examined as means to make the industry more earth-friendly. Pass/No Pass Option.

FDR 086 BEGINNING BREAD MAKING 2.0 UNITS
Total Lecture: 18 hours Total Lab: 54 hours
Advisory: FDR 073
Beginning Bread Making introduces students to the functions of baking ingredients (such as yeast, flour, and shortening) and mixing methods for doughs, to fermentation techniques, heat transfer methods, and hearth bread baking. Special emphasis is placed on lean dough production and ways to enrich dough (laminating, rubbing, and cut-in). Students taste and test products that they create, keep a dedicated research notebook to record their end results, as well as complete a research assignment. Materials Fee. Pass/No Pass Option.

FDR 096 HEALTHY CUISINE 2.0 UNITS
Total Lecture: 18 hours, Total Lab: 54 hours
Light and health cuisine is introduced as practiced by the professional chef. The emphasis is on the preparation and presentation of appetizers, soups, salads, fish, poultry, lean meats, meatless dishes and light desserts which please the palate while contributing to a healthy life style. The student will have the opportunity to observe the correct preparation method and participate in the production of healthy gourmet dishes. A uniform is required and a fee is charged for food supplies. Please check the schedule of classes for the correct amount. Materials Fee. Pass/No Pass Option.

FDR 105 CATERING MANAGEMENT AND OPERATIONS 2.0 UNITS
Total Lecture: 18 hours, Total Lab: 54
Advisory: Students should have basic arithmetic skills.
This course provides an in-depth look at the professional caterer, from prospecting and initial client contact to executing the event and follow-up. Students learn about the physical and mental challenges of managing a full service catering operation. A lab fee and uniform requirements apply. Pass/No Pass Option.

FDR 106A FOOD TRUCKS: STARTING A MOBILE FOOD BUSINESS 2.0 UNITS
Total Lecture: 36 hours
Food trucks are the single fastest growing sector of the restaurant industry. Discover how to develop your business, build your brand, and gain a loyal following. Students learn how to comply with regulatory requirements, to overcome common obstacles, and to measure your success. Pass/No Pass Option.

FDR 106B FOOD TRUCKS: MOBILE FOOD OPERATIONS 1.5 UNITS
Total Lecture: 18 hours, Total Lab: 27 hours
Corequisite: INF 050
Prerequisite: FDR 106A.
This is a continuation of Food Truck Course FDR 106A. Students engage in an in-depth study of managing food truck operations. Students gain hands-on experience at planning, preparing for, and execution of actual food truck concession events. Students must be concurrently enrolled in or have completed Sanitation and Safety course INF 050. Students must also have completed FDR 106A with a passing grade. Uniform and fee requirements apply. Pass/No Pass Option.

FOREIGN LANGUAGES

PLEASE REFER TO COURSES IN THE FOLLOWING LANGUAGES FOUND ALPHABETICALLY IN THE CATALOG.

ARABIC (ARB) CHINESE (CHI) FRENCH (FRN) JAPANESE (JPN) SPANISH (SPA) VIETNAMESE (VIE)

FRENCH (FRN)

FRN 001 FIRST SEMESTER FRENCH 5.0 UNITS (ELEMENTARY LEVEL)
Total Lecture: 90 hours
Corequisite: FRN 001L
Acceptable for credit: University of California, California State University
Students acquire the basic skills for communication in French: listening, speaking, reading, and writing. Students are also exposed to a general overview of Francophone civilization and culture. Pass/No Pass Option. CSUGE: C2; IGETC: 6A.
The student is exposed to a general overview of francophone civilization and culture. The course introduces the students to the various countries that make up the francophone world, including their history, culture, and current affairs. This course is a requirement for students enrolled in FRN 001, and is designed to further enhance class material. FRN 001L may also be taken independently by students who are not enrolled in a foreign language course. This course may be offered via distance learning. Pass/No Pass Option. Corequisite: FRN 002L. FRN 002L may also be taken independently by students who are not enrolled in a foreign language course. This course may be offered via distance learning. Pass/No Pass Option. CSUGE: C2; IGETC: 3B, 6A.

**FRN 002 SECOND SEMESTER FRENCH 5.0 UNITS**

Total Lecture: 90 hours

Prerequisite: FRN 001 or its equivalent (2 years of high school French)

Corequisite: FRN 002L

Acceptable for credit: University of California, California State University

This class is a continuation of FRN 001L with further development of basic skills for communication in French: listening, speaking, reading, and writing. The student is exposed to a general overview of francophone civilization and culture. Pass/No Pass Option. CSUGE: C2; IGETC: 3B, 6A.

**FRN 002L SECOND SEMESTER FRENCH LABORATORY (ELEMENTARY LEVEL) 0.5 UNIT**

Total Lab: 27 hours

Advisory: FRN 002 Concurrent enrollment in FRN 002 is advisable.

Acceptable for credit: California State University

This is a laboratory course offered online. Students review the cultures of French-speaking countries through films, current publications, Internet research and listening activities. Students use language computer programs to improve language skills and reinforce grammar. This course is a requirement for students enrolled in FRN 001, and is designed to further enhance class material. FRN 001L may also be taken independently by students who are not enrolled in a foreign language course. This course may be offered via distance learning. Pass/No Pass Option. CSUGE: C2.

**FRN 003 THIRD SEMESTER FRENCH 5.0 UNITS**

Total Lecture: 90 hours

Prerequisite: FRN 002 or its equivalent

Acceptable for credit: University of California, California State University

This class is a continuation of FRN 001L with further development of basic skills for communication in French: listening, speaking, reading, and writing. Students enrolled in FRN 002 must also enroll in the lab component FRN 002L. FRN 002L may also be taken independently by students who are not enrolled in a foreign language course. This course may be offered via distance learning. Pass/No Pass Option. CSUGE: C2.

**FRN 004 FOURTH SEMESTER FRENCH 5.0 UNITS**

Total Lecture: 90 hours

Prerequisite: FRN 003 or its equivalent

Acceptable for credit: University of California, California State University

This class is a continuation of FRN 001L with further development of basic skills for communication in French: listening, speaking, reading, and writing. Students enrolled in FRN 002 must also enroll in the lab component FRN 002L. FRN 002L may also be taken independently by students who are not enrolled in a foreign language course. This course may be offered via distance learning. Pass/No Pass Option. CSUGE: C2; IGETC: 3B, 6A.