

CUL - CULINARY ARTS

CUL 115 Professional Cooking I

Students will be introduced to the use and care of professional foodservice equipment, basic knife skills, basic cooking methods, weighing and measuring, culinary terminology and applying kitchen sanitation and safety. Students will practice hands-on development of these skills in a professional kitchen.

Upon successful completion of this course, students should be able to:

Demonstrate the safe and proper use and care of commercial foodservice equipment.

Demonstrate safe kitchen work habits and safe food handling.

Demonstrate a proficiency in basic knife skills.

Demonstrate a proficiency in accurate weighing and measuring of wet and dry food ingredients.

Demonstrate a proficiency in production of stocks and leading sauces.

Demonstrate an understanding of the theory and practice of basic cooking techniques.

Demonstrate a working knowledge of basic culinary terminology.

Demonstrate the ability to identify various food products.

Prerequisite: Successful Placement Test Scores or MAT 050.

3 Credits2 Weekly Lecture Hours

2 Weekly Lab Hours

CUL 150 Baking and Pastry Foundations I

Students are introduced to the principles of baking, and to the skills and techniques needed for production of baked goods and pastries for commercial foodservice. Topics include planning, selecting ingredients, scaling, mixing, baking, assembling, and decorating. Students will practice hands-on development of these skills in a professional kitchen.

Upon successful completion of this course, students should be able to:

Demonstrate an understanding of the theory and practice of basic baking techniques.

Demonstrate an understanding of the science of ingredient interaction in baking.

Demonstrate a proficiency in accurate weighing and measuring (scaling) of wet and dry ingredients.

Demonstrate a proficiency in proper mixing of ingredients.

Demonstrate a proficiency in basic baking skills.

Demonstrate a proficiency in production of various baked goods.

Demonstrate the ability to assemble and decorate a variety of baked goods and pastries.

Prerequisite: Successful Placement Test Scores or MAT 050.

3 Credits2 Weekly Lecture Hours

2 Weekly Lab Hours

CUL 151 Baking and Pastry Foundations II

This course introduces the student to the fundamentals of Pastry Design and Plated Desserts. Students learn the basic and advance methods that enable them to produce components for plated desserts, garnishes, and buffet presentations. Students will be introduced to the basic and advanced processes of creating four star desserts. Students will learn the art of creating classical desserts, sauces, pulled candy and sugar work as well as holiday/multi-cultural confections.

Upon successful completion of this course, students should be able to:

Demonstrate an understanding and use of baking fundamentals to create dessert buffet items.

Design and execute a dessert buffet presentation.

Demonstrate an understanding of the use of chocolate in candy and garnish production.

Prepare restaurant desserts such as Creme Brulee, Ice Cream, Souffles and frozen desserts.

Design and execute components for plated dessert presentations.

Calculate costing and yield of plated desserts.

Demonstrate the proper use of commercial baking equipment.

Prepare classical desserts and sauces.

Prerequisite: CUL 150.

3 Credits2 Weekly Lecture Hours

2 Weekly Lab Hours

CUL 199 Culinary Externship

Externship and/or Experiential Learning will provide an opportunity for Culinary Arts students, who have demonstrated a proficiency with basic skills to gain practical field experience. This field experience will allow the students to apply their acquired skills and develop greater proficiency in a real world situation. Students participating in this 180 hour experience will also earn 3 college credits for this experience.

Upon successful completion of this course, students should be able to:

Demonstrate the ability to apply kitchen safety and sanitation concepts learned in HRM.

Demonstrate the ability to perform in a professional setting in a professional manner with regard to attendance, punctuation, teamwork, attitude, production volume and quality, and ability to meet prescribed deadlines.

Demonstrate the ability to maintain a journal of their work experience including a log of duties performed, skills demonstrated, special project assignments, challenges encountered, supervisor reviews and self-reflections.

Demonstrate the ability to apply basic cooking skills learned in CUL 115 / CUL 230 or CUL 150 / CUL 151.

For Cooking Assignments (CUL 115 / CUL 230)- Proper use of commercial food service equipment, safe kitchen work habits, safe food handling, proficiency in knife skills and the use of kitchen tools, proficiency in weights, measures and recipe conversions.

For Baking Assignments (CUL 150 / CUL 151) Proper application of baking techniques, proficiency in proper mixing of ingredients, proficiency in production to various baked goods, proficiency in the use of kitchen tools, proficiency in weights, measures and recipe conversions.

Prerequisites: HRM 110 and ((CUL 115 and CUL 230) or (CUL 150 and CUL 151)).

3 Credits

CUL 210 Foodservice Purchasing

This course provides an overview of the process of selection and procurement used in various foodservice operations. Main topics include: distribution systems; purchasing goals and options; financial considerations; receiving, storage and issuing of food and non-food products.

Upon successful completion of this course, students should be able to:
Demonstrate an understanding of the importance of effective purchasing.
Demonstrate knowledge of various purchasing options available in food service.

Exhibit the ability to develop product specifications.

Demonstrate the ability to determine appropriate purchase amounts.

Demonstrate an understanding of the financial responsibilities of a purchaser.

Identify the key strategies for directing the purchasing function.

Identify the elements representing value in purchasing.

Identify various selection factors when purchasing food and non-food items.

Prerequisite: Successful Placement Test Scores or MAT 050.

3 Credits3 Weekly Lecture Hours

CUL 215 Menu Planning and Cost Control

This course will present the menu as a vital management tool that influences all foodservice functions. It also presents various strategies for controlling costs with techniques for developing menu content, menu design and pricing.

Upon successful completion of this course, students should be able to:

Demonstrate an understanding of the history of foodservice and the development of various cuisines.

Demonstrate an understanding of modern foodservice and how it meets current market demands.

Exhibit the ability to plan and produce various types of menus, for commercial and non-commercial operations, to meet established criteria.

Demonstrate the ability to follow strategies for effective cost control and profitability/Identify the key aspects of menu design and the importance of the menu as a merchandising tool.

Demonstrate an understanding of various methods of menu analysis and exhibit the ability to use resulting data.

Prerequisite: Successful Placement Test Scores or MAT 050.

3 Credits3 Weekly Lecture Hours

CUL 220 Nutrition and the Hospitality Industry

This course is designed for the student preparing for a career in the hospitality industry. The student will learn the basic concepts of nutrition and understand how to apply them when designing menus for a variety of consumers. The student will also become familiar with proper food safety as well as state and federal nutrition-related regulations.

Upon successful completion of this course, students should be able to:

Demonstrate an understanding of basic nutrition and nourishment concepts.

Define vitamins, minerals, proteins, fats and carbohydrates.

Demonstrate an understanding of current public health dietary issues, including identification of the underlying causes and possible solutions.

Demonstrate the application of current FDA dietary guidelines when developing a menu.

Define and demonstrate an understanding of the concept of exchange lists.

Correctly identify the current trends and issues affecting food selection and menu planning for good nutrition practices.

Prerequisite: Successful Placement Test Scores or (ENG 050 and REA 050) or ENG 099* or REA 075 (*may be taken concurrently).

3 Credits3 Weekly Lecture Hours

CUL 230 Professional Cooking II

Students will practice and apply the skills and techniques learned in CUL 115 (Professional Cooking I) to the production of soups and compound sauces, meat and seafood fabrication, food preparation for commercial foodservice, basic garde manger production, plating and garnishing. Students will practice hands-on development of these skills in a professional kitchen.

Upon successful completion of this course, students should be able to:
Demonstrate the production of compound sauces and soups.

Demonstrate meat, poultry and seafood fabrication and portioning.

Demonstrate a proficiency in food preparation skills and cooking techniques for commercial foodservice applications.

Demonstrate basic techniques in garde-manger.

Identify various spices, herbs and food stuff.

Demonstrate how to prepare classical entrees.

Demonstrate how to use culinary equipment and tools not normally found in American kitchens.

Demonstrate an understanding of the theory and practice of advanced cooking techniques.

Demonstrate a working knowledge of advanced culinary terminology.

Prerequisite: CUL 115.

3 Credits2 Weekly Lecture Hours

2 Weekly Lab Hours

CUL 231 Garde Manger

Students will further develop the skills and techniques learned in CUL 230 (Advanced Culinary Skills and Techniques), with emphasis on volume cooking, plating techniques, plate presentation, and garnishing. Students will practice hands-on development of these skills in a professional kitchen.

Upon successful completion of this course, students should be able to:

Demonstrate proficiency in classical and modern plate presentations.

Demonstrate proficiency in production and safe handling of volume foods for banquets and catering including soups, sauces, proteins, starches and vegetables.

Apply basic garde-manger skills in production of various cold foods.

Prepare hot and cold foods for buffet presentation.

Prerequisite: CUL 230.

3 Credits2 Weekly Lecture Hours

2 Weekly Lab Hours

CUL 232 International Cuisine

Students will learn to prepare Classical and International Cuisines, including Regional American, Asian, European, Latin and Middle Eastern foods. Students will practice hands-on development of these skills in a professional kitchen.

Upon successful completion of this course, students should be able to:

Demonstrate proficiency in identifying ingredients from various world-wide cuisines.

Prepare regional American cuisine.

Prepare Classical French cuisine.

Prepare traditional and modern Latin cuisine.

Prepare a variety of Middle Eastern foods.

Prepare a variety of traditional and modern Asian cuisines.

Prepare a variety of European foods.

Prepare a variety of Indian foods.

Prerequisite: CUL 230.

3 Credits2 Weekly Lecture Hours

2 Weekly Lab Hours