

CULINARY ARTS (CUL)

CUL 100 (2 credit hours)

Introduction to Culinary Arts

Provides an introduction to several aspects of the food industry. Includes an overview of the history of the profession and current career opportunities and trends. Introduces proper terminology for various types of equipment and cooking methods. Lecture: 2.0 credits (30 contact hours).

Attributes: Technical

Components: LEC: Lecture

CUL 105 (2 credit hours)

Applied Introduction to Culinary Arts

Provides an applied introduction to several aspects of the food industry. Includes an overview of the history of the profession and current career opportunities and trends. Introduces proper terminology for various types of equipment and cooking methods in a laboratory setting. Lecture: 1.0 credit (15 contact hours). Lab: 1.0 credit (30 contact hours).

Attributes: Technical

Components: LAB: Laboratory, LEC: Lecture

CUL 125 (2 credit hours)

Sanitation and Safety

Develops an understanding of the basic principles of sanitation and safety and to be able to apply them in the food service operations. Reinforces personal hygiene habits and food handling practices that protect the health of the consumer. Lecture 2 credits (30 contact hours)

Attributes: Technical

Components: LEC: Lecture

CUL 211 (4 credit hours)

Basic Food Production

This course provides a study of the basic principles of food selection, storage, and preparation, identification and classification of fruits and vegetables; preparation of stocks, soups and sauces; basic principles of cooking; baking; kitchen operations; and a study of breakfast food. Lecture/Lab: 4 credits (90 contact hours).

Pre- or co-requisite: CUL 100 and CUL 125 or consent of instructor.

Attributes: Technical

Components: LAB: Laboratory, LEC: Lecture

CUL 215 (4 credit hours)

Basic Baking

Applies fundamentals of baking science to preparation of a variety of products and to learn use and care of equipment in bake shop and/or baking area. Lecture: 2.0 credits (30 contact hours). Lab: 2.0 credits (60 contact hours).

Pre- or co-requisite: CUL 100 and CUL 125 or consent of instructor.

Attributes: Technical

Components: LAB: Laboratory, LEC: Lecture

CUL 220 (4 credit hours)

Advanced Baking & Pastry Arts

Applies fundamentals of baking science to the preparation of a variety of baked products including choux paste, frozen desserts, and creams, custards, and related sauces. Emphasis will be placed on nutritional aspects of baked products and finishing techniques. Lecture: 2.0 credits (30 contact hours). Lab: 2.0 credits (60 contact hours).

Pre-requisite: CUL 215.

Attributes: Technical

Components: LAB: Laboratory, LEC: Lecture

CUL 225 (4 credit hours)

Professional Confection and Pastry Arts

Finishing techniques for confections and pastries, creating decorative centerpieces, sugar artistry, and cake decorating. Fundamentals of baking science along with advanced finishing techniques. Lecture: 2 credits (30 contact hours); Laboratory: 2 credits (60 contact hours).

Pre-requisite: CUL 215.

Attributes: Technical

Components: LAB: Laboratory, LEC: Lecture

CUL 230 (3 credit hours)

Basic Nutrition

Identifies the characteristics, functions, and food sources of the major nutrients and how to maximize nutrient retention in food preparation and storage. Applies the principles of nutrient needs throughout the life cycle through menu planning and preparation. Lecture: 3 credits (45 contact hours).

Attributes: Technical

Components: LEC: Lecture

CUL 235 (4 credit hours)

Farm to Table

Introduces local, seasonal, and sustainable cooking emphasized through the management of fruit, grain, and vegetable production while applying various cooking techniques. Utilize fresh ingredients in the preparation of appetizers, salads, entrees, and desserts. Incorporates canning and preserving methods for when fresh ingredients are out of season.

Pre-requisite: CUL 100, CUL 125, CUL 211, CUL 215, OR Instructor

Approval Lecture: 2 credit hours (30 contact hours) Lab: 2 credit hours (60 contact hours)

Attributes: Technical

Components: LAB: Laboratory, LEC: Lecture

CUL 240 (4 credit hours)

Meats, Seafood, & Poultry

Identifies various cooking techniques for and the preparation of meats, seafood, poultry, and meat analogs. Lecture/Lab: 4.0 credits (90 contact hours).

Pre-requisite: CUL 100 and CUL 125.

Pre- or co-requisite: CUL 211 or consent of the instructor.

Attributes: Technical

Components: LAB: Laboratory, LEC: Lecture

CUL 250 (4 credit hours)

Garde Manger

This course includes the production of hot and cold sandwiches, hors d'oeuvre, canapes and salads. Garnishing techniques along with cold food production are discussed. Decorative skills as related to buffets and exhibits are explored. Lecture/Lab: 4 credits (90 contact hours).

Pre-requisite: CUL 211 AND CUL 215 OR Consent of instructor.

Attributes: Technical

Components: LAB: Laboratory, LEC: Lecture

CUL 260 (4 credit hours)

International & Classical Cuisine

Focuses on the study and preparation of international and classical cuisine. Lecture: 2 credits (30 contact hours) Lab: 2 credits (60 contact hours).

Pre-requisite: CUL 100 and CUL 125.

Co-requisite: CUL 211, CUL 215 and CUL 240 or consent of instructor.

Attributes: Technical

Components: LAB: Laboratory, LEC: Lecture

CUL 270 (3 credit hours)

Human Relations Management

Provides information necessary for the transition from student to a supervisory role in the Food and Beverage industry. Identify leadership styles and skill development in human relations and personnel management. Lecture: 3 credits (45 contact hours).

Attributes: Technical

Components: LEC: Lecture

CUL 280 (3 credit hours)

Cost and Control

Provides students with the opportunity to perform business and math skills using mathematical functions related to food service operations in the areas of cost, control, purchasing and receiving. Lecture: 3.0 credits (45 contact hours).

Pre-requisite: A mathematics placement score above the score range for MAT 65 or successful completion of the prescribed developmental course(s) or consent of the instructor.

Attributes: Technical

Components: LEC: Lecture

CUL 285 (3 credit hours)

Front of the House

Focuses on the operations in front of the house management including service techniques and dining room service, beverage service (non-alcoholic and alcoholic beverages), POS systems, and menu planning. Lecture: 3.0 credits (45 contact hours).

Attributes: Technical

Components: LEC: Lecture

CUL 290 (4 credit hours)

Front of the House-Catering

Focuses on the operations in front of the house management including service techniques and dining room service, beverage service (non-alcoholic and alcoholic beverages), POS systems, and menu planning. Lecture/Laboratory: 4.0 credits (90 contact hours).

Pre-requisite: (CUL 211, CUL 215, and CUL 240) or Consent of Instructor.

Attributes: Technical

Components: LEC: Lecture

CUL 295 (3 credit hours)

Doing Business as a Personal Chef

A general overview of the business aspects of starting and operating a personal chef service. Lecture: 3 credits (45 contact hours).

Pre-requisite: All Technical Core Courses as outlined in the current Culinary Arts Curriculum.

Attributes: Technical

Components: LEC: Lecture

CUL 297 (1-6 credit hours)

Selected Topics in Culinary Arts

Various culinary arts topics, issues, and trends will be addressed. Topics may vary from semester to semester at the discretion of the instructors; courses may be repeated with different topics to a maximum of six credits. Lecture: varies by topic; Lab: varies by topic.

Pre-requisite: Consent of instructor.

Attributes: Technical

Components: LAB: Laboratory, LEC: Lecture

CUL 298 (2-3 credit hours)

Culinary Arts Practicum Experience

Practicum enhances the student's transition from class to the work of work by providing unpaid work experience in a simulated or on-campus setting that utilizes the skills required to achieve the student's occupational goal. Practicum: 2.0 - 3.0 credits (120-180 contact hours)

Pre-requisite: Consent of instructor.

Attributes: Technical

Components: PCM: Practicum

CUL 299 (2-3 credit hours)

Culinary Arts Cooperative Education Experience

Enhances the student's transition from class to the workforce by providing a paid work experience in a setting that utilizes the skills required to achieve the student's occupational goal. Practicum: 2.0 -3.0 credits (120 -180 contact hours).

Pre-requisite: Consent of instructor.

Attributes: Technical

Components: PCM: Practicum