

CULINARY ARTS (CUL)

Course Descriptions

CUL 101. Safety and Sanitation. 1 Credit Hour.

This course will prepare students to take the ServSafe Food Protection Manager Certification exam. Content focuses on the sanitation and safety issues involved with handling food through the foodservice process. The course will cover the causes and prevention of foodborne illness, laws for consumer protection, pest prevention, and the principals of Hazard Analysis Critical Control Points (HACCP). (Credit is only allowed for either CUL 101 or HRM 116.) Prerequisites: Reading Proficiency

CUL 110. Food Preparation Practical I. 3 Credit Hours.

Food Preparation Practical I introduces competencies for tools and equipment, kitchen organization, converting and following recipes, applying safety and sanitation, vegetable cuts (American Culinary Federation competition cuts), stocks, sauces, and basic cooking methods. (Credit is allowed for only one of the following courses: CUL 110, HRM 110, or HRM 140.)

Prerequisites: CUL 101 with a grade of "S", HTM 100 with a minimum grade of "C", and Reading Proficiency

CUL 115. Food Preparation Practical II. 3 Credit Hours.

Food Preparation Practical II introduces the student to the subject of meats and their application in foodservice operations. Students will learn about the muscle and bone structure of beef, veal, pork, lamb, poultry, and fish; fabrication methods for sub-primal and foodservice cuts; and proper tying and trussing methods. Topics will include meat inspection, quality and yield grading, costing and yield testing, purchasing specifications, preferred cooking methods for all meats, proper knife selection, and butchery equipment. Sanitation and safety standards will be stressed throughout. (Credit is allowed for only one of the following courses: CUL 115, HRM 110, or HRM 145.)

Prerequisites: CUL 110 with a minimum grade of "C" and Reading Proficiency

CUL 120. Food Preparation Practical III. 3 Credit Hours.

Food Preparation Practical III allows students to master the foundation of cooking techniques and theories from Food Preparation Practical I and II. Emphasis is placed on individual as well as team production. The focus is on cooking fundamentals, ratios, and formulas in a professional kitchen.

Prerequisites: CUL 115 with a minimum grade of "C" and Reading Proficiency

CUL 150. Culinary Essentials. 3 Credit Hours.

Culinary Essentials will introduce students enrolled in non-Culinary Arts curricula to the fundamentals of savory food production. Proper methods of preparing stocks, soups, sauces, classical vegetable cuts, and basic cooking principles for meat, poultry, seafood, sandwiches, breakfast, starches, vegetables, and salads will be paramount.

Prerequisites: CUL 101 with a grade of "S", HTM 100 with a minimum grade of "C", and Reading Proficiency

CUL 201. Garde Manger. 2 Credit Hours.

Garde Manger is designed to allow the student to develop fundamental principles of the cold kitchen including methods of salad and sandwich preparation. Aspic gelee, chaud-froid, hors de oeuvres, canapes, and appetizers are prepared along with buffet and platter presentations, ice and vegetable carvings, pickling, smoking, and condiments. Students will also gain an understanding of various cheese categories and their culinary uses. (Credit is only allowed for either CUL 201 or HRM 119.)

Prerequisites: BAP 150 and CUL 120 with minimum grades of "C" and Reading Proficiency

CUL 205. Global Cuisine. 2 Credit Hours.

In Global Cuisine, students prepare, taste, serve, and evaluate traditional, regional dishes of Europe, the Mediterranean, Asia, Africa, and Middle East. Emphasis will be placed on ingredients, flavor profiles, preparation, and techniques representative of various global cuisines. (Credit is only allowed for either CUL 205 or HRM 129.)

Prerequisites: BAP 150 and CUL 120 with minimum grades of "C" and Reading Proficiency

CUL 210. Nutritional Cooking. 2 Credit Hours.

Nutritional Cooking focuses on evaluating and preparing foods for a healthy diet. Recipes will be prepared using a variety of high quality foods that provide balanced nutrition throughout the life cycle. Focus will be placed on modifications to standardized recipes tailored to dietary needs. (Credit is only allowed for either CUL 210 or HRM 225.)

Prerequisites: DIT 115, BAP 150, and CUL 120 with minimum grades of "C" and Reading Proficiency

CUL 215. American Regional Cuisine. 2 Credit Hours.

American Regional Cuisine introduces the student to the foods from distinct culinary localities throughout the United States. Students will gain the opportunity to develop professional culinary skills using a diverse selection of high-quality ingredients indigenous to the United States. Preparation of selected recipes will showcase varied cooking methods and presentations. (Credit is only allowed for either CUL 215 or HRM 230.)

Prerequisites: CUL 120 and BAP 150 with minimum grades of "C" and Reading Proficiency

CUL 220. Introduction to a la Carte Cooking. 2 Credit Hours.

Introduction to à la Carte Cooking introduces standard workstation organization used to execute food preparation for à la carte cooking service. Topics include menu and recipe interpretation and conversion, expedient cooking methods, plating design, and saucing principles. Students will prepare à la carte orders using various cooking methods and summarize food costs of composed plated meals. Coursework will follow standards outlined by the American Culinary Federation Certified Sous Chef certification.

Prerequisites: BAP 150 and CUL 120 with minimum grades of "C", and Reading Proficiency

CUL 250. Culinary Arts Capstone. 6 Credit Hours.

Culinary Arts Capstone requires the student to use both technical knowledge and managerial ability to organize and complete a commercial simulation of a full-service dining operation. Students will participate in food preparation, managerial tasks, and front-of-house serving duties. This culminating experience will ensure students meet all necessary requirements for obtaining the Certified Culinarian certification through the American Culinary Federation. (Credit is allowed for only one of the following courses: CUL 250, HRM 200, or HRM 260.)

Prerequisites: BAP 150, CUL 201, CUL 205, CUL 210, CUL 215, CUL 220, HTM 200, HTM 210 all with a minimum grade of "C", and Reading Proficiency