CULINARY ARTS (CUL)

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).
Prerequisite: 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.
Prerequisites: CUL 101, HTM 100, 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.
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, HTM 100, 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.
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.
Prerequisites: BAP 150 and CUL 120 with minimum grades of "C" and Reading Proficiency.