

**CULN - 1083 Food Safety & Service Training, 3.00 Credits**

Level: Lower

Applied Learning-Practicum

This course is an introduction to the basic aspects of culinary arts sanitation with an emphasis on various types of food service operations, correct sanitation procedures, rules and regulations pertaining to the safe use and maintenance of small tools and heavy equipment, correct methods of customer service, and personal hygiene as related to foods and food service. The importance of employee training will be stressed. Students will be required to sit for the Education Foundation of the National Restaurant Association exam at the completion of this course.

**CULN - 1143 Culinary Foundations, 3.00 Credits**

Level: Lower

Applied Learning-Practicum

Through the use of demonstrations and lectures this course will focus on the basic methods and scientific principles of cookery, and will explore the fundamentals of industry specific cooking techniques used in contemporary gastronomy. In addition, students will be introduced to the history of the culinary industry, professional standards, and kitchen organization. The basics of product identification and introductory cooking techniques will also be explored. Palate development and development of flavor profiles accompanies the course.

**CULN - 1153 Baking Foundations, 3.00 Credits**

Level: Lower

Applied Learning-Practicum

This introductory course will teach students the proper procedures, mixing methods, and equipment used in basic baked goods production. Culinary and baking history will be discussed.

**CULN - 1373 Purchasing & Cost Control, 3.00 Credits**

Level: Lower

This course incorporates basic math as related to the food service industry. Topics will include principles of food cost controls, daily yields and menu pricing, monthly report forms, food check preparation, recipe conversion and standardization procedures. This course will also cover cashier's report procedures, the use of balance sheets to determine the state of a food service operation, and costing as related to budgeting, improvements of operation efficiency and comparisons of similar operations. In addition this course will cover the principles of purchasing, receiving and storage. Students will learn the ABC's of inventory as well as how to utilize sales history and popularity percentages to create forecasting as it pertains to budgeting and production.

**CULN - 1479 Kitchen Fundamentals, 9.00 Credits**

Level: Lower

Applied Learning-Practicum, Course Fee \$60.00

The student will acquire experience in the preparation of and service of quantity foods with an emphasis on school, institutional, and commercial cafeterias; and an a la carte restaurant. The course covers basic equipment usage, knife skills, as well as storage and inventory procedures. Students will acquire experience in salad and stock preparation and will learn about the fabrication of chicken, pork, and beef cuts. Scientific, economic, and artistic aspects of food preparation will also be developed as the student involvement increases in each area of food production.

**CULN - 1579 Baking Fundamentals, 9.00 Credits**

Level: Lower

Applied Learning-Practicum, Course Fee \$60.00

This lab section introduces students to the fundamental aspects of baking. Students will learn about the preparation, use and safety considerations of baking equipment, and will get hands-on experience preparing fried bakery goods, yeast dough, quick breads, pies, cookies, cakes and icings. Students will rotate bi-weekly through experiences with general baking concepts, preparation, equipment use, safety, mixing, panning and finishing of the products.

**CULN - 2043 Fundamentals of Nutrition, 3.00 Credits**

Level: Lower

This course will cover the function and importance of nutrients and vitamins in the body, daily nutritional requirements, important food sources and the effects of nutrient deficiencies. Nutritional guidelines and standards will also be reviewed. The importance of producing, storing, and using nutritious ingredients in the daily production of food will be stressed. In addition, students will examine various topics related to the American diet such as fad diets, herbs and supplements, diet and exercise, allergens, special needs diets and food additives.

**CULN - 2183 Menu Planning, 3.00 Credits**

Level: Lower

This course will focus on the basic principles of menu planning with an emphasis on classical menu patterns, menu formats, and the relationship of the menu to the complete operation of a food service establishment. The pricing and profitability of menu items, menu design, as well food merchandizing and styling will be covered.

**CULN - 2263 Cooking Techniques & Preps, 3.00 Credits**

Prerequisite(s): CULN 1143 with D or better or FDSR 1373 with D or better

Level: Lower

Applied Learning-Practicum

This course is a continuation of Culinary Foundations (CULN 1143). This course aims to provide understanding of cooking theory and mastery of a set of manual skills. These are applied to a wide range of cooking styles and products.

**CULN - 2273 Baking Techniques & Prep, 3.00 Credits**

Prerequisite(s): CULN 1153 with D or better

Level: Lower

Applied Learning-Practicum

This course will cover the proper procedures for mixing methods, and equipment used in intermediate baked goods production. Topics include laminated doughs, frozen desserts, intermediate yeast raised products such as baguettes and brioche, as well as intermediate baked goods, cakes, icings, and specialty desserts. The course will also introduce students to basic chocolate work, including tempering and piping.

**CULN - 2479 Culinary Preparations, 9.00 Credits**

Prerequisite(s): CULN 1479 with D or better or FDSR 1478 with D or better

Level: Lower

Applied Learning-Practicum, Course Fee \$60.00

This lab is a study and practice of the principles, standards and procedures involved in quantity and quality food preparation. Students will rotate the duties involved in all areas of preparation, service, and sanitation within the a la carte restaurant and the cafeteria. The course emphasizes improvement of basic knife, fabrication, and bakery skills needed for the preparation of breakfast items, meat, fish and poultry, soups and vegetables.

**CULN - 2489 Baking Preparations, 9.00 Credits**

Prerequisite(s): CULN 1579 with D or better or FDSR 1578 with D or better

Level: Lower

Applied Learning-Practicum, Course Fee \$60.00

This lab section develops intermediate level skills in baking and production. Students will build on skills learned in CULN 1579 and will rotate bi-weekly through experiences with yeast dough, pastries, specialty cookies, finishing and decorating.

**CULN - 3162 Hospitality Accounting, 2.00 Credits**

Prerequisite(s): CULN 1373 with D or better or ( FDSR 2183 with D or better and FDSR 2153 with D or better )

Level: Lower

This course focuses on introductory accounting principles and practices specific to the hospitality industry. Activities in this class are directed toward developing and refining a professional fluency in budget and forecast preparation. This class will also explore operational performance analysis based upon income statements and balance sheets. Students will study basic accounting principles, rules and standards. The course will introduce and raise awareness of the importance of business plans, tax implications, and cash controls.

**CULN - 3173 Intl Cook, Garde Manger & Baki, 3.00 Credits**

Prerequisite(s): CULN 2263 with D or better

Level: Lower

Applied Learning-Practicum

This course introduces baking products, techniques, advanced food preparation and regional cuisines. It is broken down into three separate modules; each one dealing with those three areas. The course will establish a strong foundation in basic baking, advance ability in higher level food preparations, and develop an understanding and appreciation for global cuisine.

**CULN - 3251 Beverages, 1.00 Credit**

Level: Lower

Applied Learning-Practicum

Students will learn about the history, classification, methods of production, and the characteristics of wine, spirits and beers. Mixology, lounge service, systems of beverage controls, laws controlling beverage sales, nonalcoholic beverages, and profitability will also be covered in this course.

**CULN - 3253 Beverage & Fermentation, 3.00 Credits**

Level: Lower

Students will learn about the history and production of beer, wine and cheese through hands-on experience. They will develop an understanding of styles and characteristics of different types of beer, wine, and cheese. The course covers systems of beverage controls, laws controlling beverage sales, and nonalcoholic beverages.

**CULN - 3293 Intl Baking & Cooking Fundamen, 3.00 Credits**

Prerequisite(s): CULN 2273 with D or better

Level: Lower

Applied Learning-Practicum

This course will teach students the proper baking procedures and mixing methods used to produce advanced baked goods. The course will cover specialty items such as mousses, puddings, and cream desserts, as well as meringues, advanced gateaux and tortes. Students will learn about advanced bakery techniques using gingerbread, marzipan, and specialty sauces. Ethnic desserts and baked goods will be a focus of the course. Baking students will also become familiar with fundamental culinary skills.

**CULN - 3353 Hospitality Supervision, 3.00 Credits**

Level: Lower

The emphasis of this course is on kitchen management techniques, cost control, employee hiring and supervision. A major focus will be budgets, including labor and product cost controls and analysis. The importance of internal and external communications, conflict management, and creative problem solving will be stressed. The hiring, training, and rating of employees, as well as the role of unions in the hospitality industry, will be covered. Students will give an oral report on their work experience required by department mandates as it relates to personnel management. Each student will be prepared for job procurement through resume writing, cover letter creation and insights on interviewing.

**CULN - 3479 Advanced Culinary Preparation, 9.00 Credits**

Prerequisite(s): CULN 2479 with D or better or FDSR 2479 with D or better

Level: Lower

Applied Learning-Practicum, Course Fee \$60.00

Students will practice menu planning and the preparation of restaurant items in the working labs of the program. This lab provides hands-on experience in order to develop supervisory and management skills in the kitchens and dining room. In addition, the student is expected to develop a mastery of skills for a la carte and volume preparation of basic sauces, appetizers, vegetables, grains and pastas, salads, sandwiches, and a variety of entrees, with an emphasis on accepted culinary techniques and presentation.

**CULN - 3489 Advanced Pastry Preparation, 9.00 Credits**

Prerequisite(s): CULN 2489 with D or better or FDSR 2489 with D or better

Level: Lower

Applied Learning-Practicum, Course Fee \$60.00

This lab section will develop advanced techniques and disciplines for fine dining and high volume baking operations. In weekly rotations in the lab, students will gain hands-on experience producing wedding cakes, specialized pastries and cookies, layer and ethnic cakes, tortes, seasonal baked goods, and specialty doughs. Management of a bakery operation will also be addressed.

**CULN - 4033 Intro to Food Science & Techno, 3.00 Credits**

Level: Lower

Applied Learning-Practicum

This course is an introduction to food science - the biology, chemistry, and physics of food ingredients and food production. The role of formulation, heating, and cooling on foods, as well as the way taste, texture and appearance effect food production will be covered. The chemical interactions of key food ingredients are a major focus of the course. There will be an emphasis on the scientific method as it pertains to food science and technology, ingredient substitution, and the development and testing of food products. Students will gain experience creating new or improved food products using formulation variables.

**CULN - 4043 Advanced Pastry, 3.00 Credits**

Prerequisite(s): CULN 3293 with D or better

Level: Lower

Applied Learning-Practicum

This course will introduce the student to specialized techniques in baking and pastry. Skill development covering petit fours, candy making, decorative sugar, wedding cakes, various ethnic ingredients, desserts, and baked goods will be the focus. Bakery packaging and merchandising will also be covered.

**CULN - 4163 Advanced Cuisine, 3.00 Credits**

Prerequisite(s): CULN 3173 with D or better

Level: Lower

Applied Learning-Practicum

This course deals with advanced cooking techniques and cuisine issues. Much of the activity is directed toward developing and refining a personal culinary philosophy by the students. Students will study cooking techniques in depth. They will develop a perspective on their use, and will study basic methods of product development in the foodservice industry. The course will introduce topics, begin discussion, and raise awareness of sustainable food production and will establish a firm connection between cooking and culture.

**CULN - 4253 Hospitality Management, 3.00 Credits**

Prerequisite(s): CULN 3353 with D or better

Level: Lower

This course builds on the supervisory elements covered in Hospitality Supervision. The fundamentals of personnel management relating to motivation, performance, employee rights and labor relations will be covered. In addition, the course will emphasize basic planning, organizing, staff development, and interfacing with government and the public. Students will be exposed to management and motivation theory, allowing them to begin developing personal philosophies in both areas.

**CULN - 4479 Culinary Capstone, 9.00 Credits**

Prerequisite(s): CULN 3479 with D or better

Level: Lower

Applied Learning-Practicum, Course Fee \$60.00

Using the knowledge and experience gained through previous lecture and lab experiences, this capstone course provides students with hands-on managerial experience in the planning, organizing and direction of kitchen production. Students will rotate through experiences as chef, station cook and dining room manager. These experiences will help students develop a personal/professional cooking style through creativity, innovation and synthesis based on previous lab exposures. The lab will emphasize refined sauce making, braising, smoking, cooking proteins to order and sophisticated plate presentation.

**CULN - 4489 Pastry Capstone, 9.00 Credits**

Prerequisite(s): CULN 3489 with D or better

Level: Lower

Applied Learning-Practicum, Course Fee \$60.00

In this capstone course students will incorporate earlier lab and lecture experiences, and will demonstrate managerial level skills in the planning, organizing, and direction of bake-shop production. Students will be encouraged to develop a personal/professional baking style through creativity, innovation, and synthesis. In weekly rotations in the lab, students will gain hands-on experience with a wide variety of pastry items including but not limited to plated desserts, cakes and tortes, chocolate sculpting, sugar artistry, and candy production. Inventory control, ordering, and pricing, as well as promotion and merchandising of bakery products will also be covered.