

# Culinary (CUL)

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## **CUL 110A. Sanitation and Safety Lab. 1.0 Credit.** Class-0.0.

Clinical-0.0. Lab-2.0. Work-0.0

This course provides a laboratory experience for enhancing student skills in the basic principles of sanitation and safety. Emphasis is placed on personal hygiene, sanitation and safety regulations, use and care of equipment, the principles of food-borne illness, and other related topics. Upon completion, students should be able to demonstrate practical applications of sanitation and safety procedures in the hospitality industry. Corequisites: Take CUL 110

## **CUL 110. Sanitation and Safety. 2.0 Credits.** Class-2.0. Clinical-0.0.

Lab-0.0. Work-0.0

This course introduces the basic principles of sanitation and safety relative to the hospitality industry. Topics include personal hygiene, sanitation and safety regulations, use and care of equipment, the principles of food-borne illness, and other related topics. Upon completion, students should be able to demonstrate an understanding of the content necessary for successful completion of a nationally recognized food/safety/sanitation exam.

## **CUL 111. Success in Hospitality Studies. 1.0 Credit.** Class-1.0.

Clinical-0.0. Lab-0.0. Work-0.0

This course provides an orientation to the resources available and academic skills necessary to achieve success in a hospitality program. Emphasis is placed on technical and interpersonal skills, study skills, ethics, professionalism and time management as they relate to a hospitality field. Upon completion, students should be able to manage their learning experiences to successfully meet their educational goals.

## **CUL 112. Nutrition for Foodservice. 3.0 Credits.** Class-3.0. Clinical-0.0.

Lab-0.0. Work-0.0

This course covers the principles of nutrition and its relationship to the foodservice industry. Topics include personal nutrition fundamentals, weight management, exercise, nutritional adaptation/analysis of recipes/menus, healthy cooking techniques and marketing nutrition in a foodservice operation. Upon completion, students should be able to apply basic nutritional concepts to food preparation and selection.

## **CUL 130. Menu Design. 2.0 Credits.** Class-2.0. Clinical-0.0. Lab-0.0.

Work-0.0

This course introduces menu design and its relationship to foodservice operations. Topics include layout, marketing, concept development, dietary concerns, product utilization, target consumers and trends. Upon completion, students should be able to design, create and produce menus for a variety of foodservice settings.

## **CUL 135A. Food and Beverage Service Lab. 1.0 Credit.** Class-0.0.

Clinical-0.0. Lab-2.0. Work-0.0

This course provides a laboratory experience for enhancing student skills in effective food and beverage service. Emphasis is placed on practical experiences including greeting/service of guests, dining room set-up, profitability, menu sales and merchandising, service styles and reservations. Upon completion, students should be able to demonstrate practical applications of human relations and the skills required in the service of foods and beverages.

Corequisites: Take CUL 135

## **CUL 135. Food and Beverage Service. 2.0 Credits.** Class-2.0.

Clinical-0.0. Lab-0.0. Work-0.0

This course is designed to cover the practical skills and knowledge necessary for effective food and beverage service in a variety of settings. Topics include greeting/service of guests, dining room set-up, profitability, menu sales and merchandising, service styles and reservations. Upon completion, students should be able to demonstrate competence in human relations and the skills required in the service of foods and beverages.

## **CUL 140A. Culinary Skills I Lab. 1.0 Credit.** Class-0.0. Clinical-0.0.

Lab-3.0. Work-0.0

This course provides laboratory experience for enhancing student skills in the fundamental concepts, skills and techniques in basic cookery, and moist, dry and combination heat. Emphasis is placed on practical experiences including recipe conversion, measurements, terminology, classical knife cuts, safe food/equipment handling, flavorings/seasonings, stocks/sauces/soups, and related topics. Upon completion, students should be able to demonstrate competency in the basic cooking skills used in the foodservice industry.

Corequisites: Take CUL 110 and CUL 140

## **CUL 140. Culinary Skills I. 5.0 Credits.** Class-2.0. Clinical-0.0. Lab-6.0.

Work-0.0

This course introduces the fundamental concepts, skills and techniques in basic cookery, and moist, dry and combination heat. Emphasis is placed on recipe conversion, measurements, terminology, classical knife cuts, safe food/equipment handling, flavorings/seasonings, stocks/sauces/soups, and related topics. Upon completion, students should be able to exhibit the basic cooking skills used in the foodservice industry. Guest service may be a course component.

Corequisites: Take CUL 110

## **CUL 142. Fundamentals of Food. 5.0 Credits.** Class-2.0. Clinical-0.0.

Lab-6.0. Work-0.0

This course introduces the student to the basic principles of cooking, baking and kitchen operations. Topics include preparation methods for protein, starch, vegetable/fruit identification/selection, storage; breakfast cookery, breads, sweet dough/pastries, basic fabrication, knife skills, and mise en place. Upon completion, students should be able to execute efficiently a broad range of basic cooking/baking skills as they apply to different stations in foodservice operations.

Corequisites: Take CUL 110

## **CUL 150. Food Science. 2.0 Credits.** Class-1.0. Clinical-0.0. Lab-2.0.

Work-0.0

This course covers the chemical and physical changes in foods that occur with cooking, handling, and processing. Emphasis is placed on practical application of heat transfer and its effect on color/flavor/texture, emulsification, protein coagulation, leavening agents, viscosity, and gel formation. Upon completion, students should be able to demonstrate an understanding of these principles as they apply to food preparation in an experimental setting.

## Culinary (CUL)

**CUL 160A. Baking I Lab. 1.0 Credit.** Class-0.0. Clinical-0.0. Lab-3.0. Work-0.0

This course provides a laboratory experience for enhancing student skills in basic baking. Emphasis is placed on the practical experiences of yeast/chemically leavened products, laminated/pastry dough, batter, pies/tarts, meringue, custard, cakes and cookies, icings, glazes and basic sauces. Upon completion, students should be able to demonstrate a basic proficiency in bakeshop applications.

Corequisites: Take CUL 160 and CUL 110

**CUL 160. Baking I. 3.0 Credits.** Class-1.0. Clinical-0.0. Lab-4.0. Work-0.0

This course covers basic ingredients, techniques, weights and measures, baking terminology and formula calculations. Topics include yeast/chemically leavened products, laminated doughs, pastry dough batter, pies/tarts, meringue, custard, cakes and cookies, icings, glazes and basic sauces. Upon completion, students should be able to demonstrate proper scaling and measurement techniques, and prepare and evaluate a variety of bakery products.

Corequisites: Take CUL 110

**CUL 170A. Garde Manger I Lab. 1.0 Credit.** Class-0.0. Clinical-0.0. Lab-3.0. Work-0.0

This course provides a laboratory experience for enhancing student skills in basic cold food preparation techniques and pantry production. Emphasis is placed on the practical experiences that include salads, sandwiches, appetizers, dressings, basic garnishes, cheeses, cold sauces, and related food items. Upon completion, students should be able to demonstrate proficiency in the design of a cold food display.

Corequisites: Take CUL 170 and CUL 110

**CUL 170. Garde Manger I. 3.0 Credits.** Class-1.0. Clinical-0.0. Lab-4.0. Work-0.0

This course introduces basic cold food preparation techniques and pantry production. Topics include salads, sandwiches, appetizers, dressings, basic garnishes, cheeses, cold sauces, and related food items. Upon completion, students should be able to present a cold food display and exhibit an understanding of the cold kitchen and its related terminology.

Corequisites: Take CUL 110

**CUL 230A. Global Cuisines Lab. 1.0 Credit.** Class-0.0. Clinical-0.0. Lab-3.0. Work-0.0

This course provides a laboratory experience for enhancing student skills with cuisines from around the world. Emphasis is placed on production of global cuisines based on historical and geographical influences, ingredients, customs, and cooking techniques. Upon completion, students should be able to exhibit an understanding of the culinary practices and techniques of specific countries.

Prerequisites: Take all: CUL 110 and CUL 140

Corequisites: Take CUL 230

**CUL 230. Global Cuisines. 5.0 Credits.** Class-1.0. Clinical-0.0. Lab-8.0. Work-0.0

This course provides practical experience in the planning, preparation, and presentation of representative foods from a variety of world cuisines. Emphasis is placed on indigenous ingredients and customs, nutritional concerns, and cooking techniques. Upon completion, students should be able to research and execute a variety of international and domestic menus.

Prerequisites: Take all: CUL 110 and CUL 140

**CUL 240. Culinary Skills II. 5.0 Credits.** Class-1.0. Clinical-0.0. Lab-8.0. Work-0.0

This course is designed to further students' knowledge of the fundamental concepts, skills, and techniques involved in basic cookery. Emphasis is placed on meat identification/fabrication, butchery and cooking techniques/methods; appropriate vegetable/starch accompaniments; compound sauces; plate presentation; breakfast cookery; and quantity food preparation. Upon completion, students should be able to plan, execute, and successfully serve entrees with complementary side items. Guest service may be a course component.

Prerequisites: Take one set: Set 1: CUL 110 and CUL 140; Set 2: CUL 110, CUL 142, and CUL 170

**CUL 240A. Culinary Skills II Lab. 1.0 Credit.** Class-0.0. Clinical-0.0. Lab-3.0. Work-0.0

This course provides a laboratory experience for furthering students' knowledge of the fundamental concepts, skills, and techniques involved in basic cookery. Emphasis is placed on practical applications of meat identification/fabrication; butchery and cooking techniques/methods; appropriate vegetable/starch accompaniments; compound sauces; plate presentation; breakfast cookery; and food preparation. Upon completion, students should be able to demonstrate a basic proficiency in the preparation of entrees and accompaniments.

Prerequisites: Take all: CUL 110 and CUL 140

Corequisites: Take CUL 240

**CUL 245. Contemporary Cuisines. 5.0 Credits.** Class-1.0. Clinical-0.0. Lab-8.0. Work-0.0

This course introduces students to current culinary trends which include a variety of preparation methods. Topics include current and developing trends such as adaptation of native/regional ingredients and preparation methods into contemporary cuisines. Upon completion, students should be able to demonstrate knowledge of a variety of contemporary cuisines.

Prerequisites: Take all: CUL 110 and CUL 140

**CUL 245A. Contemporary Cuisines Lab. 1.0 Credit.** Class-0.0. Clinical-0.0. Lab-3.0. Work-0.0

This course provides a laboratory experience for enhancing student skills with current culinary trends including a variety of preparation methods. Emphasis is placed on current and developing trends such as adaptation of native/regional ingredients and preparation methods into contemporary cuisines. Upon completion, students should be able to demonstrate knowledge of a variety of contemporary cuisines.

Prerequisites: Take all: CUL 110 and CUL 140

Corequisites: Take CUL 245

**CUL 250. Classical Cuisine. 5.0 Credits.** Class-1.0. Clinical-0.0. Lab-8.0. Work-0.0

This course is designed to reinforce the classical culinary kitchen. Topics include the working Grand Brigade of the kitchen, signature dishes and classical banquets. Upon completion, students should be able to demonstrate competence in food preparation in a classical/upscale restaurant or banquet setting.

Prerequisites: Take all: CUL 110, CUL 140, and CUL 240

**CUL 250A. Classical Cuisine Lab. 1.0 Credit.** Class-0.0. Clinical-0.0. Lab-3.0. Work-0.0

This course provides a laboratory experience for enhancing student skills in the classical kitchen. Emphasis is placed on practical experiences with the Grand Brigade of the kitchen, signature dishes and classical banquets. Upon completion, students should be able to exhibit culinary skills and techniques as they pertain to a classical/upscale restaurant or banquet settings.

Prerequisites: Take all: CUL 110, CUL 140, and CUL 240

Corequisites: Take CUL 250

**CUL 260A. Baking II Lab. 1.0 Credit.** Class-0.0. Clinical-0.0. Lab-3.0. Work-0.0

This course provides a laboratory experience for enhancing student skills in classical desserts, laminated pastry dough, cake and torte decorating. Topics include practical experiences with classical desserts, frozen desserts, cake and torte production, decorating and icings/glazes, dessert plating and presentation. Upon completion, students should be able to perform cake-decorating techniques, produce pastry showpieces, and prepare and plate assorted pastries.

Prerequisites: Take all: CUL 110 and CUL 160

Corequisites: Take CUL 260

**CUL 260. Baking II. 3.0 Credits.** Class-1.0. Clinical-0.0. Lab-4.0. Work-0.0

This course is designed to further students' knowledge in ingredients, weights and measures, baking terminology and formula calculation. Topics include classical desserts, frozen desserts, cake and torte production, decorating and icings/glazes, dessert plating and presentation. Upon completion, students should be able to demonstrate pastry preparation, plating, and dessert buffet production skills.

Prerequisites: Take all: CUL 110 and CUL 160

**CUL 270. Garde Manger II. 3.0 Credits.** Class-1.0. Clinical-0.0. Lab-4.0. Work-0.0

This course is designed to further students' knowledge in basic cold food preparation techniques and pantry production. Topics include pates, terrines, galantines, decorative garnishing skills, carving, charcuterie, smoking, canapes, hors d'oeuvres, and related food items. Upon completion, students should be able to design, set up, and evaluate a catering/event display to include a cold buffet with appropriate showpieces. This course is a continuation of cul170. Topics include pates, terrines, galantines, ice and tallow carving, chaudfroid/Aspic work, charcuterie, smoking canapes, hors d'oeuvres, and related food items. Upon completion, students should be able to design, set up, and evaluate a catering function to include a classical cold buffet with appropriate show pieces.

Prerequisites: Take all: CUL 110, CUL 140, and CUL 170

**CUL 270A. Garde Manger II Lab. 1.0 Credit.** Class-0.0. Clinical-0.0. Lab-3.0. Work-0.0

This course provides a laboratory experience for enhancing student skills in basic cold food preparation techniques and pantry production. Emphasis is placed on practical experiences with pates, terrines, galantines, decorative garnishing skills, carving, charcuterie, smoking, canapes, hors d'oeuvres, and related food items. Upon completion, students should be able to demonstrate proficiency in the design/technical applications of advanced garde manger work including classical cold buffets incorporating appropriate showpieces.

Prerequisites: Take all: CUL 110, CUL 140, and CUL 170

Corequisites: Take CUL 270

**CUL 273. Career Development. 1.0 Credit.** Class-1.0. Clinical-0.0. Lab-0.0. Work-0.0

This course introduces students to career planning/management practices that serve as a foundation for success in the hospitality industry. Emphasis is placed on self assessment, goal/career pathway development and employment strategies such as resume preparation, interviewing techniques, and developing/utilizing the portfolio as a credential. Upon completion, students should be able to develop a career path leading to an effective job search.

**CUL 275. Catering Cuisine. 5.0 Credits.** Class-1.0. Clinical-0.0. Lab-8.0. Work-0.0

This course covers the sequential steps to successful catering that include sales, client needs, menu planning, purchasing, costing, event pricing, staffing and sanitation concerns. Emphasis is placed on new culinary competencies and skills specific to catering preparation, presentation, and customer service. Upon completion, students should be able to demonstrate proficiency in the successful design and execution of various types of catering events.

Prerequisites: Take all: CUL 110, CUL 140, and CUL 240

**CUL 283. Farm-To-Table. 5.0 Credits.** Class-2.0. Clinical-0.0. Lab-6.0. Work-0.0

This course introduces students to the cooperation between sustainable farmers and foodservice operations. Emphasis is placed on environmental relationships, including how foods are grown, processed, and distributed, as well as related implications on quality and sustainability. Upon completion, students should be able to demonstrate an understanding of environmental stewardship and its impact on cuisine.

Prerequisites: Take all: CUL 110 and CUL 140

**CUL 285. Competition Fundamentals. 3.0 Credits.** Class-1.0. Clinical-0.0. Lab-4.0. Work-0.0

This course provides practical experience in planning, techniques, and procedures required for culinary competitions and exhibitions. Emphasis is placed on competition strategies including menu planning, teamwork, plate design, flavor profiles, recipe development, nutrition, advanced knife/culinary skills, professionalism, and portfolio development. Upon completion, students should be able to apply competition/exhibition skills and standards in the competition arena and professional kitchen.

Prerequisites: Take One: CUL 110, CUL 110A, CUL 140, or CUL 160

*Culinary (CUL)*

**CUL 287. Cultural Experience. 3.0 Credits.** Class-2.0. Clinical-0.0.

Lab-2.0. Work-0.0

This course is designed to provide the background cultural information necessary for students to maximize a cultural experience. Emphasis is placed on language skills, culture, culinary traditions and cuisines, and an appreciation of the local history. Upon completion, students should exhibit an understanding of the unique character of the studied culture, specifically those relating to culinary arts.

Prerequisites: Take all: CUL 110, CUL 140, and CUL 240