

Culinary Arts

The Culinary Arts curriculum provides specific training required to prepare students to assume positions as trained culinary professionals in a variety of foodservice settings including full-service restaurants, hotels, resorts, clubs, catering operations, contract foodservice, and healthcare facilities.

Students are provided theoretical knowledge/practical applications to acquire critical competencies for industry demands, including environmental stewardship, operational efficiencies, and professionalism. Courses include sanitation/safety, baking, garde manger, culinary fundamentals/production skills, nutrition, customer service, purchasing/cost control, and human resource management.

Graduates should qualify for entry-level opportunities, including prep cook, line cook, and station chef. American Culinary Federation certification may be available to graduates. With experience, graduates may advance to positions including sous chef, pastry chef, executive chef, or food service manager.

For specific information about potential positions and wages in culinary arts employment, visit the Central Piedmont Career Coach website.

Culinary Arts (A55150)

Degree Awarded

The Associate in Applied Science degree – Culinary Arts is awarded by the college upon completing this program.

Admissions

- Complete an admissions application to Central Piedmont.
- Submit an official high school diploma as well as college transcripts to the Admissions, Records & Registration.
- Complete all necessary developmental studies courses before beginning CUL, HRM, and BPA prefix courses.
- Consult with an academic advisor regarding course placement after placement testing.
- Consult with Culinary Arts Program Chair by calling 704.330.6341 before course registration.
- Many courses have prerequisites or co-requisites; check the Courses section for details.
- Students must have a CUL, HRM, or BPA program code.

Notes

- Progression in this program is dependent upon a score of “C” or better in all courses with CUL, HRM, and BPA prefixes.
- All CUL and BPA lab classes require student accident medical insurance.

Contact Information

The Culinary Arts program is in the Education & Training Division. For more information, contact the Program Chair at 704.330.6341 or the Education & Training Division at 704.330.6721, extension 6341.

General Education Requirements

ENG 111	Writing and Inquiry	3.0
ENG 114	Professional Research & Reporting	3.0
Select 3 credits from the following:		3.0

MAT 110	Mathematical Measurement and Literacy	
MAT 121	Algebra/Trigonometry I	
MAT 143	Quantitative Literacy	
MAT 152	Statistical Methods I	
MAT 171	Precalculus Algebra	
MAT 271	Calculus I	
Select 3 credits from the following:		3.0
ART 111	Art Appreciation	
ART 114	Art History Survey I	
ART 115	Art History Survey II	
DRA 111	Theatre Appreciation	
HUM 120	Cultural Studies	
HUM 130	Myth in Human Culture	
MUS 110	Music Appreciation	
MUS 112	Introduction to Jazz	
PHI 215	Philosophical Issues	
PHI 240	Introduction to Ethics	
REL 110	World Religions	
Select 3 credits from the following:		3.0
ECO 251	Principles of Microeconomics	
ECO 252	Principles of Macroeconomics	
HIS 111	World Civilizations I	
HIS 112	World Civilizations II	
HIS 131	American History I	
HIS 132	American History II	
POL 120	American Government	
PSY 150	General Psychology	
SOC 210	Introduction to Sociology	
Major Requirements		
ACA 122	College Transfer Success	1.0
CUL 110	Sanitation and Safety	2.0
CUL 111	Success in Hospitality Studies	1.0
CUL 112	Nutrition for Foodservice	3.0
CUL 130	Menu Design	2.0
CUL 135	Food and Beverage Service	2.0
CUL 135A	Food and Beverage Service Lab	1.0
CUL 140	Culinary Skills I	5.0
CUL 140A	Culinary Skills I Lab	1.0
CUL 240	Culinary Skills II	5.0
CUL 240A	Culinary Skills II Lab	1.0
CUL 160	Baking I	3.0
CUL 160A	Baking I Lab	1.0
CUL 260	Baking II	3.0
CUL 260A	Baking II Lab	1.0
CUL 170	Garde Manger I	3.0
CUL 170A	Garde Manger I Lab	1.0
CUL 270	Garde Manger II	3.0
CUL 270A	Garde Manger II Lab	1.0
CUL 230	Global Cuisines	5.0
CUL 230A	Global Cuisines Lab	1.0
HRM 245	Human Resource Management-Hospitality	3.0
HRM 220	Cost Control-Food and Beverage	3.0

CUL 273	Career Development	1.0
WBL 112	Work-Based Learning I	2.0
Select 2-5 credits of the following:		2.0
CUL 150	Food Science	
CUL 283	Farm-To-Table	
CUL 285	Competition Fundamentals	
Total Credits		72

No diplomas are offered in Culinary Arts. Culinary Arts Certificate (C55150)

The following certificates are available:

- Culinary Arts Certificate Specialization in Culinary Skills (C55150-C1) (p. 2)
- Culinary Arts Certificate Specialization in Certified Fundamentals Cook (C55150-C2) (p. 2)
- Culinary Arts Certificate Specialization in Baking (C55150-C3) (p. 2)
- Culinary Arts Certificate Specialization in Cold Foods (C55150-C4) (p. 2)
- Culinary Arts Certificate Specialization in Sustainable Food Systems and AgriTourism (C55150-C6) (p. 3)
- Culinary Arts Certificate Specialization in Culinary Arts (C55150-C7) (p. 3)

Culinary Arts Certificate Specialization in Culinary Skills (C55150-C1)

These certificates are designed for those students wanting basic training in Culinary Arts. Certificates are “stackable” credentials and can be counted toward completion of an associate degree in Culinary Arts.

Admissions

- Complete a Central Piedmont Admissions Form.
- Submit an official high school diploma, as well as college transcripts, to Central Piedmont Student Records.
- Complete all necessary developmental studies courses prior to beginning CUL, HRM and BPA prefix courses.
- Make an appointment and meet with an academic advisor.
- Make an appointment and meet with the Culinary Arts Program Chair by calling 704.330.6341.
- Many courses have prerequisites or co-requisites; Check the Courses section for details.
- Students must have a CUL, HRM or BPA program code.

Notes

- Progression in this program is dependent upon a score of “C” or better in all courses with CUL, HRM and BPA prefixes.
- All CUL and BPA lab classes require student accident medical insurance.

Contact Information

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Major Requirements

CUL 110	Sanitation and Safety	2.0
CUL 140	Culinary Skills I	5.0
CUL 140A	Culinary Skills I Lab	1.0
CUL 240	Culinary Skills II	5.0
CUL 240A	Culinary Skills II Lab	1.0
Total Credits		14

Culinary Arts Certificate Specialization in Certified Fundamentals Cook (C55150-C2)

This certificate qualifies students for CFC designation from the American Culinary Federation.

Major Requirements

CUL 110	Sanitation and Safety	2.0
CUL 112	Nutrition for Foodservice	3.0
HRM 220	Cost Control-Food and Beverage	3.0
CUL 140	Culinary Skills I	5.0
CUL 140A	Culinary Skills I Lab	1.0
Total Credits		14

Culinary Arts Certificate Specialization in Baking (C55150-C3)

This certificate will appeal to students seeking entry level positions in a bakery.

Major Requirements

CUL 110	Sanitation and Safety	2.0
CUL 140	Culinary Skills I	5.0
CUL 140A	Culinary Skills I Lab	1.0
CUL 160	Baking I	3.0
CUL 160A	Baking I Lab	1.0
CUL 260	Baking II	3.0
CUL 260A	Baking II Lab	1.0
Total Credits		16

Culinary Arts Certificate Specialization in Cold Foods (C55150-C4)

This certificate will appeal to students seeking entry-level Garde Manger positions in a restaurant, hotel, or club.

Major Requirements

CUL 110	Sanitation and Safety	2.0
CUL 140	Culinary Skills I	5.0
CUL 140A	Culinary Skills I Lab	1.0
CUL 170	Garde Manger I	3.0
CUL 170A	Garde Manger I Lab	1.0
CUL 270	Garde Manger II	3.0
CUL 270A	Garde Manger II Lab	1.0
Total Credits		16

Culinary Arts Certificate Specialization in Sustainable Food Systems and AgriTourism (C55150-C6)

This certificate is for students interested in the farm-to-table movement and those who want to grow foods to sell to foodservice establishments.

**C55150C2 is a prerequisite for this certificate.

Major Requirements

HRM 110	Introduction to Hospitality and Tourism	3.0
HOR 142	Fruit & Vegetable Production	2.0
SST 110	Introduction to Sustainability	3.0
BUS 230	Small Business Management	3.0
CUL 283	Farm-To-Table	5.0

Total Credits **16**

Culinary Arts Certificate Specialization in Culinary Arts (C55150-C7)

Major Requirements

CUL 110	Sanitation and Safety	2.0
CUL 130	Menu Design	2.0
CUL 140	Culinary Skills I	5.0
CUL 140A	Culinary Skills I Lab	1.0
CUL 285	Competition Fundamentals	3.0

Total Credits **13**

The following is the suggested plan for when to take each course to complete the Associate in Applied Science degree, based on the program requirements of the 2022-2023 catalog. This is only a recommendation — you may take courses in another order upon consultation with your advisor. This plan is based on you starting with college-level math and English courses, starting your program in the fall, and attending full-time. You can also follow this sequence if you attend part-time. Speak with an advisor about the plan and any questions. This program might also offer diplomas or certificates; visit the catalog or contact the program for details.

Culinary Arts suggested course sequence

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.

Prerequisites: Take 1 group: DMA 010 DMA 020 DMA 030; MAT 003

Corequisites: Take CUL 111 and CUL 112

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.

Prerequisites: Take 1 group: DMA 010 DMA 020 DMA 030; MAT 003

Corequisites: Take CUL 110 and CUL 112

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.

Prerequisites: Take CUL 111, minimum grade of C

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.

Corequisites: Take CUL 135A

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 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.

Prerequisites: Take MAT 110 MAT 121 MAT 122 MAT 152 MAT 171 MAT 172; MAT 223 MAT 263 MAT 271 MAT 272 MAT 273 or MAT 285; Minimum; grade C

Corequisites: Take CUL 140A

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.

Prerequisites: Take CUL 110, minimum grade of C

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 160A

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 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 170A

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 CUL 110 and CUL 140, minimum grade of C

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 CUL 110, CUL 140, and CUL 240, minimum grade of C

Corequisites: Take CUL 230A

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 1 group: Take CUL 110 CUL 140, minimum grade of C; Take CUL 110 CUL 142 CUL 170, minimum grade of C
Corequisites: Take CUL 240A

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 CUL 110 CUL 140, minimum grade of C
Corequisites: Take CUL 240

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 CUL 110 CUL 140 CUL 240 CUL 240A, minimum grade of C
Corequisites: Take CUL 245

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 CUL 110 CUL 140, minimum grade of C
Corequisites: Take CUL 245A

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 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 CUL 110, minimum grade of C
Corequisites: Take CUL 260A

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 CUL 110, minimum grade of C
Corequisites: Take CUL 260

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, chaudiroid/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 CUL 110 CUL 140, minimum grade of C
Corequisites: Take CUL 270A

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 CUL 110 CUL 140, minimum grade of C

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

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