
COURSE DESCRIPTIONS BY COURSE DISCIPLINE PREFIX

CUL CULINARY

CUL-110	Sanitation & Safety	2 (2-0)	Fall Spring Summer
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Prerequisites: None

Corequisites: None

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.(2011 FA)

CUL-110A	Sanitation & Safety Lab	1 (0-2)	Fall Spring Summer
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Prerequisites: None

Corequisites: CUL-110^S

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.(2011 FA)

CUL-112	Nutrition for Foodservice	3 (3-0)	Spring
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Prerequisites: None

Corequisites: None

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.(2011 FA)

CUL-120	Purchasing	2 (2-0)	Fall Spring
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Prerequisites: MAT-003^L or BSP-4003^L

Corequisites: None

This course covers purchasing for foodservice operations. Emphasis is placed on yield tests, procurement, negotiating, inventory control, product specification, purchasing ethics, vendor relationships, food product specifications and software applications. Upon completion, students should be able to apply effective purchasing techniques based on the end-use of the product.(2011 FA)

CUL-130	Menu Design	2 (2-0)	Summer
Prerequisites:	None		
Corequisites:	None		
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.(2011 FA)			
CUL-135	Food & Beverage Service	2 (2-0)	Fall Spring
Prerequisites:	None		
Corequisites:	CUL-135A ^L		
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.(2011 FA)			
CUL-135A	Food & Beverage Serv Lab	1 (0-2)	Fall Spring
Prerequisites:	None		
Corequisites:	CUL-135 ^S		
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.(2011 FA)			
CUL-140	Culinary Skills I	5 (2-6)	Fall Spring
Prerequisites:	MAT-003 ^L or BSP-4003 ^L		
Corequisites:	CUL-110 ^S		
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.(2011 FA)			
CUL-160	Baking I	3 (1-4)	Fall Spring
Prerequisites:	MAT-003 ^L or BSP-4003 ^L		
Corequisites:	CUL-110 ^S		
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.(2011 FA)			

COURSE DESCRIPTIONS

CUL-170	Garde Manger I	3 (1-4)	Fall Spring Summer
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Prerequisites: MAT-003^L or BSP-4003^L

Corequisites: CUL-110^S

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.(2011 FA)

CUL-214	Wine Appreciation	2 (1-2)	Fall
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Prerequisites: ENG-002^L or BSP-4002^L

Corequisites: None

This course provides an introduction to information about wine from all the major wine producing regions. Emphasis is placed on the history of wine, production, characteristics, wine list development, laws, purchasing and storing requirements. Upon completion, students should be able to evaluate varietal wines and basic food pairings.(2011 FA)

CUL-230	Global Cuisines	5 (1-8)	Spring
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Prerequisites: CUL-110^S, CUL-110A^L, CUL-140^S, CUL-160^L, CUL-240^L

Corequisites: None

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.(2011 FA)

CUL-240	Culinary Skills II	5 (1-8)	Spring
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Prerequisites: CUL-110^S, CUL-110A^L, CUL-140^S; ENG-002^L or BSP-4002^L

Corequisites: None

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.(2017 FA)

CUL-260	Baking II	3 (1-4)	Fall
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Prerequisites: CUL-110^S, CUL-110A^L, CUL-160^S; ENG-002^L or BSP-4002^L

Corequisites: None

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.(2011 FA)

CUL-283 Farm-To-Table**5 (2-6) Fall****Prerequisites:** CUL-110^S, CUL-140^S**Corequisites:** None

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.(2011 FA)