

Default Catalog Header Text

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.(2011FA)			
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.(2011FA)			
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.(2011FA)			
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.(2011FA)			

COURSE DESCRIPTIONS

CUL-170	Garde Manger I	3 (1-4)	Fall Spring Summer
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.(2011FA)			
CUL-214	Wine Appreciation	2 (1-2)	Fall
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.(2011FA)			
CUL-230	Global Cuisines	5 (1-8)	Spring
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.(2011FA)			
CUL-240	Culinary Skills II	5 (1-8)	Spring
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
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)