

Culinary Arts

- CULA 123 Table Service 3 credits**
This course prepares students to set a table according to various styles: American, English, French, and banquet service. Students develop interpersonal skills to interact effectively with customers and co-workers. Emphasis is placed on setting attractive tables, creating centerpieces, various napkin folds, and table applications with a focus on design and comfort. One lecture and four laboratory hours per week.
- CULA 128 The Art of Bread 3 credits**
In this course, students are taught the fundamentals of bread production. Students learn the proper textures, flavor, and production methods for dough, and the work ethic and terminology for being a baker. A wide variety of breads are explored in the bake shop utilizing cultivated yeast, wild yeast starters, and chemically leavened doughs. Laminated doughs, rich doughs, and artisan breads are included in this foundation class. Students should be prepared for some lifting and physical manipulation of dough as part of their production. Mise en place, organization, and sanitation are an integral part of this course. Two lecture and two laboratory hours per week.
Prerequisite: CULA 143 Foundations of Baking.
- CULA 135 Garde Manger 3 credits**
Garde manger is the production of food that is not only flavorful but pleasing to the eye. This course familiarizes the students with several aspects of banquet and catering production, including the various design components related to banquets, special occasions, and buffet menus. Students also cover the planning and application of food garnishes, decorations, centerpiece displays, and other culinary art forms. Canapes, hors d'oeuvres, salads, and galantines are produced and served by the students. Two lecture and two laboratory hours per week.
Prerequisite: CULA 140 Culinary Concepts.
- CULA 139 Culinary Certification 3 credits**
In this course students experience the in-depth study of the regulations governing sanitation and food safety. Skills and knowledge learned throughout the course via lecture and various tools offered within the ServSafe text prepare students for taking the National Association Educational Foundation (NRAEF) Servafe Certification Exam.
- CULA 140 Culinary Concepts 3 credits**
This introductory course focuses on the development of the student's knowledge through product identification, professional cooking techniques, knife skills, measurements, and weekly preparation of a variety of food items using these new skills. Mother sauces are incorporated in the weekly lessons. Two lecture and two laboratory hours per week.
Pre/Co-requisite: CULA 139 Culinary Certification.
- CULA 143 Foundations of Baking 3 credits**
Students are introduced to the fundamental concepts, skills, and techniques of basic baking. Special emphasis is placed on the study of ingredients, terminology, analysis of baked goods, and the use of bake shop equipment. Mixing methods of a wide variety of baked goods are learned weekly through lecture, demonstration, and hands-on production. Cookies, pies, and pate a choux are a few examples of pastries students work with. Mise en place, organization, and sanitation are an integral part of this course. Two lecture and two laboratory hours per week.
- CULA 146 American Regional Cuisine 3 credits**
This course is designed to offer students an overview of the regional cuisine throughout the United States. Students incorporate cooking techniques, the art of mise en place, historical and current food trends from the geographic regions, and proper review of recipes and procedures resulting with a finished meal from a specific region. Two lecture and two laboratory hours per week.
Prerequisites: CULA 139 Culinary Certification and CULA 140 Culinary Concepts.
- CULA 151 International Cuisine 4 credits**
Attribute: GL
This course introduces the student to a variety of cultural ingredients and cooking styles used throughout the globe. Different regions are covered in class each week through lectures, handouts, and text. In addition, this course aids in the further development of the student's learned skills and offers a better understanding of the time restraints common to the industry. Students are required to mise en place assigned recipes and prepare and plate completed tasks. Two lecture and four laboratory hours per week.
Prerequisite: CULA 146 American Regional Cuisine.
- CULA 152 Classical Cuisine 4 credits**
This course covers classical foods and recipes found throughout France and global cuisines. In addition to principles and techniques recommended by Auguste Escoffier and other European masters, the introduction of trends and techniques used in present day food establishments are reviewed each week through lectures, handouts, and text. Emphasis on mise en place, preparation, and plating further develops the student's knowledge and skills for entrance into the food industry. Two lecture and four laboratory hours per week.

Prerequisite: CULA 146 American Regional Cuisine.

CULA 156 Nutrition and Food Trends

3 credits

Designed to acquaint students with basic nutritional concepts and their relationships to promotion of good health, this course focuses on consumer food choices and the appropriate means to ensure pleasurable and healthful dining experiences. The student is involved in the preparation of foods utilizing current nutritional trends and dietary practices. Two lecture and two laboratory hours per week.

Pre/Co-requisite: CULA 140 Culinary Concepts.

CULA 157 Meat Fabrication and Charcuterie

3 credits

This course introduces the student to the meat structure and composition of beef, veal, lamb, and pork. Proper cutting techniques used to fabricate a variety of protein items are an integral part of this course using hands-on production. In addition, poultry, game, and seafood are also covered through lecture, demonstration, and text. Two lecture and two laboratory hours per week.

Prerequisite: CULA 140 Culinary Concepts.

CULA 159 Cake Decorating

3 credits

The student is instructed in the fundamentals of cake decorating. Techniques covered include icing and cake preparation, masking cakes, border and inscription styles, and basic floral designs. Introduction to other decorating mediums are explored. Basic cake decorating tools are required for this class. The student should be prepared to practice at home to further develop their piping skills. Two lecture and two laboratory hours per week.

Pre/Co-requisite: CULA 143 Foundations of Baking; or departmental approval.

CULA 160 Chocolate Artistry

3 credits

This course introduces the student to the sweet world of chocolate. Through lecture, demonstration, and hands-on production, the student learns the art of working with chocolate that is desirable throughout the culinary industry. A technique of tempering and creating chocolates, as well as display pieces, is a primary focus in this class. The student has the opportunity to work with other forms of display media such as sugar, pastillage, and marzipan. Emphasis is placed on the creative process as the student designs, produces, and presents a finished centerpiece. Some basic tools will be required for this course. Two lecture and two laboratory hours per week.

CULA 161 Advanced Pastries

4 credits

In this course, students are taught the art of preparing a variety of American and international desserts, as well as continuing their development of bread production skills. Building on techniques learned in previous baking classes, emphasis will be on flavor and techniques as well as final presentation. Mise en place, organization, and sanitation are an integral part of this course. Two lecture and four laboratory hours per week.

Prerequisite: CULA 143 Foundations of Baking.

CULA 162 Classical Desserts

4 credits

The focus of this course is to develop the classic techniques used to produce European pastries such as Gâteau St. Honore, Opera Torte, and Dacquoise. Balance of flavors, textures, and visual presentations are a weekly goal. Chocolate and bread production skills are developed within the class structure. Mise en place, organization, and sanitation are an integral part of this course. Two lecture and four laboratory hours per week.

Prerequisite: CULA 143 Foundations of Baking.

CULA 295 Field Work Experience in Culinary Arts

4 credits

This course enables students to participate in a supervised (paid or unpaid) learning experience of at least 240 hours for the semester. Students are required to work in a food service establishment that will enhance the students' skills and learning objectives established by the faculty coordinator. All field work experience sites must meet departmental guidelines and standards. Any student who finds it to their advantage to do half their field work during the three months prior to the semester of their sophomore year may do so with departmental approval. This process must begin before the seventh week of the spring semester of the freshman year.

Prerequisites: CULA 143 Foundations of Baking and CULA 146 American Regional Cuisine.