Please visit our Student Consumer Information page to find the average time to completion for continuously enrolled students for each credential level offered. This data is available at the average credit load, full-time or at full load. Changing programs, beginning programs at the mid-term start date, taking remedial courses, taking time off from coursework, registering for fewer hours or unsuccessful attempts at course completion will increase the total length of the program and overall cost of education from what is disclosed. Transfer credits awarded toward your program will likely decrease the overall length and cost of education.

Course descriptions for elective and general education courses can be referenced in the catalog.

**START DATE**

**LENGTH OF QUARTER**

**BREAKS BETWEEN QUARTERS**

**APPROX. HOURS IN CLASS PER WEEK**

**APPROX. HOURS OUTSIDE OF CLASS—HOMEWORK**

### PROGRAM FOCUS

#### QUARTERS 1-2

- **CL102** Introduction to Baking & Pastry Techniques
- **CL103** Sustainable Purchasing & Controlling Costs
- **CL106** Fundamentals of Classical Techniques
- **CL118** Foundations of Classical Techniques

#### QUARTERS 3-4

- **CL117** Latin Cuisine
- **CL128** American Regional Cuisine
- **CL215** Management by Menu
- **CL220** Food & Beverage Operations Management
- **CL244** European Cakes & Tortes
- **CL246** Advanced Patisserie & Display Cakes
- **CL249** Artisan Breads

#### QUARTERS 5-6

- **CL210** Management, Supervision & Career Development
- **CL231** A La Carte
- **CL237** Capstone/Portfolio
- **CL247** Chocolates, Confections & Centerpieces

### GENERAL EDUCATION

- **EN101** English I
- **MT113** Ideas of Mathematics
- **SC104** Nutrition

- **COM105** Public Speaking

### ASSOCIATE OF ARTS — 90 CREDITS

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Culinary Arts (AA)

**COURSE DESCRIPTIONS**

**CL100 INTRODUCTION TO BAKING & Pastry Techniques**
This course is a combination of theory, lecture, demonstration, and hands-on production to introduce an understanding of baking and pastry techniques for use in a commercial kitchen. Special focus is placed on the study of ingredient functions, product identification, and weights and measures as applied to baking and pastry techniques. Instruction is provided on the preparation of yeast-raised dough mixing methods, roll-in doughs, basic cake mixing methods, fillings, icings, pastry cream, and finishing techniques. Students must pass a practical exam in order to be eligible for an approval by Academic Director.

Credits: 4

**CL103 SUSTAINABLE PURCHASING & CONTROLLING COSTS**
This course introduces the student to the methodologies and tools used to control costs and purchase supplies. This course helps the student value the purchasing, planning, and purchasing processes in the food and beverage industry. Primary focus is on supplier selection, planning, and controlling costs, with an introduction to the study of sustainable products and approaches. Topics include planning and controlling costs using budgeting techniques, standard costing, different costing methods, food, beverage, and labor cost control. Prerequisite: None

Credits: 4

**CL105 FUNDAMENTALS OF CLASSICAL TECHNIQUES**
This course covers the fundamental concepts, skills, and techniques involved in basic cookery. Special emphasis is given to the study of ingredients, cooking theories, and the preparation of stocks, broth, glazes, soups, thickening agents, the cooking theories, and the preparation of stocks, soups, sauces, vegetable cookery, starch cookery, and the cooking of meat, seafood, and poultry are covered. This course emphasizes basic cooking techniques such as sautéing, roasting, poaching, braising, and frying. Emphasis is given to the study of ingredients and cooking theories. Lectures and demonstrations teach organization skills in the kitchen and work coordination. The concepts and techniques of stocks, soups, sauces, vegetable cookery, starch cookery, and the cooking of meat, seafood, and poultry are covered. The course emphasizes basic cooking techniques such as sautéing, roasting, poaching, braising, and frying. The class must be taken concurrently with CL106. The two courses are a combination of lecture and lab experience. Prerequisite: Approval of Academic Director

Credits: 2

**CL116 FOUNDATIONS OF CLASSICAL TECHNIQUES**
The fundamental concepts, skills, and techniques involved in basic cookery are covered in this course. Special emphasis is given to the study of ingredients and cooking theory. Lectures teach organization skills in the kitchen and work coordination. The concepts and techniques of stocks, soups, sauces, vegetable cookery, starch cookery, and the cooking of meat, seafood, and poultry are covered. The course emphasizes basic cooking techniques such as sautéing, roasting, poaching, braising, and frying. The class must be taken concurrently with CL106. The two courses are a combination of lecture and lab experience. Prerequisite: Approval of Academic Director

Credits: 2

**CL117 MANAGEMENT BY MENU**
This course prepares future foodservice managers by giving a clear picture of the important role menu planning plays within operations. It covers topics ranging from menu development, pricing, and evaluation to facilities design and layout. Students will benefit from learning to develop high-quality menus crucial to the success of any foodservice operation, not only as a planning tool but also as a source of operational information and a merchandising method for reaching patrons. Prerequisite: CL106

Credits: 4

**CL120 FOOD & BEVERAGE OPERATIONS MANAGEMENT**
The course addresses front-of-the-house operations and is designed to provide students with an introduction from a managerial perspective of providing exceptional service to increasingly sophisticated and demanding guests. This course will survey the world’s leading wines classified by type, as well as other distilled beverages. Topics covered include: the management and training of personnel to be responsible, professional food service servers, product knowledge, the income statement, job descriptions, sales forecasting and cost control. The students will produce a complete dining room and bar operation manual. The project should be saved on diskette or computer disk. Prerequisite: None

Credits: 4

**CL121 INTRODUCTION TO BAKING & Pastry Techniques**
This course provides an introduction to baking and pastry techniques as applied to baking and pastry techniques. Special emphasis is given to the study of ingredients, product identification, and weights and measures as applied to baking and pastry techniques. Instruction is prepared on the preparation of yeast-raised dough mixing methods, roll-in doughs, basic cake mixing methods, fillings, icings, pastry cream, and finishing techniques. Students must pass a practical exam in order to be eligible for an approval by Academic Director.

Credits: 4

**CL122 AMERICAN REGIONAL CUISINE**
The course reinforces the knowledge and skill learned in the preceding classes and helps build student confidence in the techniques of basic cookery. The development of knife skills is accentuated. American Regional Cuisines explore the use of indigenous ingredients in the preparation of traditional and contemporary American specialties. The concepts of mise en place, time line, plate presentation, and teamwork in a production setting are introduced and accentuated. Timing and organization skills are emphasized. Prerequisite: CL105, CL118

Credits: 6

**CL123 MANAGEMENT, SUPERVISION & CAREER DEVELOPMENT**
With a focus on managing people from the hospitality manager’s viewpoint, this course emphasizes techniques for increasing productivity, controlling labor costs, time management, and management change. It also stresses effective communication and explains the responsibilities of a supervisor in the foodservice operation. Students develop techniques and strategies for marketing themselves in their chosen fields. They are encouraged to refine their marketable skills, develop a network of contacts, generating interviews, writing cover letters and resumes, preparing for an employment interview, developing a professional appearance, and follow-up skills. Prerequisite: None

Credits: 4

**CL124 EUROPEAN CAKES & TORTES**
This course covers the fundamental concepts, skills, and techniques involved in basic cookery. Special emphasis is given to the study of ingredients, cooking theories, and the preparation of stocks, soups, sauces, vegetable cookery, starch cookery, and the cooking of meat, seafood, and poultry are covered. This course emphasizes basic cooking techniques such as sautéing, roasting, poaching, braising, and frying. The class must be taken concurrently with CL106. The two courses are a combination of lecture and lab experience. Prerequisite: Approval of Academic Director

Credits: 4

**CL125 CAPSTONE/PORTFOLIO**
Through completion developed with previously covered course work, students will develop a business plan for a foodservice operation. The project will include these areas: Market Analysis and Marketing Strategy, Operating Budget, Sales Projections, Opening Inventories, Capital Equipment, Standardized Recipes and Costing for all standardized recipes, Menu and Facilities Design. The course covers the components of a business plan as well as the strategies for developing and presenting sections of the plan. Business-related competencies are reviewed and tutored as necessary for completion of the project. Prerequisite: Approval of Academic Director

Credits: 4

**CL126 ADVANCED PASTRIES & DISPLAY CASES**
This course provides the information, tools, and instruction to gain proficiency in the preparation of a variety of artisan breads. Emphasis will be placed upon learning to weigh, mix, ferment, shape, bake and store hand-crafted breads. Students will focus on traditional fermentation methods, as well as the science of the ingredients. Students gain assembly speed and increased proficiency in meeting production deadlines with quality products. Prerequisite: CL106, CL118, (Grade of “C” or better in CL102)

Credits: 4

**CL127 CHOCOLATES, CONFECTIONS & CENTERPIECES**
This course prepares future foodservice managers by giving a clear picture of the important role menu planning plays within operations. It covers topics ranging from menu development, pricing, and evaluation to facilities design and layout. Students will benefit from learning to develop high-quality menus crucial to the success of any foodservice operation, not only as a planning tool but also as a source of operational information and a merchandising method for reaching patrons. Prerequisite: CL102

Credits: 4

**CL128 SUSTAINABLE PURCHASING & CONTROLLING COSTS**
This course introduces the student to the methodologies and tools used to control costs and purchase supplies. This course helps the student value the purchasing, planning, and purchase processes in the food and beverage industry. Primary focus is on supplier selection, planning, and controlling costs, with an introduction to the study of sustainable products and approaches. Topics include planning and controlling costs using budgeting techniques, standard costing, different costing methods, food, beverage, and labor cost control. Prerequisite: None

Credits: 4

**CL129 ARTISAN BREADS**
This course provides the information, tools, and instruction to gain proficiency in the preparation of a variety of artisan breads. Emphasis will be placed upon learning to weigh, mix, ferment, shape, bake and store hand-crafted breads. Students will focus on traditional fermentation methods, as well as the science of the ingredients. Students gain assembly speed and increased proficiency in meeting production deadlines with quality products. Prerequisite: CL106, CL118, (Grade of “C” or better in CL102)

Credits: 4

**CL130 INTRODUCTION TO BAKING & Pastry Techniques**
This course provides an introduction to baking and pastry techniques as applied to baking and pastry techniques. Special emphasis is given to the study of ingredients, product identification, and weights and measures as applied to baking and pastry techniques. Instruction is prepared on the preparation of yeast-raised dough mixing methods, roll-in doughs, basic cake mixing methods, fillings, icings, pastry cream, and finishing techniques. Students must pass a practical exam in order to be eligible for an approval by Academic Director.

Credits: 4

**CL131 FOUNDATIONS OF CLASSICAL TECHNIQUES**
The fundamental concepts, skills, and techniques involved in basic cookery are covered in this course. Special emphasis is given to the study of ingredients and cooking theory. Lectures teach organization skills in the kitchen and work coordination. The concepts and techniques of stocks, soups, sauces, vegetable cookery, starch cookery, and the cooking of meat, seafood, and poultry are covered. The course emphasizes basic cooking techniques such as sautéing, roasting, poaching, braising, and frying. The class must be taken concurrently with CL106. The two courses are a combination of lecture and lab experience. Prerequisite: Approval of Academic Director

Credits: 2

**CL134 INTRODUCTION TO BAKING & Pastry Techniques**
This course provides an introduction to baking and pastry techniques as applied to baking and pastry techniques. Special emphasis is given to the study of ingredients, product identification, and weights and measures as applied to baking and pastry techniques. Instruction is prepared on the preparation of yeast-raised dough mixing methods, roll-in doughs, basic cake mixing methods, fillings, icings, pastry cream, and finishing techniques. Students must pass a practical exam in order to be eligible for an approval by Academic Director.

Credits: 4

**CL135 ARTISAN BREADS**
This course provides the information, tools, and instruction to gain proficiency in the preparation of a variety of artisan breads. Emphasis will be placed upon learning to weigh, mix, ferment, shape, bake and store hand-crafted breads. Students will focus on traditional fermentation methods, as well as the science of the ingredients. Students gain assembly speed and increased proficiency in meeting production deadlines with quality products. Prerequisite: CL106, CL118, (Grade of “C” or better in CL102)

Credits: 4

**CL136 NUTRITION**
Prerequisite: Approval of Academic Director

Credits: 3

**CL137 IDEAS OF MATHEMATICS**
Prerequisite: Approval of Academic Director

Credits: 3

**CL138 GENERAL EDUCATION ELECTIVE I**
Prerequisite: Approval of Academic Director

Credits: 3

**CL139 GENERAL EDUCATION ELECTIVE II**
Prerequisite: Approval of Academic Director

Credits: 3

**GENERAL EDUCATION REQUIREMENTS (6 CREDITS)**

COM101 PUBLIC SPEAKING
EN101 ENGLISH I
MT113 IDEAS OF MATHEMATICS
SC104 NUTRITION

Course descriptions describe the learning opportunities that are provided through the classroom and coursework. It is each student’s responsibility to participate in the activities that will lead to successfully meeting the learning outcomes.