### Culinary Arts

**QUARTERS 1-2**

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Course Title</th>
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<tbody>
<tr>
<td>CL102</td>
<td>Introduction to Baking &amp; Pastry Techniques</td>
</tr>
<tr>
<td>CL103</td>
<td>Sustainable Purchasing &amp; Controlling Costs</td>
</tr>
<tr>
<td>CL106</td>
<td>Fundamentals of Classical Techniques</td>
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<tr>
<td>CL117</td>
<td>Latin Cuisine</td>
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<tr>
<td>CL118</td>
<td>Foundations of Classical Techniques</td>
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**QUARTERS 3-4**

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<tr>
<td>CL128</td>
<td>American Regional Cuisine</td>
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<tr>
<td>CL202</td>
<td>Garde Manger</td>
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<td>CL203</td>
<td>World Cuisine</td>
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<td>CL204</td>
<td>Asian Cuisine</td>
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<td>CL209</td>
<td>Classical European Cuisine</td>
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<td>CL215</td>
<td>Management by Menu</td>
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<td>CL220</td>
<td>Food &amp; Beverage Operations Management</td>
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**QUARTERS 5-6**

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<tbody>
<tr>
<td>CL210</td>
<td>Management, Supervision &amp; Career Development</td>
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<td>CL231</td>
<td>A La Carte</td>
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<td>CL237</td>
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<td>CL301</td>
<td>Art Culinaire</td>
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**GENERAL EDUCATION**

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<tr>
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<td>English I</td>
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<tr>
<td>MT113</td>
<td>Ideas of Mathematics</td>
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<td>COM105</td>
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**ASSOCIATE OF ARTS — 90 CREDITS**

### START DATE

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**STUDENT CONSUMER INFORMATION**

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.

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ASSOCIATE OF ARTS — 90 CREDITS
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.

CL 102 INTRODUCTION TO BAKING & Pastry TECHNIQUES
This course is a combination of theory, lecture, demonstration, and hands-on production to provide an introduction to baking and pastry techniques for use in a kitchen. Special focus is placed on the study of ingredients, 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, pâte doy-pa dough, basic cake mixing methods, filling and icing, pastry cream, and finishing techniques. Students must pass a practical exam.
Prerequisite: Approval of Academic Director
Credits: 6

CL 103 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 control 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, price setting, purchase orders, invoices, and purchase supplies. This course helps the student plan for an employment interview, developing 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: Approval of Academic Director
Credits: 4

CL 104 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 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, braising, and frying. "This class must be taken concurrently with CL 106. The two classes are a combination of lecture and lab experience."
Prerequisite: Approval of Academic Director
Credits: 2

CL 108 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. This course emphasizes basic cooking techniques such as sautéing, roasting, braising, and frying. "This class must be taken concurrently with CL 106. The two classes are a combination of lecture and lab experience."
Prerequisite: Approval of Academic Director
Credits: 2

CL 118 AMERICAN REGIONAL CUISINE
The course reinforces the knowledge and skill learned in the preceding classes and helps students build confidence in the techniques of basic cookery. The development of knife skills is emphasized. American Regional Cuisine explores the use of indigenous ingredients in the preparation of traditional recipes. 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: CL 106, CL 118
Credits: 6

CL 122 GARDE MANGER
This course provides students with skills and knowledge of the organization, equipment and responsibilities of the "cold kitchen." Students are introduced to and prepare cold hors d'oeuvres, sandwiches, salads, as well as basic charcuterie items while focusing on the total utilization of product. Reception foods and buffet arrangements are introduced. Students must pass a written and practical exam.
Prerequisite: CL 106, CL 118
Credits: 6

CL 132 WORLD CUISINE
This course emphasizes both the influences and ingredients that create the unique character of selected Latin cuisines. Students prepare, taste, serve, and evaluate traditional regional dishes of Spain, Middle East, Turkey, Greece, Africa, and India. Importance will be placed on ingredients, flavor profiles, preparations, and techniques representative of these cuisines.
Prerequisite: CL 106, CL 118
Credits: 2

CL 135 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 facility 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 source of operational information and a merchandising method for reaching patrons.
Prerequisite: CL 118
Credits: 4

CL 202 CLASSICAL EUROPEAN CUISINE
This course emphasizes both the influences and ingredients that create the unique character of selected Classical European Cuisines. Students prepare, taste, serve, and evaluate traditional regional dishes of British Isles, Italy, France, and Germany, Austria, Switzerland, and Scandinavian countries. Importance will be placed on ingredients, flavor profiles, preparations, and techniques representative of these cuisines.
Prerequisite: CL 106, CL 118
Credits: 6

CL 204 ASIAN CUISINE
This course emphasizes both the influences and ingredients that create the unique character of selected Asian cuisines. Students prepare, taste, serve, and evaluate traditional regional dishes of China, Japan, Korea, Vietnam, Thailand, and Indonesia. Importance will be placed on ingredients, flavor profiles, preparations, and techniques representative of these cuisines.
Prerequisite: CL 106, CL 118
Credits: 2

CL 205 MANAGEMENT & WRITING
This course emphasizes both the influences and ingredients that create the unique character of selected Classical European Cuisines. Students prepare, taste, serve, and evaluate traditional regional dishes of the regions of China, Japan, Korea, Vietnam, Thailand, and Indonesia. Importance will be placed on ingredients, flavor profiles, preparations, and techniques representative of these cuisines.
Prerequisite: CL 106, CL 118
Credits: 2

CL 206 FOOD & BEVERAGE OPERATIONS MANAGEMENT
This 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 staff, service of the foodservice operation, the income statement, job descriptions, sales forecasting and cost control. The students will produce a complete dining room and bar operation manual. This project should be saved on diskette or other appropriate storage medium for the development of a business plan.
Prerequisite: None
Credits: 4

CL 207 FUNDAMENTALS OF CLINICAL TECHNIQUES
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 control 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, price setting, purchase orders, invoices, and purchase supplies. This course helps the student plan for an employment interview, developing 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: Approval of Academic Director
Credits: 4

CL 208 WINE & SPIRITS PORTFOLIO
This course will celebrate the culinary styles, flavors, and service methods of a variety of different wine styles and the world's leading spirits. Through hands-on labs and an active classroom approach, students will gain knowledge of the world's leading wines and spirits, and an understanding of their use in food and beverage service. This course will also explore wine and spirits as a source of operational information and a merchandising method for reaching patrons. This course will celebrate the culinary styles, flavors, and service methods of a variety of different wine styles and the world's leading spirits. Through hands-on labs and an active classroom approach, students will gain knowledge of the world's leading wines and spirits, and an understanding of their use in food and beverage service. This course will also explore wine and spirits as a source of operational information and a merchandising method for reaching patrons. The principles of dining room service are practiced and emphasized. The philosophy of food is further explored and examined in light of today's understanding of food, nutrition, and presentation.
Prerequisite: Approval of Academic Director
Credits: 2

CL 209 CÔTÉ DU RHÔNE PORTFOLIO
This course is designed to introduce students to the wines of the Rhône Valley, France. Students will focus on learning about the different wine regions and styles of the Rhône Valley, France, while also gaining an understanding of the wines' impact on food and beverage service. The course will cover the various wine styles produced in the Rhône Valley, as well as their pairing with different types of food. Students will also learn about the history and culture of the wine region, and gain an understanding of the production methods used to create the wines. The course will be taught using a combination of lectures, hands-on tasting sessions, and practical demonstrations. Students will have the opportunity to apply what they have learned in a real-world setting through a wine tasting event.
Prerequisite: Approval of Academic Director
Credits: 2

CL 210 MANAGEMENT, SUPERVISION & CAREER DEVELOPMENT
With a focus on managing people from the hospitality supervisor's viewpoint, this course covers topics such as the management of personnel to be responsible, professional, and productive, the control of labor costs, time management, and managing 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 field. Emphasis is placed on students’ assessing their more marketable skills, developing 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

CL 211 À LA CARTE
Introduces students to the a la carte kitchen, an emphasis is on “la minute” method of food preparation, plus dining room service standards. Industry terminology, correct application of culinary skills, plate presentation, organization, and timing in producing items off both a fixed-price menu and à la carte menu are stressed. The principles of dining room service are practiced and emphasized. The philosophy of food is further explored and examined in light of today's understanding of food, nutrition, and presentation.
Prerequisite: Approval of Academic Director
Credits: 4

CL 214 JOB AND CAREER SEARCH STRATEGIES
This course is designed to improve students’ job search skills, which are a combination of research, networking, and interview strategies. We will explore how to perform effective research of companies and careers, how to develop effective networking skills, and how to prepare for and succeed in interviews. The course will also cover topics such as resume writing, cover letters, and interview preparation. Students will have the opportunity to put these skills into practice by participating in mock interviews and working on their own job search strategies.
Prerequisite: Approval of Academic Director
Credits: 2

CL 215 BUSINESS PLAN DEVELOPMENT
This course introduces the student to the concept of writing a business plan for a foodservice operation. The project will include these areas: Market Analysis and Marketing Strategy, Operating Budget, Sales/Forecasting, Generating Income, Capital Equipment, Standardized Recipes and Costing for all standard recipes, Menu and Facilitative Design. The course covers the components of a business plan as well as techniques 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

CL 216 GENERAL EDUCATION REQUIREMENTS
Course descriptions for elective and general education courses can be referenced in the catalog.

GENERAL EDUCATION REQUIREMENTS
(6 CREDITS)*
COM105 PUBLIC SPEAKING
EN101 ENGLISH I
M1111 IDEAS OF MATHEMATICS
SC104 NUTRITION

GENERAL EDUCATION ELECTIVE I
GENERAL EDUCATION ELECTIVE II

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