## PROGRAM FOCUS

### QUARTERS 1-2

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<thead>
<tr>
<th>Course Code</th>
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<tbody>
<tr>
<td>CUL102</td>
<td>Fundamentals of Classical Techniques</td>
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<tr>
<td>CUL104</td>
<td>Concepts and Theories of Culinary Techniques</td>
</tr>
<tr>
<td>CUL132</td>
<td>Management by Menu</td>
</tr>
<tr>
<td>CUL141</td>
<td>American Regional Cuisine</td>
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<tr>
<td>CUL152</td>
<td>Latin Cuisine</td>
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<tr>
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<td>Sustainable Purchasing and Controlling Costs</td>
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<tr>
<td>CUL1201</td>
<td>Garde Manger</td>
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<td>CUL1244</td>
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<tr>
<td>CUL1248</td>
<td>Introduction to Baking and Pastry Techniques</td>
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<td>CUL252</td>
<td>Food and Beverage Operations Management</td>
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<tr>
<td>CUL345</td>
<td>World Cuisine</td>
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### QUARTERS 5-6

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<tr>
<td>CUL215</td>
<td>Management, Supervision and Career Development</td>
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<td>CUL261</td>
<td>À la Carte Kitchen</td>
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<td>CUL271</td>
<td>Art Culinaire</td>
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<td>CUL272</td>
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<tr>
<td>CUL343</td>
<td>Classical European Cuisines</td>
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### GENERAL EDUCATION

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<tr>
<td>ENGL1301</td>
<td>English Composition</td>
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<tr>
<td>HECO1322</td>
<td>Nutrition</td>
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<tr>
<td>MATH1310</td>
<td>College Mathematics</td>
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<table>
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<tbody>
<tr>
<td>Humanities History Elective</td>
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<tr>
<td>PSYC2301</td>
<td>General Psychology</td>
</tr>
<tr>
<td>SPCH1315</td>
<td>Public Speaking</td>
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</tbody>
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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, registering for fewer hours or unsuccessful attempts at course completion will increase the total length of the program. 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.
CUL102 FUNDAMENTALS OF CLASSICAL TECHNIQUES
The fundamental concepts, skills, and techniques involved in basic cookery are covered in this course. Students learn the preparation of stocks, broths, glazes, soups, thickening agents, the grand sauces and emulsion sauces. Lectures and demonstrations teach organizational skills in the kitchen, work coordination and knife skills. The basics of vegetable cookery, starch cookery, and meat, fish and poultry cookery are covered. Emphasis is given to basic cookery techniques such as sautéing, roasting, braising and frying.
Prerequisite: None
Credits: 3

CUL104 CONCEPTS & THEORIES OF CULINARY TECHNIQUES
The fundamental concepts, theories and techniques involved in basic cookery are covered in the course. Special emphasis is given to the study of ingredients and cooking theories. Lectures teach organizational skills in the kitchen and work coordination. The basics of stocks, soups, sauce, vegetable cookery, starch cookery, meat and poultry are covered. Emphasis is given to basic cooking techniques such as sautéing, roasting, braising and frying.
Prerequisite: None
Credits: 3

CUL122 MANAGEMENT BY MENU
This course prepares future culinarians and food service managers by giving a clear picture of the important role menu planning plays within operations. It covers topics ranging from menu development and pricing to evaluation of the facilities design and layout. Students will learn that understanding menus is crucial to the success of any food service operation, i.e., a planning tool, source of operational information and a merchandising method for reaching patrons.
Prerequisite: None
Credits: 3

CUL137 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 emphasis on the study of sustainable products and approaches. Topics include planning and controlling costs using budgeting techniques, standard costing, standard recipes, performance measurements, and food, beverage, and labor cost controls.
Prerequisite: None
Credits: 3

CUL141 AMERICAN REGIONAL CUISINE
This 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 accentuated. American regional cuisine explores 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: None
Credits: 6

CUL152 LATIN 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 Mexico, South America, and the Caribbean Islands. Importance will be placed on ingredients, flavor profiles, preparations, and techniques representative of these cuisines.
Prerequisite(s): CUL102, CUL104
Credits: 3

CUL225 GRILLE 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, salads, sandwiches, soups, 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(s): CUL102, CUL104
Credits: 4

CUL235 MANAGEMENT, SUPERVISION & CAREER DEVELOPMENT
This is a multifaceted course which focuses on managing people from the hospitality supervisor’s perspective. The course covers the essential elements for completing a minimum 90 hours of field experience or verifying a minimum 300 hours industry experience. The management emphasis is on techniques for improving productivity, controlling labor costs, time management, and managing change. It also stresses effective communication and explains the responsibilities of a supervisor in the food service industry. Students develop strategies and techniques for marketing themselves in their chosen fields. Emphasis will be placed on students assessing their more marketable skills, developing a network of contacts, generating interview interest, writing a cover letter and résumé, preparing for their employment interview, and following-up---interviews, and will address the interview follow-up. The field experience requirement supervised, verifiable experiences in the culinary field with a minimum of 10 working hours in food production. Students are responsible for securing the field experience site and may seek assistance through The Institute. The field experience is a semi-structured and supervised situation in which students receive basic training and directed work experience in selected entry-level positions consistent with career preference. Emphasis is on job competence, performance, professionalism, and work relations.
Prerequisite(s): None
Credits: 3

CUL244 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 the four regions of China, Japan, Korea, Vietnam, Thailand, and Indonesia. Importance will be placed on ingredients, flavor profile, preparations, and techniques representative of these cuisines.
Prerequisite(s): CUL102, CUL104
Credits: 3

CUL245 INTRODUCTION TO BAKING CULINARY TECHNIQUES
This course is a combination of theory, lecture, demonstration, and hands-on production to provide an introduction to baking and pastry technique 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, pastries, basic cake mixing methods, fillings, icings, pastry cream, and finishing techniques. Emphasis is also placed on desert plating and presentation. This course includes a practical exam.
Prerequisite: None
Credits: 6

CUL325 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. Survey of the world’s leading service driven by type, as well as other distilled beverages. Topics covered include the management and training of personnel to be responsible, professional alcohol servers, product knowledge, the income statement, job performance, and the responsibilities of the “cold kitchen.” Students are introduced to and prepare cold hors d’ oeuvres, salads, sandwiches, soups, 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(s): CUL102, CUL104
Credits: 4

CUL326 LA CAVE KITCHEN
This course introduces students to the La Cave Kitchen, emphasis on “a la minute” method of food preparation, plus dining room service standards. Emphasis is placed on terminology, correct application of culinary techniques, production standards and the development of good work ethic. Students are responsible for securing the field experience site and may seek assistance through The Institute. The field experience is a semi-structured and supervised situation in which students receive basic training and directed work experience in selected entry-level positions consistent with career preference. Emphasis is on job competence, performance, professionalism, and work relations.
Prerequisite(s): None
Credits: 3

CUL344 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 the four regions of China, Japan, Korea, Vietnam, Thailand, and Indonesia. Importance will be placed on ingredients, flavor profile, preparations, and techniques representative of these cuisines.
Prerequisite(s): CUL102, CUL104
Credits: 3

CUL371 ART CULINARY
This course will reinforce the culinary styles, restaurants, restaurateurs, and chefs who are in the current industry spotlight. Their style, substance, and quality will be discussed and examined. During the hands-on production aspect of the class, students will have the opportunity to be exposed to specialty produce and product.
Prerequisite: CUL343
Credits: 6

CUL372 CAPSTONE
Through competencies developed in previous courses, students will develop a complete business plan for a minimum 100-seat restaurant. This project will include: market analysis and marketing strategy, operating budget, sales projections, opening inventories, capital equipment, standardized recipes and costing for all standardized recipes, and menu and facilities design. The student will have the assistance of Chief Instructor to assist with the compilation of the capstone restaurant project.
Prerequisite(s): CUL132, CUL135
Credits: 3

CUL393 CULINARY ELECTIVES
This course emphasizes both the influences and ingredients that create the unique character of selected regional cuisines. Students prepare, taste, serve, and evaluate traditional, regional dishes of the British Isles, Italy, France, Germany, Austria, Switzerland, and Scandinavian countries. Importance will be placed on ingredients, flavor profiles, preparations, and techniques representative of these cuisines.
Prerequisite(s): CUL102, CUL104
Credits: 6

CUL394 INTRODUCTION TO THE BAKE SHOP
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 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, pastries, basic cake mixing methods, fillings, icings, pastry cream, and finishing techniques. Emphasis is also placed on desert plating and presentation. This course includes a practical exam.
Prerequisite: None
Credits: 6

CUL395 WINE CULINARY
This course provides students with skills and knowledge about wine, which includes the influences and ingredients that create the unique character of selected regional cuisines. Students prepare, taste, serve, and evaluate traditional, regional dishes of Spain, Middle East, Turkey, Greece, Africa, Asia, and India. Importance will be placed on ingredients, flavor profiles, preparations, and techniques representative of these cuisines.
Prerequisite(s): CUL102, CUL104
Credits: 6