# Culinary Management

## Program Focus

### General Education

- **ENGL1301**: English Composition
- **HECO1322**: Nutrition
- **MATH1310**: College Mathematics
- **PSYC2301**: General Psychology
- **SPCH1315**: Public Speaking
- **SOCI1306**: Social Problems

### Culinary Courses

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### Humanities Courses

- **CUL300**: Humanities English Elective
- **CUL310**: Humanities History Elective
- **SOCL100**: Social Problems

### Mathematics and Science Courses

- **CUL350**: Mathematics and Science Elective
- **CUL360**: Mathematics and Science Elective

## General Education

- **Foreign Language Requirement**
- **PSYC2301**: General Psychology
- **SPCH1315**: Public Speaking

## 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 as 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 successful attempts at course completion will increase the total length of the program. Excessive course drops or withdrawals may result in the loss of credits toward your program. Your program will likely increase the overall length and cost of education.

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

**STUDENT CONSUMER INFORMATION**

https://www.artinstitutes.edu/austin/student-consumer-information

This is a sample schedule only. Schedule subject to change without notice at the discretion of the school.

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**The Art Institute of Austin**

A branch of The Art Institutes International LLC

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CULINARY MANAGEMENT (BS)  

COURSE DESCRIPTIONS

CUL 102  
LATIN CUISINE  

This course introduces the student to the influences and ingredients that create the unique character of Mediterranean cuisine. The course includes the study of Italian, Spanish, Greek, and the Middle Eastern cuisines. Emphasis is placed on the flavors of the cuisine, the history behind it, and the role of the cuisine in the world food community.

Prerequisite: None  
Credit: 3

CUL 104  
POTENTIALS & THEORIES OF CULINARY TECHNIQUES

The fundamental concepts, theories, and techniques involved in basic cuisine are covered in the course. Emphasis is placed on the ingredients, cooking processes, and techniques used in the preparation of basic dishes. Emphasis is placed on the flavors of the cuisine, the history behind it, and the role of the cuisine in the world food community.

Prerequisite: None  
Credit: 3

CUL 105  
MANAGEMENT BY MENU

This course prepares future culinary and food service management students for the important role menu planning plays in operations. It covers topics ranging from menu development and pricing to evaluation of the finished design and layout. Students will learn to understand their menu as a crucial tool in both product and cost control.

Prerequisite: None  
Credit: 3

CUL 123  
SUSTAINABLE PURCHASING

A CONTROLLING COSTS  

This is a multidisciplinary course which covers topics ranging from food system development, including job-scheduling, and other advanced topics. Emphasis is placed on students assessing their current responsibilities, developing a network of contacts, and identifying situations in which students might be able to apply the concepts discussed in the course.

Prerequisite: None  
Credit: 3

CUL 124  
ASIAN CUISINE

This course introduces students to the influences and ingredients that create the unique character of Asian cuisine. The course includes the study of Japanese, Chinese, Korean, and Vietnamese cuisines. Emphasis is placed on the flavors of the cuisine, the history behind it, and the role of the cuisine in the world food community.

Prerequisite: None  
Credit: 3

CUL 125  
INTRODUCTION TO BAKING & PASTRY TECHNIQUES

This course is an introduction to the theory, lecture, demonstration, and hands-on production to provide an understanding of the history and development of baking, and the use of ingredients and equipment. Emphasis is placed on the flavors of the cuisine, the history behind it, and the role of the cuisine in the world food community.

Prerequisite: None  
Credit: 3

CUL 126  
FOOD & BEVERAGE MANAGEMENT

This course addresses front-of-the-house operations and hotel management. Students develop a new menu to incorporate food cost and marketing strategies. The course also covers topics such as quality assurance, food safety, and operational policies.

Prerequisite: CUL 102, CUL 105  
Credit: 3

CUL 128  
A LA CARTe KITCHEN

This course introduces students to the A La Carte kitchen, emphasizing a "la" minute" method of food preparation. Emphasis is placed on the flavors of the cuisine, the history behind it, and the role of the cuisine in the world food community.

Prerequisite: None  
Credit: 3

CUL 129  
MANAGEMENT, SUPERVISION & CAREER PLANNING

This course covers the fundamentals of management and career planning. Emphasis is placed on organizing, planning, and coordinating basic management activities. Students also learn about the management of people and the role of management in career planning.

Prerequisite: None  
Credit: 3

CUL 130  
HOSPITALITY MARKETING

This course is designed to provide students with the skills and knowledge to succeed in the hospitality industry. Emphasis is placed on the flavors of the cuisine, the history behind it, and the role of the cuisine in the world food community.

Prerequisite: None  
Credit: 3

CUL 131  
FOODSERVICE MANAGEMENT & TRAINING

This course introduces students to the foodservice management and training process. Emphasis is placed on the flavors of the cuisine, the history behind it, and the role of the cuisine in the world food community.

Prerequisite: None  
Credit: 3

CUL 132  
CULINARY TECHNIQUES

This course introduces students to the influences and ingredients that create the unique character of culinary techniques. The course includes the study of a variety of cooking techniques. Emphasis is placed on the flavors of the cuisine, the history behind it, and the role of the cuisine in the world food community.

Prerequisite: None  
Credit: 3

CUL 133  
LEADERSHIP & ORGANIZATIONAL DEVELOPMENT

This course introduces students to the principles and practices of leadership. Emphasis is placed on the flavors of the cuisine, the history behind it, and the role of the cuisine in the world food community.

Prerequisite: None  
Credit: 3

CUL 134  
CLASSICAL EUROPEAN CUISINE

This course introduces students to the influences and ingredients that create the unique character of European cuisine. The course includes the study of French, Italian, and Spanish cuisines. Emphasis is placed on the flavors of the cuisine, the history behind it, and the role of the cuisine in the world food community.

Prerequisite: None  
Credit: 3

CUL 135  
FOODSERVICE TECHNOLOGY & INFORMATION

This course introduces students to the influences and ingredients that create the unique character of foodservice technology and information. The course includes the study of computer systems, software, and database management. Emphasis is placed on the flavors of the cuisine, the history behind it, and the role of the cuisine in the world food community.

Prerequisite: None  
Credit: 3

CUL 136  
WORLD CUISINE

This course introduces students to the influences and ingredients that create the unique character of world cuisine. The course includes the study of African, Middle Eastern, Asian, and Latin American cuisines. Emphasis is placed on the flavors of the cuisine, the history behind it, and the role of the cuisine in the world food community.

Prerequisite: None  
Credit: 3

CUL 137  
FOODSERVICE MANAGEMENT & TRAINING

This course introduces students to the influences and ingredients that create the unique character of foodservice management and training. The course includes the study of management principles, organizational behavior, and the role of the manager in an organization. Emphasis is placed on the flavors of the cuisine, the history behind it, and the role of the cuisine in the world food community.

Prerequisite: None  
Credit: 3

CUL 138  
FOOD & BEVERAGE MANAGEMENT

This course addresses front-of-the-house operations and hospitality management. Emphasis is placed on the flavors of the cuisine, the history behind it, and the role of the cuisine in the world food community.

Prerequisite: None  
Credit: 3

CUL 139  
HOSPITALITY MANAGEMENT

This course addresses front-of-the-house operations and hospitality management. Emphasis is placed on the flavors of the cuisine, the history behind it, and the role of the cuisine in the world food community.

Prerequisite: None  
Credit: 3

CUL 140  
FOODSERVICE MANAGEMENT & TRAINING

This course introduces students to the influences and ingredients that create the unique character of foodservice management and training. The course includes the study of management principles, organizational behavior, and the role of the manager in an organization. Emphasis is placed on the flavors of the cuisine, the history behind it, and the role of the cuisine in the world food community.

Prerequisite: None  
Credit: 3

CUL 141  
FOODSERVICE TECHNOLOGY & INFORMATION

This course introduces students to the influences and ingredients that create the unique character of foodservice technology and information. The course includes the study of computer systems, software, and database management. Emphasis is placed on the flavors of the cuisine, the history behind it, and the role of the cuisine in the world food community.

Prerequisite: None  
Credit: 3

CUL 142  
WORLD CUISINE

This course introduces students to the influences and ingredients that create the unique character of world cuisine. The course includes the study of African, Middle Eastern, Asian, and Latin American cuisines. Emphasis is placed on the flavors of the cuisine, the history behind it, and the role of the cuisine in the world food community.

Prerequisite: None  
Credit: 3

CUL 143  
WORLD CUISINE

This course introduces students to the influences and ingredients that create the unique character of world cuisine. The course includes the study of African, Middle Eastern, Asian, and Latin American cuisines. Emphasis is placed on the flavors of the cuisine, the history behind it, and the role of the cuisine in the world food community.

Prerequisite: None  
Credit: 3

CUL 144  
WORLD CUISINE

This course introduces students to the influences and ingredients that create the unique character of world cuisine. The course includes the study of African, Middle Eastern, Asian, and Latin American cuisines. Emphasis is placed on the flavors of the cuisine, the history behind it, and the role of the cuisine in the world food community.

Prerequisite: None  
Credit: 3

CUL 145  
WORLD CUISINE

This course introduces students to the influences and ingredients that create the unique character of world cuisine. The course includes the study of African, Middle Eastern, Asian, and Latin American cuisines. Emphasis is placed on the flavors of the cuisine, the history behind it, and the role of the cuisine in the world food community.

Prerequisite: None  
Credit: 3

CUL 146  
WORLD CUISINE

This course introduces students to the influences and ingredients that create the unique character of world cuisine. The course includes the study of African, Middle Eastern, Asian, and Latin American cuisines. Emphasis is placed on the flavors of the cuisine, the history behind it, and the role of the cuisine in the world food community.

Prerequisite: None  
Credit: 3

GENERAL EDUCATION REQUIREMENTS

A comprehensive overview of the general education requirements at the University of Houston. Students may select a course from each of the following categories to meet the requirements:

- ARTS AND HUMANITIES
- SOCIAL SCIENCE
- NATURAL SCIENCE
- MATHEMATICS AND SCIENCE ELECTIVE

Course descriptions describe the learning opportunities that are provided through each course. Students must pass all courses with a grade of C or better to meet the requirements. Students must consult with their academic advisor to select courses that best meet their academic and career objectives.