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.
Baking & Pastry (AAS)

CUL122 FUNDAMENTALS OF CLASSICAL TECHNIQUES
The fundamental concepts, principles, and practices involved in classical cuisine are covered in this course. Students learn the preparation of basic stocks, creams, bouillon, sauces, aspic, thickening agents, and other basic components. The course includes lectures and demonstrations teach organizational skills in the kitchen, work coordination and knife skills. Students learn the fundamentals of classical techniques such as sautéing, roasting, braising, and frying.

Prerequisite: None
Credits: 3

CUL125 MANAGEMENT, SUPERVISION & CAREER DEVELOPMENT
The course is a multifaceted course which focuses on managing people from the hospitality system's viewpoint; developing job search skills, and either completing a minimum 30 hours of field experience or verifying a minimum 300 hours industry experience. The management emphasis is on techniques for increasing productivity, controlling labor costs, time management, and managing change. It also stresses effective communication and explores the responsibilities of a supervisor in the food service industry. Students develop techniques and strategies 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, writing a cover letter and résumé, and developing a professional appearance, closing, and interviews follow-up. The field experience requires supervised, verifiable experience in the culinary field with a minimum of 90 work 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. Documentation must be completed during the course. Prerequisite(s): CUL112, CUL110
Credit: 3

CUL248 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 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 mixes, milk breads, pie doughs, basic cake mixes, fondant, a sugar sphere, and modeling techniques. Emphasis is also placed on desert plating and presentation. Students must pass a practical exam. Prerequisite: None
Credits: 3

CUL126 LATIN CUISINE
This course emphasizes the influence of ingredients and dishes 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): CUL112, CUL110
Credit: 3

CUL114 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, and food and beverage, and labor cost controls.
Prerequisite: None
Credits: 3

CUL131 AMERICAN REGIONAL CUISINE
This course reinforces knowledge and skill learned in the preceding classes and helps students build confidence in the basic kitchen. 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 professional setting are introduced and accentuated. Timing and organization skills are emphasized. Prerequisite(s): CUL114, CUL112
Credits: 6

CUL230 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 wine series classified 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 descriptions, sales, forecasting, and cost control. The students will produce a complete dining room experience in a restaurant setting. Students will produce a complete dining room experience in a restaurant setting and address an income statement. Students are responsible for securing the field experience site and may seek assistance through the Institute. Field Experience is a semi-structured and supervised situation in which students receive basic training and directed work experience in select entry-level positions consistent with career preference. Emphasis is on job competence, performance, professionalism, and work relations. Documentation must be completed during the course.
Prerequisite(s): CUL112, CUL110
Credit: 3

CUL254 ARTISAN BREADS & BAKING PRODUCTION
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 mix, ferment, shape, bake and store handcrafted breads. Students will focus on traditional fermentation, as well as the science of the ingredients. Students learn assembly speed and increase their proficiency in meeting production deadlines with quality products.
Prerequisite: CUL248
Credit: 6

CUL101 INTRODUCTION TO BAKING & PATISSERIE
The course introduces students to the A la Carte service, competition or banquet function. Methods and procedures for producing high quality specialty decorated cakes, as well as the design, assembly, and decorating of wedding cakes will be introduced.
Prerequisite: CUL112, CUL110
Credit: 6

CUL215 STUDIO BAKERY & PASTRY TECHNIQUES
Students and faculty jointly produce a variety of pastries and baked goods that will be showcased in the studio bakery. This course is designed to allow students the freedom to develop their own projects while also meeting the expectations of a professional bakery. Emphasis will be placed upon learning to mix, ferment, shape, bake and store handcrafted breads. Students will focus on traditional fermentation, as well as the science of the ingredients. Students learn assembly speed and increase their proficiency in meeting production deadlines with quality products.
Prerequisite: CUL248
Credit: 6

CUL216 ADVANCED PATISSERIE & DISPLAY CAKES
This course explores the techniques of plated service, and advanced chocolate techniques. Emphasis is placed on creating a variety of plating techniques, as well as applying them to different types of dishes. The course emphasizes the importance of consistent and accurate plating techniques, as well as the design, assembly, and decorating of wedding cakes will be introduced.
Prerequisite: CUL112, CUL110
Credit: 6

CUL217 HIST2322 WORLD CIVILIZATIONS II (4.0)
CUL102 INTRODUCTION TO BAKING & PATISSERIE
The course introduces students to the A la Carte kitchen, emphasis on “a 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 of both a food-price menu and a 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. Prior work experience or field study experience required, supervised, verifiable experience in the culinary field with a minimum of 90 work hours in food production. Emphasis is on job competence, performance, professionalism, and work relations. Documentation must be completed during the course.
Prerequisite(s): CUL112, CUL110
Credit: 3

CUL218 HIST1301 U.S. HISTORY I (4.0)
CUL102 INTRODUCTION TO BAKING & PATISSERIE
The course introduces students to the A la Carte kitchen, emphasis on “a 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 of both a food-price menu and a 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. Prior work experience or field study experience required, supervised, verifiable experience in the culinary field with a minimum of 90 work hours in food production. Emphasis is on job competence, performance, professionalism, and work relations. Documentation must be completed during the course.
Prerequisite(s): CUL112, CUL110
Credit: 3

CUL219 HIST1302 U.S. HISTORY II (4.0)
CUL102 INTRODUCTION TO BAKING & PATISSERIE
The course introduces students to the A la Carte kitchen, emphasis on “a 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 of both a food-price menu and a 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. Prior work experience or field study experience required, supervised, verifiable experience in the culinary field with a minimum of 90 work hours in food production. Emphasis is on job competence, performance, professionalism, and work relations. Documentation must be completed during the course.
Prerequisite(s): CUL112, CUL110
Credit: 3

CUL220 HIST2321 WORLD CIVILIZATIONS I (4.0)
CUL221 HIST2322 WORLD CIVILIZATIONS II (4.0)

HIST1301 U.S. HISTORY I (4.0)
HIST1302 U.S. HISTORY II (4.0)
HIST2321 WORLD CIVILIZATIONS I (4.0)
HIST2322 WORLD CIVILIZATIONS II (4.0)

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