Culinary Arts

PROGRAM FOCUS

QUARTERS 1-2

CUL102
Fundamentals of Classical Techniques

CUL104
Concepts and Theories of Culinary Techniques

CUL132
Management by Menu

CUL141
American Regional Cuisine

CUL152
Latin Cuisine

QUARTERS 3-4

CUL137
Sustainable Purchasing and Controlling Costs

CUL1201
Garde Manger

CUL244
Asian Cuisine

CUL248
Introduction to Baking and Pastry Techniques

CUL252
Food and Beverage Operations Management

CUL345
World Cuisine

GENERAL EDUCATION

ENGL1301
English Composition

HECO1322
Nutrition

MATH1310
College Mathematics

Humanities History Elective

PSYC2301
General Psychology

SPCH1315
Public Speaking

ASSOCIATE OF APPLIED SCIENCE — 90 CREDITS

QUARTER 5-6

CUL215
Management, Supervision and Career Development

CUL261
À la Carte Kitchen

CUL271
Art Culinaire

CUL272
Capstone

CUL343
Classical European Cuisines

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.
CUL102: FUNDAMENTALS OF CLASSICAL TECHNIQUES
This course reinforces the knowledge and skill involved in classical/old world cuisine. The students learn to prepare stocks, sauces, soups, sausages, and traditional proteins. Emphasis is given to the basic cooking techniques such as sautéing, roasting, braising, and frying. Students must successfully pass a practical cooking examination covering a variety of techniques.

CUL105: ORGANIZATION SKILLS
This course emphasizes both the ingredients and the principles 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.

CUL106: INTRODUCTION TO BAKING & PASTRY TECHNIQUES
This course is designed to teach the students the techniques and skills needed to understand the basics of bakery and pastry making. The course will cover basic baking techniques such as making bread, cakes, and pastries. Emphasis will be placed on the preparation of dough, baking, and pastry techniques. Students will learn how to work with yeast, flour, and sugar to create a variety of baked goods.

CUL107: GARDE MANAGER
This course provides students with skills and knowledge of the organization, equipment, and responsibilities of the “cold kitchen.” Students will be introduced to and trained in the skills needed to operate a cold kitchen, including food safety, sanitation, and quality control. Emphasis will be placed on the on-the-job training of students.

CUL108: MANAGEMENT, SUPERVISION & CAREER DEVELOPMENT
This is a multipurpose course which focuses on developing business and management skills. Students will learn about the management of a food service operation, including planning, organizing, directing, and controlling. Emphasis will be placed on effective communication, decision making, and leadership.

CUL109: SUSTAINABLE PURCHASING & CONTROLLING COSTS
This course introduces the student to the methodologies and tools used to control costs and improve profitability. The course will focus on the study of sustainable products and approaches. Topics include planning and controlling costs using budgeting techniques, standard costing, and performance measurement, and food, beverage, and labor cost control. Emphasis will be placed on the importance of using sustainable purchasing practices.

CUL110: AMERICAN REGIONAL CUISINE
This course focuses on the knowledge and skill learned in the preceding classes and helps students build confidence in the techniques of basic cooking. The development of skills is emphasized. 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.

CUL112: MANAGEMENT BY MENU
This course prepares future culinarians and food service managers by giving a clear picture of the field. It focuses on the importance of menu planning and its relation to the success of a food service operation. Emphasis will be placed on the importance of understanding menus and their impact on the sales and profitability of a food service operation.

CUL113: CAPSTONE
This course is designed to prepare students for the workplace. It focuses on developing the skills and knowledge needed to succeed in the food service industry. Students will learn about the importance of job competence, performance, professionalism, and presentation. They will also learn about change, the philosophy of food, and the responsibilities of a supervisor.

CUL114: ART CULINAIRE
This course will reinforce the culinary skills and techniques involved in basic cooking covered in the preceding classes. This course will focus on the use of indigenous ingredients in the preparation of traditional and contemporary American specialties. Emphasis will be placed on the importance of ingredients, flavor profiles, preparations, and techniques representative of these cuisines.

CUL115: CLASSICAL EUROPEAN CUISINES
This course emphasizes both the influences and ingredients that create the unique character of classical European cuisines. Students will learn about the importance of ingredients, flavor profiles, preparations, and techniques representative of these cuisines.

CUL116: WORLD CUISINE
This course emphasizes both the influences and ingredients that create the unique character of selected World cuisines. Students will learn about the importance of ingredients, flavor profiles, preparations, and techniques representative of these cuisines.