

CULINARY (330CUL)

Culinary (330CUL) 700

College Success Hospitality Perspective

This course introduces students to the expectations of the college community and to the academic skills that promote success during their college career. Through coursework, students will develop strategies to improve their academic and professional skills. Students will also learn the importance of taking personal responsibility for their academic and career choices. Topics will be approached from a variety of interdisciplinary perspectives that focus on connecting individuals to their local and global communities in the culinary and hospitality industries. Through assignments that integrate community engagement, service learning, and hospitality and/or on-campus service projects, students will make connections between their coursework and their lives. Writing assignments, as appropriate to the discipline, are part of the course.

Eligibility for ENGLISH 96 and MATH 98.

3 Lecture hours. 3 Credit Hours.

Offered At: KK

Culinary (330CUL) 701

Intro To Food Service I

This class is an introduction to the food service industry (history, organization and future challenges), career opportunities, standards of professionalism, instruction in principles, procedures and use of basic equipment; basic food and kitchen safety, beginning fundamentals and concepts of cooking. An emphasis will be placed on culinary math and measurements as well as culinary terminology. Writing assignments, as appropriate to the discipline, are part of the course.

Eligibility for ENGLISH 96 and MATH 98; Concurrent enrollment in 330CUL 703,705,708.

3 Lecture hours. 3 Credit Hours.

Offered At: KK

Culinary (330CUL) 703

Food Sanitation & Safety I

Safe food handling is expected at all times when working in a commercial kitchen for the safety of the guests. This class will cover topics such as preventing food-borne illness, HACCP procedures, facility sanitation, legal guidelines, kitchen safety, safe food preparation, storing, and reheating guidelines to introduce the student to kitchen safety and sanitation. Writing assignments, as appropriate to the disciplines, are part of the course.

Eligibility for ENGLISH 96 and MATH 98; Concurrent enrollment in 330CUL 701,705,708.

1-2 Lecture Hours. 1-2 Credit Hours.

Offered At: KK

Culinary (330CUL) 705

Chef's Training I-Section A

This course covers basic knife skills, proper station set-up and sanitation, classical cooking terminology, standard cooking methods, stock preparation, sauce preparation and heat transfer methods of steaming, sweating and roasting. Emphasizes professionalism, team work and career readiness as basic elements for success. Writing assignments, as appropriate to the discipline, are part of the course.

Eligibility for ENGLISH 96 and MATH 98, Concurrent enrollment in 330CUL 701,703 and 708.

9 Laboratory hours. 1 Lecture hours. 4 Credit Hours.

Offered At: KK

Culinary (330CUL) 706

Introduction to Garde Manger

Introduction to Garde Mangerr (the cold kitchen) where the student will produce items such as cold soups, cold sauces, cheese plates, fruit plates, vegetable crudité, salads, sandwiches and condiments. Creative and attractive food presentation will include but will not be limited to color blocking, garnishing, knife cuts and spatial awareness. Includes sanitation as it applied to cold food preparation ready-to-eat foods and the equipment in the Garde Manger kitchen. Writing assignments, as appropriate to the discipline, are part of the course.

Grade of C or better in 330CUL 701, 330CUL 703, 330CUL 705, and 330CUL 708 or Consent of Department Chairperson.

9 Laboratory hours. 1 Lecture hours. 4 Credit Hours.

Offered At: KK

Culinary (330CUL) 708

Chef's Training I-Section B

This class continues building on Chef Training I – A with a focus on the standard cooking and heat transfer methods of frying, broiling, poaching, and braising. Includes practicing knife skills, proper station set-up, classical cooking terminology and culinary math and measurements. Students will be introduced to basic plate presentations. Writing assignments, as appropriate to the discipline, are part of the course.

Eligibility for ENGLISH 96 and MATH 98; concurrent enrollment in 330CUL 701, 703, and 705.

9 Laboratory hours. 1 Lecture hours. 4 Credit Hours.

Offered At: KK

Culinary (330CUL) 709

Advanced Garde Manger

This course is designed to provide the student with advanced garde manger skills focusing on the creation and production of pates, galantines, roulades, sausage, hors d'oeuvres, and canapes. Canning and preserving are also covered.. Both individual plate and buffet presentations will be included to stress the visual appeal of food. Writing assignments, as appropriate to the discipline, are part of the course.

Grade of C or better in 330CUL 701, 330CUL 703, 330CUL 705, and 330CUL 708 or Consent of Department Chairperson.

9 Laboratory hours. 1 Lecture hours. 4 Credit Hours.

Offered At: KK

Culinary (330CUL) 710

Plant Based Cooking

Students will be in the kitchen for this lab class creating flavor profiles for complete meals while utilizing health-supportive cooking methods and plant based ingredients. Common ingredients such as grains, beans, tofu, tempeh, seitan, vegetables and fruits will be incorporated into recipes providing for well-rounded meals suitable for following a plant-based diet. Writing assignments, as appropriate to the discipline, are part of the course.

Grade of C or better in 330CUL 701, 330CUL 703, 330CUL 705, and 330CUL 708 or consent of Department Chairperson.

9 Laboratory hours. 1 Lecture hours. 4 Credit Hours.

Offered At: KK

Culinary (330CUL) 714

Nutrition for Chefs

This course provides the basic principles of nutrition and their relation to food preparation. Nutrition's role in culinary techniques, ingredient selection, flavor development and creation of healthful menu options will be applied in lecture and experiential learning. Writing assignments, as appropriate to the discipline, are part of the course.

Grade of C or better in 330CUL 701, 703, 705 and 708 or Consent of Department Chairperson.

3 Lecture hours. 3 Credit Hours.

Offered At: KK

Culinary (330CUL) 717

Food Costing & Control

This course introduces common financial indicators in the food service industry. It includes topics such as profit and loss statements, food and beverage costs, purchasing and receiving, pricing a menu, measuring labor and managing from an operational and profitable perspective. Writing assignments, as appropriate to the discipline, are part of the course.

Eligibility for ENGLISH 96 and MATH 98 or Consent of Department Chairperson.

3 Lecture hours. 3 Credit Hours.

Offered At: KK

Culinary (330CUL) 721

Entree Preparation

Study of principles, methods and techniques involved in the preparation of international cuisines with an emphasis on specialized cooking methods and flavor profiles; practical experience in banquet and buffet production with an emphasis on presentation techniques and design; proper and safe use of tools, materials and quantity foodservice equipment. Writing assignments, as appropriate to the discipline, are part of the course.

Grade of C or better in 330CUL 701, 703, 705, 708 or Consent of Department Chairperson. Concurrent enrollment in 330CUL 707 and 723.

15 Laboratory hours. 2 Lecture hours. 7 Credit Hours.

Offered At: KK

Culinary (330CUL) 723

Food Service Management

Instruction in food service management and executive responsibility in all facets of the food service industry. Writing assignments, as appropriate to the discipline, are part of the course.

Eligibility for ENGLISH 96 and MATH 98 or Consent of Department Chairperson. Concurrent enrollment in 330CUL 717 and 721.

3 Laboratory hours. 4 Lecture hours. 5 Credit Hours.

Offered At: KK

Culinary (330CUL) 728

Restaurant Service

This course is held within a restaurant environment in which students will work for half of the semester in the kitchen and the other half in the dining room to be able to have a well-rounded operational experience. Students will utilize the cooking skills that they have learned in prior lab classes to effectively cook in a restaurant setting with a focus on guest satisfaction, speed and plate consistency. Food safety and sanitation, cooking techniques, plate presentation and professionalism are also included. When working in the dining room, students will rotate through positions typically found in a restaurant while creating a positive dining experience. Professionalism, teamwork, and following set service standards are included. Writing assignments, as appropriate to the discipline, are part of the course.

Eligibility for ENGLISH 96 and MATH 98. Grade of C or better in (330CUL 701, 330CUL 703, 330CUL 705, and 330CUL 708), or Consent of Department Chairperson.

18 Laboratory hours. 1 Lecture hours. 7 Credit Hours.

Offered At: KK

Culinary (330CUL) 730

International Cooking

This class studies the principles and techniques involved in the preparation of cuisines from around the world with an emphasis on specialized cooking methods and flavor profiles found in the regions and countries being studied. Writing assignments, as appropriate to the discipline, are part of the course.

Grade of C or better in 330CUL 701, 330CUL 703, 330CUL 705, and 330CUL 708 or consent of Department Chairperson.

9 Laboratory hours. 1 Lecture hours. 4 Credit Hours.

Offered At: KK