

Culinary Arts (CULN)

Culinary Arts (CULN) Classes

CULN 100 : Math for the Culinary Arts

Credits: 3

Class Hours: 3 lecture

Description: This course introduces the quantitative methods, reasoning, and operations necessary to perform tasks and solve problems needed by culinary professionals. The quantitative methods covered include computation measurement, ratio, proportion and percent; conversions, recipe scaling, yield percent and recipe costing; baker's percentage and kitchen ratios; purchasing; and proportioning. Applications include interpretation and analysis of quantitative information needed in culinary situations.

Semester Offered: Spring

Course Student Learning Outcomes (CSLOs):

1. Perform mathematical calculations and procedures that are frequently used in professional kitchens and bakeshops.
2. Demonstrate ability to apply skills in dimensional analysis, judge reasonableness and communicate quantitative information specific to culinary applications.
3. Apply mathematical skills and concepts to the interpretation and analysis of quantitative information in order to solve culinary problems such as unit measurement and conversions, recipe scaling, yield percent, recipe costing, baker's percent and kitchen ratios, purchasing and portioning.

CULN 101B : Introduction to Food Service, Basic Skills, and Sanitation

Credits: 4

Class Hours: 1 lecture and 6 lecture/lab

Description: This course will provide an overview of the rapidly growing food service industry from entry level to management positions. Students will learn the basic skills needed to enter an entry-level position with an emphasis on sound work ethics and attitudes required to seek employment in the food service industry.

Semester Offered: Fall

Course Student Learning Outcomes (CSLOs):

1. Evaluate and demonstrate basic principles of sanitation and safety in a food service operation. Demonstrate safe food handling and safe work habits.
2. Describe various jobs of chefs and cooks who are employed in quality food production and short order kitchens.
3. Demonstrate basic cutting skills and cooking methods utilizing the proper usage of tools and equipment according to safety standards.
4. Demonstrate basic cutting skills and cooking methods utilizing the proper usage of tools and equipment according to safety standards.
5. Apply principles of sanitation in receiving, storing, handling, preparing, and serving foods in large quantities and food to order by using acceptable procedures when preparing potentially hazardous foods to include time/temperature principles.

CULN 101C : Introduction to Food Service, Short Order, and Quantity Food Cookery

Credits: 4

Class Hours: 1 lecture and 6 lecture/lab

Prerequisites: "C" or higher in CULN 101B.

Description: This course will provide an overview of the rapidly growing food service industry from entry level to management positions. The students will reinforce the basic skills needed to enter an entry level position with an emphasis on sound work ethics and attitudes required to seek employment in the food service industry. This course

emphasizes high production standards, attractive service, use of proper equipment, and efficient use of time. Students will demonstrate principles in quantity food preparation using large quantity equipment. This course also stresses food selection, proper food storage/sanitation, and recipe and product evaluations.

Semester Offered: Spring

Course Student Learning Outcomes (CSLOs):

1. Demonstrate skills to organize, work, break down, and clean various work stations according to safety and sanitation standards.
2. Prepare products typically found in short order and cafeteria kitchens with established safety and sanitation practices and basic cooking principles with timeliness and quality.
3. Apply principles of sanitation in receiving, storing, handling, preparing, and serving foods in large quantities and food to order by using acceptable procedures when preparing potentially hazardous foods to include time/temperature principles.

CULN 102B : Introduction to Food Service, Breakfast Cookery, and Cafeteria Service

Credits: 4

Class Hours: 1 lecture and 6 lecture/lab

Description: This course will provide an overview of the rapidly growing food service industry with the basic skills needed to enter an entry level position with an emphasis on sound work ethics and attitude required to seek employment in the food service industry. This course emphasizes high production standards, attractive service, use of proper equipment, and efficient use of time. The course also stresses food selection, proper food storage/sanitation, and recipe and product evaluations. This course introduces students to breakfast short order cooking concepts and includes instruction and practical application in the following: eggs cooked to order, omelets, pancakes, waffles, French toast, and hot cereals. Students will also be trained in offering weekly specials for cafeteria operation.

Semester Offered: Spring

Course Student Learning Outcomes (CSLOs):

1. Demonstrate skills to organize, work, break down, and clean various work stations according to safety and sanitation standards.
2. Demonstrate basic cutting skills and cooking methods utilizing the proper usage of tools and equipment according to safety standards.
3. Evaluate and demonstrate basic principles of sanitation and safety in a food service operation to practice safe food handling and safe work habits.
4. Prepare breakfast and quantity cooking products typically found in short order, cafeteria, and restaurant services with established safety and sanitation practices and basic cooking principles with timeliness and quality.
5. Apply principles of sanitation in receiving, storing, handling, preparing, and serving foods in large quantities and food to order by using acceptable procedures when preparing potentially hazardous foods to include time/temperature principles.

CULN 102C : Introduction to Food Service, Pantry Development, and Basic Baking

Credits: 4

Class Hours: 1 lecture and 6 lecture/lab

Prerequisites: "C" or higher in CULN 102B.

Description: This course will provide an overview of the rapidly growing food service industry with the basic skills needed to enter an entry level position with an emphasis on sound work ethics and attitudes required to seek employment in the food service industry. This course emphasizes high production standards, attractive service, use of proper equipment, and efficient use of time. The course also stresses food selection, proper food storage/sanitation, and recipe and product evaluations. Students will gain knowledge and skills in the preparation and presentation of hot and cold sandwiches, salads, and salad dressings. This course is an introduction to baking, emphasizing the basic formulas, fundamentals, and procedures.

Semester Offered: Spring

Course Student Learning Outcomes (CSLOs):

1. Prepare various salads, salad dressings, sandwiches, and quantity cooking products typically found in short order, cafeteria, and restaurant services with established safety and sanitation practices and basic cooking principles with timeliness and quality.
2. Identify and demonstrate basic baking methods used in food service operations with established quality and timeliness.
3. Demonstrate skills to organize, work, break down, and clean various work stations according to safety and sanitation standards.
4. Apply principles of sanitation in receiving, storing, handling, preparing, and serving foods in large quantities and food to order by using acceptable procedures when preparing potentially hazardous foods to include time/temperature principles.

CULN 111 : Introduction to the Culinary Industry

Credits: 2

Class Hours: 2 lecture

Description: This course provides an overview of the culinary industry within the aspects of the entire hospitality industry. It provides students with an introduction to the historical, social, and cultural forces that have affected and shaped the industry of today. Students will identify job qualifications and opportunities, professional standards, communication skills, and attitudes essential for successful workers in the industry.

Semester Offered: Fall

Course Student Learning Outcomes (CSLOs):

1. Analyze job qualifications and opportunities, professional standards, communication skills, and attitudes essential for successful workers in the industry.
2. Simulate steps to seek, apply for, attain, and retain employment in culinary and hospitality industry careers based on personal preferences and industry standards.
3. Identify and explain the various kinds of commercial and industrial food operations, and service styles in the industry today.

CULN 112 : Sanitation and Safety

Credits: 2

Class Hours: 2 lecture

Prerequisites: Qualified for ENG 106.

Description: This course is the study and application of principles and procedures of sanitation and safety in the hospitality industry. This course includes the study of foodborne illnesses, biological hazards, chemical hazards, physical hazards, and cross-contamination as they may occur during the flow of food. An introduction to Hazard Analysis Critical Control Point (HACCP) and other sanitation and safety programs will also be presented. Safety issues and Occupational Safety and Health Administration (OSHA) guidelines and standards will be covered as they apply to the hospitality industry.

Semester Offered: Fall

Course Student Learning Outcomes (CSLOs):

1. Identify the basic principles of sanitation and safety and be able to apply them to food service operations.
2. Reinforce personal hygiene habits and food handling practices that protect the health of the consumer.

CULN 115 : Menu Merchandising

Credits: 2

Class Hours: 2 lecture

Prerequisites: "C" or higher in CULN 271. "C" or higher in CULN 100 or MATH 100.

Description: This course is a study of the factors involved in planning effective menus for a variety of food service operations. This course includes the design, format, selection, pricing, and balance of menu items based on an understanding of the needs of various target markets.

Semester Offered: Spring

Course Student Learning Outcomes (CSLOs):

1. Create menus which apply the culinary principles of good menu planning for a variety of facilities and services.

2. Incorporate basic principles of marketing and planning into menu designs and layouts for a variety of facilities and services.

CULN 116 : Introduction to Culinary Sustainability

Credits: 1

Class Hours: 1 lecture

Description: This course overviews a variety of sustainable practices, and examines how to implement them in a foodservice operation. Students will learn to combine elements of purchasing/receiving, energy and water conservation, and recycling to help control costs while reaping the benefits of being good environmental stewards.

Semester Offered: Fall

Course Student Learning Outcomes (CSLOs):

1. Explain the importance of a variety of sustainable practices in a foodservice operation.
2. Implement a variety of sustainable practices in a foodservice operation as a means of controlling operating costs and for being good environmental stewards.

CULN 121 : Culinary Fundamentals

Credits: 4

Class Hours: 9 lab and 2 lecture/lab

Prerequisites: "C" or higher or concurrent enrollment in CULN 112. Qualified for ENG 106 and MATH 82X.

Description: This course is an introduction to the basic concepts, skills, and techniques of food preparation. Course competencies includes fundamental cooking methods and formulas for stocks, soups, sauces, meats, seafood, poultry, vegetables, and starches. Students will learn to identify, use, and maintain ingredients, equipment, tools, and utensils in a safe and sanitary manner.

Semester Offered: Fall

Course Student Learning Outcomes (CSLOs):

1. Develop skills in knife, tool, and equipment handling, and operate safely and correctly.
2. Apply principles of food preparation to produce a variety of food products.
3. Apply principles of sanitation in receiving, storing, handling, preparing, and serving foods in large quantities and food to order by using acceptable procedures when preparing potentially hazardous foods to include time/temperature principles.

CULN 130 : Intermediate Cookery

Credits: 5

Class Hours: 1 lecture and 9 lab and 2 lecture/lab

Prerequisites: "C" or higher in CULN 121.

Description: This course focuses on the application of basic concepts, skills, and techniques in fundamentals of cookery, short order cookery (including breakfast cookery as found in coffee shops, snack bars, and other quick service outlets with an emphasis in American Regional Cuisine), and quantity food production with emphasis on menu development, recipe standardization and conversion, and quality control. This course also includes experience in both quantity food production and short order cookery.

Semester Offered: Fall

Course Student Learning Outcomes (CSLOs):

1. Develop skills in knife, tool and equipment handling and apply principles of food preparation to produce a variety of food products and operate equipment safely and correctly.
2. Practice standards in behavior, grooming and dress that reflect the mature work attitude expected of industry professionals.
3. Demonstrate sustainability practices as a means for controlling operating costs and for being good environmental stewards.
4. Organize a workstation in a timely manner while following proper sanitation and safety procedures.
5. Apply knowledge of laws and regulations relating to safety and sanitation in the kitchen.

CULN 150 : Fundamentals of Baking

Credits: 5

Class Hours: 1 lecture and 9 lab and 2 lecture/lab

Prerequisites: "C" or higher in CULN 130.

Description: This course is an introduction to the fundamental concepts, skills, and techniques of basic baking. Special emphasis is placed on the study of ingredient functions, product identification, weights, measures, and proper use and maintenance of bakeshop tools and equipment. Students identify the basic baking concepts and techniques in preparing items such as quick breads, yeast breads, pies, cakes, cookies, dessert sauces, custards, and creams.

Semester Offered: Spring

Course Student Learning Outcomes (CSLOs):

1. Identify various food products, equipment, baking principles and techniques typically used in a production bake shop.
2. Identify standardized recipes, formulas and conversions, measurements, and baker's percentages.
3. Apply the fundamentals of baking science towards the preparation of a variety of products.
4. Demonstrate and evaluate skills in the preparation of various food products in a production bake shop.

CULN 160 : Dining Room Operations

Credits: 5

1 lecture, 2 lecture/lab, and 9 lab

Prerequisites: "C" or higher in CULN 150.

Description: This course is the study and application of the variety of service styles and techniques practiced by industry with special emphasis on the importance of the relationship coordination between the front and the back of the house. It includes the study of the principles, practices, responsibilities and liabilities associated with alcohol service.

Semester Offered: Spring

Course Student Learning Outcomes (CSLOs):

1. Demonstrate quality customer service using a variety of service styles.
2. Describe various types of table service and settings incorporating the general rules of dining room service.
3. Describe and list varieties of alcoholic and non-alcoholic beverages and their relationship with food.
4. Explain laws and procedures related to responsible alcohol service.
5. Practice standards in behavior, grooming and dress that reflect the mature work attitude expected of industry professionals.
6. Demonstrate CPR and First Aid skills sufficient to obtain certification in American Heart Association CPR/First Aid.

CULN 185 : Culinary Nutrition

Credits: 3

Class Hours: 3 lecture

Prerequisites: Qualified for ENG 106 and MATH 82X.

Description: This course provides a practical and systematic approach in developing a philosophy about healthful eating. It also provides the necessary guidelines for recipe adaptation and menu planning.

Semester Offered: Fall

Course Student Learning Outcomes (CSLOs):

1. Describe the characteristics, functions, and food sources of the major nutrients and how to maximize nutrient retention in food preparation and storage.
2. Apply the principles of nutrient needs throughout the human life cycle towards menu planning and food preparation.
3. Apply the principles of nutrition and adapt menu items to reflect lower sodium, cholesterol, saturated fat, sugar, and calories.

CULN 221 : Continental Cuisine

Credits: 5

1 lecture, 2 lecture/lab, and 9 lab

Prerequisites: "C" or higher in CULN 150 and CULN 160.

Description: This course focuses on expanding competencies gained in Fundamentals of Cookery, Intermediate Cookery, and other prior culinary courses, emphasizing creativity and the refining and perfecting of skills and techniques acquired. Students specialize in cooked-to-order dishes typically served in hotels and fine dining restaurants with special emphasis on the classical cuisines. This course also covers the preparation and presentation of Continental and European cuisines.

Semester Offered: Fall

Course Student Learning Outcomes (CSLOs):

1. Prepare cooked-to-order dishes typically served in fine dining restaurants with emphasis on Continental and European cuisine.
2. Demonstrate the professionalism standards by practicing standards in behavior, grooming and dress that reflect the mature work attitude expected of industry professionals.
3. Prepare dishes with speed and efficiency by being organized (mise en place), using correct cooking methods that meet industry standards, within safety and sanitation guidelines.

CULN 222 : Asian Pacific Cuisine

Credits: 5

1 lecture, 2 lecture/lab, and 9 lab

Prerequisites: "C" or higher in CULN 221.

Description: This course focuses on basic classical Asian/Pacific cookery techniques that have evolved into the culinary concepts and flavors utilized in Pacific Rim and Hawai'i Regional cuisine. Through the production of the contemporary menu, students learn about cooking techniques, specialty ingredients, seasonal foods, spices, and herbs.

Semester Offered: Fall

Course Student Learning Outcomes (CSLOs):

1. Demonstrate the professionalism standards by practicing standards in behavior, grooming and dress that reflect the mature work attitude expected of industry professionals.
2. Compare and evaluate the similarities and differences of the Asian and Pacific Island cuisines presented and discussed in class.
3. Prepare Asian and Pacific Island cuisines using culinary traditions, artistry, and special uses of fruits, vegetables, spices, herbs, and cooking ingredients presented and discussed in class.
4. Prepare dishes with speed and efficiency by being organized (mise en place), using correct cooking methods that meet industry standards, within safety and sanitation guidelines.

CULN 242 : Applied Garde Manger

Credits: 5

1 lecture, 2 lecture/lab, and 9 lab

Prerequisites: "C" or higher in both CULN 221 and CULN 222 or approval of instructor.

Description: This course is a study of the basic Garde Manger principles as well as the functions and duties of the department as it relates to and integrates with other kitchen operations. The preparation of specialty items such as aspics, chaud-froids, forcemeat, pates, terrines, galantines, mousses, as well as ice sculpturing, tallow sculpturing, and fruit and vegetable carving will be covered in this seven and a half week course.

Semester Offered: Spring

Course Student Learning Outcomes (CSLOs):

1. Demonstrate skills in producing a wide variety of cold food products.
2. Prepare items appropriate for buffet presentation, including decorative pieces.

CULN 271 : Purchasing and Cost Control

Credits: 4

Class Hours: 3 lecture and 3 lab

Prerequisites: Qualified for MATH 100 or approval of instructor.

Description: In this course, students will analyze purchasing and food control systems in commercial food service operations. Students will practice cost and sales analysis, comparative buying, and inventory control.

Semester Offered: Fall

Course Student Learning Outcomes (CSLOs):

1. Apply knowledge of quality standards and regulations governing purchasing, receiving, and storing food and non-food products in quality food service operations.
2. Perform mathematical functions related to food service to calculate costs, price menus, and evaluate financial statements.

CULN 275 : Human Resource Management and Supervision

Credits: 3

Class Hours: 3 lecture

Prerequisites: "C" or higher in CULN 271. Qualified for either ENG 100 or ENG 106.

Description: This course is designed to prepare the student for the transition from employee to supervisor in a food service operation. Students will learn to identify and evaluate various leadership styles and techniques. Course content also includes employee training, motivation, and evaluation techniques common in food service operations.

Semester Offered: Spring

Course Student Learning Outcomes (CSLOs):

1. Analyze, understand, and demonstrate knowledge of human resources management theories, techniques, and methods practiced by supervisors and managers.
2. Recognize and understand the laws and regulations that affect restaurant and food service operations.
3. Demonstrate an understanding of employee compensation and benefits including collective bargaining regulations.
4. Demonstrate good practice in management of human resources in the food service industry.

CULN 294 : Culinary Arts Practicum

Credits: 5

Class Hours: 1 lecture and 9 lab and 2 lecture/lab

Prerequisites: "C" or higher in CULN 115, CULN 185, CULN 242, and CULN 271; or approval of instructor.

Corequisite Courses:

CULN 275

Description: This capstone course is designed to integrate culinary training with academic studies and field experience using fundamental cooking techniques, food science, aesthetics, managerial principles, and sensory perception as the framework. Students will plan, organize, staff, direct, and control a restaurant on campus. They will be responsible for menu designs, service, finances, purchasing, and productivity. The instructor serves as a resource in the areas of market analysis, menu creation and design, cost control, and financial analysis.

Semester Offered: Spring

Course Student Learning Outcomes (CSLOs):

1. Operate a fine dining restaurant with the necessary procedures developed through the information learned throughout the culinary program.
2. Evaluate the advantages and disadvantages of the fine dining restaurant operation developed.