

Culinary Arts (CUL) Courses

CUL1015 Introduction to Culinary Foundations

This course introduces students to techniques practiced in the professional kitchen: the craft, tools, food safety and sanitation, basic knife skills and mise en place. Students are introduced to moist cooking techniques of boiling, simmering, poaching, steaming, blanching/shocking and sweating while the basic preparations of stocks, soups and classic sauces are introduced. Culinary science, sensory analysis and sustainability are explored.

Offered at Charlotte, Denver, Denver CE, North Miami, Providence, Providence CE

3 Quarter Credit Hours

CUL1035 Culinary Fundamentals

Students investigate and practice the cooking techniques of grilling, sautéing, baking, braising, stewing, broiling, roasting and frying while producing and tasting complimenting contemporary sauces. Vegetable and starch cuts and cookery are demonstrated and practiced. Students practice reading and writing standardized recipes, as well as recipe scaling and costing.

Offered at Charlotte, Denver, Denver CE, North Miami, Providence, Providence CE

3 Quarter Credit Hours

CUL1055 Cooking in Today's Restaurant: Breakfast & Lunch

Students practice the cooking techniques introduced in Foundations and Fundamentals using breakfast, brunch and lunch cookery. Product preparations include eggs, sandwiches, quick breads, soups, and vegetable cookery. Standard plate presentation, recipe costing and discussion of nutritional needs are explored.

Offered at Charlotte, Denver, Denver CE, North Miami, Providence, Providence CE

3 Quarter Credit Hours

CUL1075 Cooking in Today's Restaurant: Dinner

Students continue to develop the ability to competently execute the production skills required for a successful culinary career. Emphasis is on braising, stewing and roasting and the preparation of accompanying sauces.

Offered at Charlotte, Denver, Denver CE, North Miami, Providence, Providence CE

3 Quarter Credit Hours

CUL1095 Cooking in the Global Marketplace

Basic nutrition and healthy eating concepts are investigated as students explore traditional ethnic ingredients from cuisines around the world to produce meat-minimalistic menus and recipes highlighting vegetables, legumes and grains. Sourcing food locally, seasonal menus, and sustainability in the foodservice industry are discussed.

Offered at Charlotte, Denver, Denver CE, North Miami, Providence, Providence CE

3 Quarter Credit Hours

CUL1100 Introduction to Culinary Skills and Techniques

Students learn the techniques practiced in the professional kitchen: the craft, the tools, food safety and sanitation, basic knife skills, culinary math applications, and mise en place. Students are introduced to moist cooking techniques such as boiling, simmering, poaching, steaming, blanching/shocking and sweating. In addition, students identify and fabricate a variety of proteins. The basic preparations of stocks, soups and classic sauces are introduced. The course provides skills that become the foundation on which students build a lifetime of culinary learning.

Offered at Charlotte, Denver, North Miami, Providence

4.5 Quarter Credit Hours

CUL1115 The Science of Cooking and Sensory Analysis

This course introduces students to the basic functions of ingredients and cooking processes. Students conduct experiments and think critically to compare, contrast and evaluate how ingredients change through the use of various cooking techniques. This course will explore recipe modification, ingredient substitution, and problem solving in the kitchen. Emphasis is placed on the sensory evaluation of food, the development and use of sensory terminology, and real-world restaurant applications.

Offered at Charlotte, Denver, Denver CE, North Miami, Providence, Providence CE

3 Quarter Credit Hours

CUL1135 Purchasing, Product Identification & Protein Fabrication

This course presents students with the flow of goods and food safety concepts within the purchasing, receiving, storing and distribution functions. Comprehensive purchasing is discussed. Through demonstrations and experience-based production, students engage in identifying, handling and fabricating proteins, dry-goods and staples. Students review and discuss quality standards, yields, costing, packaging and labeling.

Offered at Charlotte, Denver, Denver CE, North Miami, Providence, Providence CE

3 Quarter Credit Hours

CUL1320 Elements of a la Minute Cooking

Students are introduced to sauté, shallow-fry and grill. Students apply portion control, ingredient selection, cooking and flavoring techniques, with a focus on nutrition. Students are introduced to a la minute cooking and baking methods. Culinary math as applied to portion control and recipe costing is emphasized.

Offered at Charlotte, Denver, North Miami, Providence

4.5 Quarter Credit Hours

CUL1325 Essentials of Dining Service

Learn and practice the skills of front-of-the house (FOH) operations and professional dining and beverage service techniques reflecting contemporary practices. Etiquette, quality service and guest relations, effective communication skills, critical thinking, check handling and point of sale systems are emphasized.

Offered at Charlotte, Denver, Denver CE, North Miami, Providence, Providence CE

3 Quarter Credit Hours

CUL1345 Foundations of Baking & Pastry

Production includes basic breads and rolls, laminated dough, muffins, quick breads, cookies and pies. Proper use of the baker's scale, liquid measurement and equipment identification are a primary focus for this course.

Offered at Charlotte, Denver, Denver CE, North Miami, Providence, Providence CE

3 Quarter Credit Hours

CUL2215 The Craft of Garde Manger

Learn and develop the craft of garde manger utilizing both traditional and contemporary techniques in cooking, preservation, forcemeat production and charcuterie, while applying the concept of "total utilization". Using marketable displays, the preparation and presentation of hot and cold hors d'oeuvres, fresh cheeses and cold sauces is practiced.

Prerequisite(s): Completion of all freshman culinary labs (or concurrent).

Offered at Charlotte, Denver, Denver CE, North Miami, Providence, Providence CE

3 Quarter Credit Hours

CUL2255 Advanced Pastry

This course covers the preparation of individual plated desserts, using a variety of traditional and modern plating techniques incorporating design, flavor, and textural components. Station organization, portion control and cost determination are emphasized.

Prerequisite(s): CUL1345 (or concurrent).

Offered at Charlotte, Denver, Denver CE, North Miami, Providence, Providence CE

3 Quarter Credit Hours

CUL2386 Culinary Arts International Exchange

The Ireland International Exchange program combines practical and educational learning experience. Emphasis is placed on providing students with hands-on learning in preparing and serving food and beverages.

The practical training takes place in some of Ireland's most prestigious hotels. Other learning takes place in regional education centers. The Azores Exchange program takes place at Escola De Formacao Turistica E. Hoteleira. The academic curriculum develops a student's practical and cognitive skills through the planning and preparation of entire meals. Cultural culinary experiences enhance the program through various field trips, seminars and demonstrations.

Prerequisite(s): Completion of all freshman-level course work.

Offered at Charlotte, Denver, North Miami, Providence

13.5 Quarter Credit Hours

CUL2510 Contemporary Restaurant Operations and Management

Students explore front-of-the-house operations and practice professional dining, beverage service, and supervisory skills. Etiquette, guest relations, communication skills, teamwork, critical thinking, and professionalism are emphasized. Students practice management concepts including operational procedures and financial responsibilities. Students are introduced to the production and sensory evaluation of beverages and the principles of food and beverage pairings.

Offered at Charlotte, Denver, Denver CE, North Miami, Providence, Providence CE

4.5 Quarter Credit Hours

CUL2810 Global à la Carte

Students apply diverse skills to produce contemporary, globally influenced à la carte menus through the exploration of flavor profiles, culture, and cuisines with an emphasis on healthful, appropriate and modern professional cooking skills and ingredients.

Prerequisite(s): (CUL1015, CUL0135, CUL1055, CUL1075, CUL1095, CUL1115, CUL1135) or (CUL1100, CUL1320), sophomore status.

Offered at Charlotte, Denver, Denver CE, North Miami, Providence, Providence CE

4.5 Quarter Credit Hours

CUL3010 Introduction to Culinary Instruction

This course is a study of methods, tools, and techniques employed in facilitating the teaching and training of culinary arts. The knowledge and skills which are necessary for the professional role of an instructional specialist, such as a facilitator, trainer, or teacher, is emphasized throughout this course. Concentration is placed on the preparation and the process of delivering effective teaching and training activities in short term programs such as workshops, seminars, presentations and demonstrations. Students will have the opportunity to conduct classroom observations and implement and apply selected instructional strategies discussed in class.

Offered at North Miami

4.5 Quarter Credit Hours

CUL3020 Foundations of Wine

This course introduces the student to a systematic approach to wines and develops the student's ability to describe them in a marketable way. The course teaches a fundamental understanding of the relationship between location, climate, terrain, soils, viticulture, vinification and grape varieties and the differentiation between quality levels of wine. Wine tastings incorporate structured analysis leading students to identify regional and varietal organoleptic differences in wines. Tastings incorporate discussions on the pairing of food and wine. Representative wines are tasted.

Prerequisite(s): Online students must be of legal drinking age -21 years of age in the US- or of minimum legal drinking age in the country where they are attending the course. Please note that we periodically ask students to provide us with a government ID showing their date of birth. (OL)

Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE

4.5 Quarter Credit Hours

CUL3030 Exploring Cheese

This course provides an opportunity for students to explore the world of cheese. Cheese history, production and trends are analyzed within a worldwide business context. Course components include sensory evaluation, classification, ripening, storage, purchasing, service and applications in today's kitchens. Students learn how to best purchase and serve cheese to enhance profitability in restaurant menu programs or retail outlets. Students also evaluate the principles of beer and wine pairings with cheese. Students are prepared to pass the Wisconsin Cheesecyclopedia, a cheese education course exam.

Offered at Charlotte, Providence, Providence CE

4.5 Quarter Credit Hours

CUL3082 Exploring Mead and Honey

This course provides students the opportunity to explore the origins and history of honey and honey fermentation, as well as challenges to the apiary industry and the effects of terroir on honey quality. Students learn about the role and importance of bees and honey in the global food industry. Various types of mead, the world's oldest documented fermented beverage, are analyzed and produced. Packaging, labeling, licensing and regulatory compliance, as well as sales and marketing aspects, are also explored. Successful students should be prepared to sit for the BJCP Mead Judge Certification exam.

Prerequisite(s): Online students must be of legal drinking age -21 years of age in the US- or of minimum legal drinking age in the country where they are attending the course. Please note that we periodically ask students to provide us with a government ID showing their date of birth. (HY) (OL)

Offered at Online, Providence, Providence CE

4.5 Quarter Credit Hours

CUL3092 Brewing Arts

This course helps students develop an understanding of traditional and modern styles of beer and brewed alcoholic beverages by examining production methods and ingredients, and through sensory analysis. Students explore historical context, as well as modern industry structures and trends. Students learn how to brew an all-grain beer recipe and to identify common beer faults and their causes. Upon completion of this course, students are prepared to sit for the Certified Beer Server exam from the Cicerone Certification program.

Prerequisite(s): Online students must be of legal drinking age -21 years of age in the US- or of minimum legal drinking age in the country where they are attending the course. Please note that we periodically ask students to provide us with a government ID showing their date of birth. (OL)

Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE

4.5 Quarter Credit Hours

CUL3093 Coffee, Tea and Non-alcoholic Beverage Specialist

The role of non-alcoholic beverages in profitable beverage programs is a focus of this course. It combines advanced knowledge and application of coffee, tea, water, ready-to-drink and other non-alcoholic beverages with structured systematic tastings, analysis, production and service. Students analyze the application of these non-alcoholic beverages to the on-premise market. (OL)

Offered at Charlotte, Denver, North Miami, Online, Providence

4.5 Quarter Credit Hours

CUL3095 Designing Contemporary Plated Desserts

This course covers the preparation and presentation of contemporary plated desserts using sensory analysis applications to achieve well-rounded flavor and plate profiles. Emphasis is placed on development of a flavor palette using both sweet and savory spices, herbs and cooking techniques of various regions and countries of the world.

Prerequisite(s): Junior status.

Offered at North Miami, Providence

3 Quarter Credit Hours

CUL3131 Chef-Driven Contemporary Casual Concepts

This course provides students the opportunity to explore the unique challenges of operating a contemporary, chef-driven, casual dining concept, developing strategies to maximize profits while maintaining food integrity. Cooking skills are refined and advanced culinary techniques are applied to innovative, student-driven menus utilizing a global pantry and sustainably sourced foods that align with current industry practice.

Prerequisite(s): Completion of all sophomore culinary labs.

Offered at North Miami, Providence

3 Quarter Credit Hours

CUL3141 Corporate Dining Concepts

This course provides students the opportunity to explore the unique challenges of operating a contemporary, chef-driven, corporate restaurant dining concept, developing strategies to maximize profits while maintaining food integrity. Cooking skills are refined and advanced culinary techniques are applied to innovative, student-driven menus utilizing a global pantry and sustainably sourced foods that adhere to specific consumer expectations.

Prerequisite(s): Completion of all sophomore culinary labs.

Offered at North Miami, Providence

3 Quarter Credit Hours

CUL3144 Farm to Table Desserts

This course focuses on the creation of plated desserts around seasonal produce and artisan products from a modern perspective. Emphasis is on incorporating fresh fruits and vegetables, whole grains, and artisan products. Students explore extending the seasonality of desserts through food preservation. Fundamental and innovative pastry techniques are covered in lecture and daily production. Students apply their knowledge by creating and executing a contemporary multi-course dessert tasting menu.

Prerequisite(s): CUL3250 (or concurrent), Associate degree in Culinary Arts or Associate degree in Baking Pastry Arts.

Offered at Charlotte, North Miami, Providence
3 Quarter Credit Hours

CUL3151 Chef-Driven Fine Dining Concepts

This course provides students the opportunity to explore the unique challenges of operating a chef-driven, fine dining concept, developing strategies to maximize profits while maintaining food integrity. Cooking skills are refined and advanced culinary techniques are applied to innovative, student-driven menus utilizing a global pantry and sustainably sourced foods that align with current industry practice.

Prerequisite(s): Completion of all sophomore culinary labs.

Offered at North Miami, Providence
3 Quarter Credit Hours

CUL3165 Light and Healthy Desserts

This course uses guidelines for healthier desserts as a framework for daily production. Students produce original desserts that are healthier than traditional desserts and modify formulas to create desserts that are gluten-free, reduced fat, reduced sugar and vegan. Advanced pastry techniques are introduced as a means of producing desserts in line with current industry trends. Students create and execute a multi-course dessert tasting menu that aligns with the guidelines for healthier desserts.

Prerequisite(s): NUTR2001, junior status.

Offered at Charlotte, Denver, North Miami, Providence
3 Quarter Credit Hours

CUL3200 Plant-Based Cuisine

Daily production will focus on the types, preparation and nutritional aspects of plant-based foods, diets and cuisine ranging from vegetarian to meat-minimalistic. Students will investigate the reasons why people choose plant-based diets and how to market plant-based menu items. Topics will include: cultural and global perspectives, economics, health, growing conditions, farm-to-table cuisine, sustainability, and current industry trends.

Prerequisite(s): CUL3250 (or concurrent), Associate degree in Culinary Arts.

Offered at Charlotte, North Miami, Providence
3 Quarter Credit Hours

CUL3223 A Peruvian Culinary Experience

This course seeks to demonstrate the richness of Peruvian cuisine by recognizing the basic characteristics that are part of Peruvian food and culture. The course provides the demonstration of techniques, classroom practice, and real-world experiences in the wide range of food and beverages, culture and nuances of ancient Peruvian and South American cuisine, traditional, contemporary and avant-garde.

Prerequisite(s): FSM1065, completion of all sophomore baking pastry or culinary labs.

Offered at Charlotte, Denver, North Miami, Providence, Providence CE
13.5 Quarter Credit Hours

CUL3244 Culture and Cuisine of the Mediterranean

This course introduces students to Mediterranean cuisine and culture through activity-related experiences. Guided by local specialists, students explore archaeological and historical sites; nature reserves, organic farms, vineyards and farmers' markets; village ports, taverns, bakeries and artisan food production facilities; and participate in cooking/baking classes taught by local chefs. Through activities and exploration students engage with the local community to learn how culture, community and cuisine intersect.

Offered at Charlotte, Denver, North Miami, Providence, Providence CE
4.5 Quarter Credit Hours

CUL3250 Sustainability in the Culinary Kitchen

This course defines, explores and explains sustainable foods as they relate to the roles and responsibilities of future chefs and food service managers. Students explore the national and global economic, agricultural, political and ethical issues regarding the use of sustainable foods in the food service industry.

Prerequisite(s): Associate degree in Culinary Arts or Associate degree in Baking Pastry Arts.

Offered at Charlotte, North Miami, Providence
4.5 Quarter Credit Hours

CUL3270 Volcanic Island Wines: The Azores and Madeira

This nine-day intensive overview course is designed to provide students with an appreciation of the culture of Madeira and the Azores, and their history of grape-growing and wine-making that reflect a sense of place. Students discover the role of wine tourism, marketing and the commercial position these wines hold in the global marketplace. Students are exposed to the culture and cuisine of the region (islands), and explore how and why their wines pair best with cuisines.

Prerequisite(s): Junior status.

Offered at Charlotte, Denver, North Miami, Providence
4.5 Quarter Credit Hours

CUL3300 Conscious Cuisine

Advanced techniques of seasonal, local and sustainable food preparation, recipe and menu development will be practiced. Students will research, adapt, create and produce full flavored, seasonal recipes and articulate the connection these dishes have to local farms, locally raised animals and the surrounding waters. Emphasis will be given to the utilization of in house produced artisan products and charcuterie.

Prerequisite(s): CUL3250 (or concurrent), Associate degree in Culinary Arts.

Offered at Charlotte, North Miami, Providence
3 Quarter Credit Hours

CUL4020 New World Wines

This course offers students an advanced understanding of New World wines (in particular the U.S., with additional emphasis on California, Australia, New Zealand, South Africa, Chile and Argentina), the evolution of flavor and taste paradigms, and familiarization with each of their primary wine appellations. The geographic, historical and social contexts of alcoholic beverages in each nation are discussed, and trends of production, consumption and export markets are reviewed. Wine tastings incorporate structured analysis leading students to identify regional and varietal organoleptic differences in wines. Tastings incorporate discussions on the pairing of food and wine. Representative wines are tasted.

Prerequisite(s): CUL3020, online students must be of legal drinking age -21 years of age in the US- or of minimum legal drinking age in the country where they are attending the course. Please note that we periodically ask students to provide us with a government ID showing their date of birth. (OL)

Offered at Charlotte, Denver, Online, Providence
4.5 Quarter Credit Hours

CUL4030 Old World Wines

This course allows students to develop an advanced understanding of Old World wines. Students examine production methods, trace the evolution of various appellation of origin classification systems, and explore the concept of terroir. Students explore wine production in areas of France, Germany, Austria, Italy, Spain, Portugal, Greece and other traditional regions. For each region, students explore the historical context, as well as modern industry structures and trends. Wine tastings incorporate structured analysis leading students to identify regional and varietal organoleptic differences in wines. Tastings incorporate discussions on the pairing of food and wine. Representative wines are tasted.

Prerequisite(s): CUL3020, online students must be of legal drinking age -21 years of age in the US- or of minimum legal drinking age in the country where they are attending the course. Please note that we periodically ask students to provide us with a government ID showing their date of birth. (OL)

Offered at Charlotte, Denver, Online, Providence
4.5 Quarter Credit Hours

CUL4045 Spirits and Mixology Management

This course offers the student an advanced understanding of spirits, liqueurs, cocktails and mixology to design and supervise a successful bar operation. Spirits, liqueurs, cocktails and mixology principles are discussed within a cultural, historical and business context. Sensory analysis, cocktail recipe creation and production methods, inventory, cost analysis and merchandising are major components of this course. Alcohol liability and server training are reviewed. Students may be offered the practical exam for the International School of Mixology Bartending Certification.

Prerequisite(s): Online students must be of legal drinking age -21 years of age in the US- or of minimum legal drinking age in the country where they are attending the course. Please note that we periodically ask students to provide us with a government ID showing their date of birth. (OL)

Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE
4.5 Quarter Credit Hours

CUL4080 Beer Sommelier Capstone

This course explores modern beer sales and service methods through case studies and real-world application of beer service principles. Students employ critical thinking to troubleshoot and critique issues concerning production, storage, service and sales. Students evaluate the management of retail beer operations through analysis of facilities and menu design, beer and food pairing strategies, accurate sales descriptions, and responsible alcohol service. Upon successful completion of this course, students may be prepared to sit for the Certified Cicerone examination.

Prerequisite(s): CUL3092 or Certified Beer Server certification or its equivalent. Online students must be of legal drinking age -21 years of age in the US- or of minimum legal drinking age in the country where they are attending the course. Please note that we periodically ask students to provide us with a government ID showing their date of birth. (HY) (OL)

Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE
4.5 Quarter Credit Hours

CUL4115 Culinary Capstone: The Professional Kitchen

This capstone course integrates the critical competencies needed to lead chef-driven restaurant concepts, which include excellence in menu development, food production, service and management strategies. Students develop a menu that demonstrates consciousness in sourcing and procurement while leading a team through production and service. Students' ability to plan, budget, manage, report finances and demonstrate leadership principles to safeguard an economically sustainable operation are assessed.

Prerequisite(s): CUL3131, CUL3141, CUL3151.

Offered at North Miami, Providence
4.5 Quarter Credit Hours

CUL4185 Sommelier Capstone

This course provides a comprehensive overview of beverage sales and service techniques giving the student the ability to select appropriate products for a successful beverage program. Students focus on food and beverage pairings, the development of beverage lists, and the training techniques for successful sales. Relevant selection and purchasing of beverages, inventory controls, storage and distribution management is emphasized. Guest-centered hospitality, liability and responsible service are reinforced throughout. Sommelier career options are explored across the beverage industry.

Prerequisite(s): CUL3020, CUL4030, online students must be of legal drinking age -21 years of age in the US- or of minimum legal drinking age in the country where they are attending the course. Please note that we periodically ask students to provide us with a government ID showing their date of birth. (OL)

Offered at Charlotte, Denver, Online, Providence
4.5 Quarter Credit Hours

CUL4416 British Practical Brewing

This rigorous, experience-based course is ideal for students who want to work in or develop their own microbrewery or brewpub. The course enables students to enhance their knowledge of brewing theory and develop their skills in practical brewing, recipe formulation, sensory analysis, marketing and brewery design. Students work alongside professional brewers, chemists and industry professionals in both laboratory and field settings to earn practical professional brewing experience. Students gain an in-depth knowledge of traditional and modern ale-brewing technology both on-site and at local craft breweries. Students attend evening and weekend excursions to regional maltsters, hop yards and breweries, and other historic and cultural sites. There is a comprehensive written exam at the completion of the course. Successful candidates earn the Brewlab Practical Brewing Certificate.

Prerequisite(s): CUL3092.

Offered at Charlotte, Denver, North Miami, Providence, Providence CE
9 Quarter Credit Hours

CUL4417 Applied American Craft Brewing

This rigorous, experience-based course is ideal for students who want to work in or develop their own microbrewery or brewpub. The course enables students to enhance their knowledge of brewing theory and develop their skills in practical brewing, recipe formulation, sensory analysis, marketing and brewery design. Students work alongside professional brewers, chemists and industry professionals in both laboratory and field settings to earn practical professional brewing experience. Students gain an in-depth knowledge of traditional and modern craft brewing technology both on-site and at local craft breweries. Students attend evening and weekend excursions to regional maltsters, hop yards and breweries, and other historic and cultural sites. There is a comprehensive written exam at the completion of the course.

Prerequisite(s): CUL3092, legal drinking age. (HY)

Offered at Charlotte, Denver, Providence, Providence CE
9 Quarter Credit Hours

CUL4460 Advanced Brewing Theory and Analysis

This course allows students to explore brewing theory in depth, as preparation for a career in craft brewing and beer judging. Students explore topics such as malting science, water chemistry, hop growing technology and yeast microbiology as they relate to the art of craft brewing. Students describe variations in classic and contemporary beer styles in detail, with a special emphasis on ingredient and process variables as they relate to flavor and style accuracy. Advanced sensory analysis skills and critical thinking through case studies are developed throughout the class. This course prepares students to take the Beer Judge Certification Program Entrance Exam to become a BJCP Provisional Judge.

Prerequisite(s): CUL3092 (OL)

Offered at Charlotte, Denver, Online, Providence, Providence CE
4.5 Quarter Credit Hours

CUL4963 Sommelier Training — Germany

This academically challenging course gives students the opportunity to study European wines at an internationally recognized wine school based in Koblenz, Germany. Participants have three weeks of lectures including classroom presentations by experts as well as practical sommelier skills training. Evening excursions to neighboring wineries on the Mosel and Rhine rivers are included. Classes are augmented with one week of traveling throughout neighboring wine-producing regions of Germany and France. There is a comprehensive exam at the completion of the course and a wine certificate is awarded.

Prerequisite(s): CUL2235 or FSM2055 or department chair approval.

Offered at Charlotte, Denver, North Miami, Providence
9 Quarter Credit Hours

CUL4966 Pan Asian Cuisine

This course offers an integrated curriculum incorporating theoretical and practical instructions on the art of Pan Asian cooking. The course concentrates on the cuisine and culture of Singapore, China, India, Malaysia, Indonesia, Thailand and Indochina.

Prerequisite(s): FSM1065, completion of all sophomore culinary labs.

Offered at Charlotte, Denver, North Miami, Providence
13.5 Quarter Credit Hours