

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

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

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

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