Culinary Arts (CUL) Courses

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
3 Semester Credits

CUL1210 Breakfast & Lunch Cafe
Students are introduced to and practice a variety of basic cooking skills using breakfast, brunch and lunch cooking techniques. The skills include egg preparation, sandwiches, salads, soups, vegetable cooking, sauces (including basic emulsions) and vinaigrettes. Basic yeast and quick bread techniques include creaming, blending and rubbing. Protein fabrication is reinforced. Recipe and portion costing is practiced. Food waste, sustainability, and culinary science issues are explored. Plate presentation and nutritionally balanced plates are emphasized in the production and service of a la minute foods.
Offered at Charlotte, Denver, North Miami, Providence
3 Semester Credits

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
3 Semester Credits

CUL1410 Contemporary Cooking & Leadership Functions
Students are introduced to stewing, braising, roasting, and savory baking. Protein fabrication and full product utilization are emphasized. Students demonstrate how to delegate, order, receive, store, prepare and serve a variety of menu items. Students explore menu and recipe development, while applying cost control methods.
Offered at Charlotte, Denver, North Miami, Providence
3 Semester Credits

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.
Prerequisite(s): Sophomore status.
Offered at Charlotte, Denver, North Miami, Providence
3 Semester Credits

CUL2610 Baking and Pastry Concepts for Culinary Operations
Students expand upon the foundational baking and pastry skills introduced in first-year culinary labs to produce a variety of breads, pastry and baked items. Students also incorporate design, flavor, and textual components to create plated desserts. Continued emphasis is placed on accurate weights and measures, mixing methods, station organization and culinary math. Students analyze ingredient and product needs based on various culinary operations.
Prerequisite(s): Completion of all freshman culinary labs.
Offered at Charlotte, Denver, North Miami, Providence
3 Semester Credits

CUL2710 Banquets and Catering
Students develop the techniques for the set up and execution of banquets and catering functions. Techniques in fabrication, portion cutting, preservation, charcuterie, and hot and cold foods are executed with a focus on total product utilization. Healthful menu alternatives are explored.
Prerequisite(s): Completion of all freshman culinary labs.
Offered at Charlotte, Denver, North Miami, Providence
3 Semester Credits

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): Completion of all freshman culinary labs, sophomore status.
Offered at Charlotte, Denver, North Miami, Providence
3 Semester Credits

CUL2881 Farm to Table – A Global Perspective
Apply culinary skills in a unique program immersed in global culinary and educational philosophy applied to the farm-to-table movement. Specialized modules build upon core culinary skills learned at Johnson & Wales University and introduce local techniques and products with local leaders in the culinary profession. Personalized approach focuses on deep knowledge of ingredients, technique and presentation. The class combines theory, practical application, competency-based testing, and cultural experiences.
Prerequisite(s): Completion of all freshman sophomore culinary labs.
Offered at Charlotte, Denver, North Miami, Providence
6 Semester Credits

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
3 Semester Credits

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
3 Semester Credits

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, Providence CE
3 Semester Credits

CUL3244 Cuisine and Culture 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
3 Semester Credits
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 
3 Semester Credits

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
3 Semester Credits

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
3 Semester Credits

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
3 Semester Credits

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
3 Semester Credits

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
3 Semester Credits

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, Online, Providence, Providence CE
3 Semester Credits

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, CUL4460, minimum 2.5 GPA, legal drinking age 21. (HY)
Offered at Charlotte, Denver, Providence, Providence CE
6 Semester Credits
CUL4419 Brewery Operations and Planning
This course prepares students to plan and develop their own brewery or brewpub. Students explore topics such as facilities layout and design, equipment sizing and configuration, location and siting factors, compliance and regulatory environment, HACCP, safety and quality control, resource and waste management, conservation and sustainability, types of finance, marketing, production scheduling, and forecasting. The focus is on the American craft brewing industry and structure, though most concepts can be applied internationally. Upon completion of the course, students are prepared to construct a preliminary plan for a brewery business.
Prerequisite(s): CUL3092. (OL)
Offered at Denver, Online, Providence, Providence CE
3 Semester Credits

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 are developed throughout the class. This course prepares students to take the Beer Judge Certification Program (BJCP) Entrance Exam and BJCP Judging Exam to become a BJCP Recognized Judge.
Prerequisite(s): CUL3092, 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, Providence CE
3 Semester Credits

CUL4465 Advanced Brewing Theory Lab
Students examine the effects of various factors impacting the flavor, appearance and condition of beer and learn how to utilize typical brewery laboratory equipment and techniques to assess product quality and consistency. Students also gain an introduction to applied brewing techniques, as well as brewery safety and sanitation and proper use of cleaning chemicals and protective equipment. Emphasis is on ASBC standard methods of analysis, laboratory microbiology, and application of the scientific process. This course may be taken concurrently with or after CUL4460 Advanced Brewing Theory and Analysis.
Prerequisite(s): CUL4460 (or concurrent).
Offered at Charlotte, Denver, Providence, Providence CE
1 Semester Credit

CUL4963 Sommelier Training
With a focus on practical sommelier skills training, this course gives students the opportunity to study wines from a region or country, providing a deeper understanding of quality factors in the making of wines within a cultural and historical context. Students develop wine service skills including food and wine pairing understanding. Participants have lectures and presentations by experts, augmented with excursions to regional wineries, wine cellars, and visits to local cultural sites.
Prerequisite(s): CUL2235 or FSM2055 or department chair approval.
Offered at Charlotte, Denver, North Miami, Providence
3 Semester Credits