Culinary Arts (CUL) Courses

CUL1010 Culinary Fundamentals I
This course introduces students to essential culinary skills and techniques. Topics covered encompass culinary professionalism, commercial kitchen operations, culinary hand tool utilization, kitchen safety, food safety and sanitation, basic knife skills proficiency, mise en place organization, and sensory analysis. Students actively apply these concepts in hands-on activities, demonstrating the competencies in knife cutting, stock production, and sauce creation.
Prerequisite(s): This course is reserved for special industry partner programs. FSM1185 (or concurrent).
Offered at Online
3 Semester Credits

CUL1020 Culinary Fundamentals II
Students learn and reinforce the core concepts, skills and techniques in culinary cookery. Key areas covered encompass knife proficiency and safety, kitchen safety protocols, culinary math, recipe costing, and menu design and development. Practical application enables students to demonstrate the competencies in moist cooking methods, including poaching, steaming, blanching, shocking, boiling and simmering. Students also demonstrate the competencies in thin, cream and chowder soup production.
Prerequisite(s): This course is reserved for special industry partner programs. CUL1010, FSM1185.
Offered at Online
3 Semester Credits

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. 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. Sections of this course offered online are reserved for students in special industry partner programs.
Offered at Charlotte, Online, Providence
3 Semester Credits

CUL1200 Introduction to Breakfast & Lunch Cooking
Students are introduced to fundamental techniques for preparing breakfast, brunch and lunch menu items. Students gain experience in mastering basic egg cooking methods, enabling them to craft restaurant-quality breakfast and brunch dishes. Additionally, the course covers the essentials of lunch preparation techniques, including salads and sandwiches. Students are introduced to analyzing the nutritional content of a recipe and plate presentation methods. Food safety, allergen identification, recipe and portion costing are reinforced.
Prerequisite(s): This course is reserved for special industry partner programs. CUL1010, CUL1020, FSM1185.
Offered at Online
3 Semester Credits

CUL1310 Principles of the Plate
Students are introduced to working with the principal elements of a plate to create menu items reflective of today's foodservice industry. Students apply portion control, ingredient selection, cooking and flavoring techniques, with a focus on nutrition. Culinary math as applied to portion control and recipe costing is emphasized.
Prerequisite(s): This course is reserved for industry partner programs.
Offered at Online
3 Semester Credits

CUL1420 Traditional Cooking Techniques
Students are introduced to the traditional cooking techniques of stewing, braising and roasting along with identification and grading of beef, lamb and pork. Students create original seasonal recipes and menus focused on full product utilization and sustainable industry practices. Students practice plate presentation techniques while developing original menu items that would appeal to the expectations of today's consumer.
Prerequisite(s): This course is reserved for industry partner programs.
Offered at Online
3 Semester Credits

CUL2900 International Cuisine Culinary Capstone
This capstone course challenges students to apply high-level contemporary culinary skills toward the exploration of global cuisines and cultures. Emphasis is placed on student-driven menu development and research to survey an international pantry of ingredients, flavor profiles, cultural cuisine vocabulary, cooking techniques, and safe and healthy dish design.
Prerequisite(s): CUL1100, CUL1200, CUL1310, CUL1420, SFS2110 (or concurrent), this course is reserved for industry partner programs.
Offered at Online
3 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. Upon completing this course, students are prepared to sit for the WSET Level 2 Award in Wines Certification. This certification is available at the university each semester. An additional fee is required to take the WSET Level 2 Award in Wines Certification.
Prerequisite(s): Only the 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.
Offered at Charlotte, Online, Providence
3 Semester Credits

CUL3280 Eastern Culinary Techniques and Gastronomy
This course offers an integrated curriculum incorporating theoretical and practical instructions on the art of Eastern cooking techniques and gastronomy. The course concentrates on the cuisine and culture of Singapore, China, India, Malaysia, Indonesia, Thailand and Indochina. Students learn from demonstrations, interactive cooking and tastings, and hands-on cooking classes. The course also involves cultural experiences throughout the Asian region of the world.
Prerequisite(s): BPA2720 or (CUL1100, CUL1210, CUL1320, CUL1410), FSM1165.
Offered at Charlotte, Online, Providence
6 Semester Credits

CUL3900 Exploring Ciders and Fruit Wines
Students explore the rapidly growing industry of ciders, perries, and fruit wines. Students are able to describe and identify the properties and flavors of heirloom and modern varieties of fruits, and their impact on the fermented products. Students employ sensory analysis and critical thinking skills to identify and describe the flavors and texture of products, as well as faults, their causes, and potential remedies or prevention. Packaging, marketing, sales, and food affinities are also discussed. Successful students are able to pass the Level 1 Certified Cider Professional exam from the U.S. Association of Cider Makers.
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.
Offered at 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): Only the 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.
Offered at Charlotte, Online, Providence
3 Semester Credits