Culinary Arts (CUL) Courses

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

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
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

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

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