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, CUL1035, 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
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

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

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

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 malsters, 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