

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

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, Providence
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

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, 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, Providence
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

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, 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 textural 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, Providence
3 Semester Credits

CUL2710 Banquets and Catering

Students develop the techniques for the setup 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, 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, 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, Providence

6 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

CUL3010 Introduction to Culinary Instruction

This course is a study of methods, tools and techniques employed in facilitating the teaching and training of culinary arts. The knowledge and skills necessary for the professional role of an instructional specialist, such as a facilitator, trainer or teacher, are emphasized throughout this course. Concentration is placed on the preparation and the process of delivering effective teaching and training activities in short term programs such as workshops, seminars, presentations and demonstrations. Students have the opportunity to conduct classroom observations and implement and apply selected instructional strategies discussed in class.

Offered at Charlotte

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

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

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.

Offered at Providence

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.

Offered at Charlotte, Providence

3 Semester Credits

CUL3093 Coffee, Tea, and Non-Alcoholic Beverage Specialist

This course focuses on the role of non-alcoholic beverages in profitable beverage programs. 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.

Offered at Charlotte, Providence

3 Semester Credits

CUL3131 Chef-Driven Contemporary Casual Concepts

This course provides students the opportunity to explore the unique challenges of operating a contemporary, chef-driven, casual dining concept, developing strategies to maximize profits while maintaining food integrity. Cooking skills are refined and advanced culinary techniques are applied to innovative, student-driven menus utilizing a global pantry and sustainably sourced foods that align with current industry practice.

Prerequisite(s): Completion of all sophomore culinary labs.

Offered at Providence

3 Semester Credits

CUL3141 Corporate Dining Concepts

This course provides students the opportunity to explore the unique challenges of operating a contemporary, chef-driven, corporate restaurant dining concept, developing strategies to maximize profits while maintaining food integrity. Cooking skills are refined and advanced culinary techniques are applied to innovative, student-driven menus utilizing a global pantry and sustainably sourced foods that adhere to specific consumer expectations.

Prerequisite(s): Completion of all sophomore culinary labs.

Offered at Providence

3 Semester Credits

CUL3151 Chef-Driven Fine Dining Concepts

This course provides students the opportunity to explore the unique challenges of operating a chef-driven, fine dining concept, developing strategies to maximize profits while maintaining food integrity. Cooking skills are refined and advanced culinary techniques are applied to innovative, student-driven menus utilizing a global pantry and sustainably sourced foods that align with current industry practice.

Prerequisite(s): Completion of all sophomore culinary labs.

Offered at Providence

3 Semester Credits

CUL3270 Volcanic Island Wines: The Azores and Madeira

This nine-day intensive study abroad 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): CUL2510 or FSM2055 or department chair approval.

Offered at Charlotte, 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

CUL3585 Mediterranean Wine, Spirits and Cheese

This study abroad course gives students the opportunity to study wines, spirits and cheese from the many islands (e.g., Rhodes, Santorini, Sicily, Mallorca) and mainland(s) in the Mediterranean (e.g., Greece, Italy, Spain) that produce these products, providing a deeper understanding of the production process through a cultural and historical lens. Students develop food and wine pairing skills through lectures and presentations given by local experts, and excursions to regional wineries, wine cellars, distilleries, and cheese production facilities. Students visit local cultural sites throughout the islands. Locations may vary each year to include sites in Greece, Sicily, Mallorca, and/or other Mediterranean regions.

Prerequisite(s): CUL2510, FSM2055, sophomore status or department chair approval.

Offered at Charlotte, Providence

3 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

CUL4025 Advanced Wine Studies

This course offers students an advanced understanding of New and Old World wines, 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. Students examine production methods, trace the evolution of various appellation of origin classification systems, and explore the concept of terroir. 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.

Offered at Charlotte, 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

CUL4085 Creating the Guest Experience

This course is designed to instruct students about the front-of-house operational role when creating a high-quality guest experience across the ever-expanding range of sales environments in today's food and beverage world. À la carte, banquet, and takeaway delivery methods form the basis to explore the principles of staffing, marketing, service design, menu design, equipment planning, safety and sanitation elements, station management, reservation management, cash control, and payment processing. Students perform all functions related to the front-of-the-house applications of the guest experience.

Prerequisite(s): BPA2720 or CUL2510.

Offered at Charlotte, Providence

3 Semester Credits

CUL4115 Culinary Capstone: The Professional Kitchen

This capstone course integrates the critical competencies needed to lead chef-driven restaurant concepts, which include excellence in menu development, food production, service and management strategies. Students develop a menu that demonstrates consciousness in sourcing and procurement while leading a team through production and service. Students' ability to plan, budget, manage, report finances and demonstrate leadership principles to safeguard an economically sustainable operation are assessed.

Prerequisite(s): CUL3131, CUL3141, CUL3151.

Offered at Providence

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. Upon completion of this course, students have the opportunity to sit for the internationally recognized WSET Level 3 Award in Wines certification exam.

Prerequisite(s): CUL3020, CUL4025.

Offered at Charlotte, 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. Students work with JWU faculty in preparation for and during their hands-on coursework with our educational partner, Brewlab in the UK. Students 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, scientists and industry professionals in both laboratory and field settings to earn practical, professional brewing experience. Students learn traditional and modern ale-brewing technology both on-site and at local craft breweries. Students may 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, a NVQ Level 2 achievement.

Offered at Charlotte, Providence

3 Semester Credits

CUL4417 Applied Craft Brewing Capstone

This hands-on course is ideal for students who intend to work in or develop their own craft brewery or brewpub, by enabling students to apply their skills in practical brewing, recipe formulation, laboratory analysis, brewery sanitation, packaging and service. Students design and produce their own original recipes and serve their beer at an industry event. Students gain practical working experience in regional craft breweries and observe how academic concepts are applied differently in a variety of settings.

Prerequisite(s): CUL3092 and CUL4460.

Offered at Charlotte, Providence

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): CUL4460.

Offered at Charlotte, Providence

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.

Offered at Charlotte, Providence

3 Semester Credits

CUL4955 Old World Wine Exploration

With a focus on practical sommelier skills training, this intensive four-week Study Abroad 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 engage in lectures and presentations provided by experts, augmented with excursions to regional wineries and wine cellars, and visits to local cultural sites. The embedded Wine & Spirits Education Trust (WSET) certification course and exam add extra value for students who earn this internationally recognized industry credential.

Prerequisite(s): BPA2720 or CUL2510 or FSM2055, sophomore status or department chair approval.

Offered at Charlotte, Providence

6 Semester Credits