

# 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. 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

## **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

## **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

## **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

## **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 apia 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**

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 describe and identify the properties and flavors of heirloom and modern varieties of fruits, and their impact on their 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 can pass the Level 1 Certified Cider Guide exam from the American Cider Association.

Offered at 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**

Students 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 a variety of regional craft breweries and observe how academic concepts are applied in different settings.

Prerequisite(s): 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**

Students examine detailed brewing theory including malting science, water chemistry, hop growing technology and yeast microbiology as they relate to the art of craft brewing. Students explore 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. Students construct professional-quality detailed recipes for a variety of classic beer styles and develop advanced sensory analysis, critical thinking, and communication skills throughout the class. Upon successful completion of the course, students are prepared to take the Beer Judge Certification Program (BJCP) Entrance Exam and BJCP Judging Exam to become a BJCP Recognized Beer Judge.

Prerequisite(s): CUL3092.

Offered at Charlotte, Providence

3 Semester Credits

**CUL4970 JWU Uncorked: Old World Wines & Beverages**

Focusing on practical sommelier skills training and wine knowledge, this intensive three-week study abroad course in Germany and France allows students to study wines from multiple countries, providing a deeper understanding of quality factors while learning about the 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) Award in Wines, Spirits and other beverage certification courses and exams adds extra value to students earning these internationally recognized industry credentials.

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

Offered at Charlotte, Providence

3 Semester Credits