

# CUL - CULINARY ARTS

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## **CUL 101 Principles of Food Production I (1-6-3)**

*Offered Fall and Spring Semesters*

Co-requisite: CUL 155

This course is an introductory course in food preparation including kitchen safety and sanitation. Emphasis is placed on the practical presentation of simple foods, terminology and techniques of preparation of nutritious, quality food.

## **CUL 102 Principles of Food Production II (1-6-3)**

*Offered Fall and Spring Semesters*

Prerequisites: CUL 101, CUL 155

This course is a study of the preparation of food categories such as sauces, salads, baked products, meats, poultry, vegetables, etc. Special attention is given to presentation and garnishing.

## **CUL 103 Nutrition (2-3-3)**

*Offered Fall and Spring Semesters*

This course is a study of general nutritional needs of the life cycle, including carbohydrates, proteins, fats, vitamins, and minerals. Practical applications for the food service professional are emphasized.

## **CUL 108 Food Production Techniques (0-9-3)**

*Offered Fall and Spring Semesters*

Prerequisites: CUL 101, CUL 102, CUL 155

This course covers the techniques and procedures of quality and quantity food production and the principles underlying the selection, composition and preparation of major food products. The course includes extensive basic and complex recipes for practice purposes. Catering, banquet preparation and a la carte components are included.

## **CUL 110 Food Production Management (1-6-3)**

*Offered based on enrollment*

Prerequisites: CUL 101, CUL 102

This course covers basic food principles in a production kitchen environment. The production will include international food preparation as well as competition guidelines.

## **CUL 145 Dining Room Operations (1-6-3)**

*Offered Fall and Spring Semesters*

Pre- or co-requisite: CUL 155

This course is a study of the principles of operational procedures of the dining area and of managerial concerns for effective dining service. POS operations are included.

## **CUL 155 Sanitation (3-0-3)**

*Offered Fall, Spring, and Summer Semesters*

This course is study of local, state and national regulations governing sanitary food handling practices.

## **CUL 225 Buffet Organization (2-6-4)**

*Offered Summer Semester*

Prerequisites: CUL 101, CUL 102, CUL 155

This course is a study of the principles and applications of how to plan, organize and set up a complete buffet. Topics include forced meats, ice carvings and garnishes. Buffet presentation is also included.

## **CUL 235 Menu Planning (3-0-3)**

*Offered Fall and Spring Semesters*

Prerequisite: HOS 160, HOS 171

This course is a study of the principles of menu planning and design with application of basic nutrition, organization plans and record-keeping techniques.