

SUBJECTS AND COURSES

COURSE DESCRIPTIONS - CULINARY ARTS/ CHEF TRNG (CUA)

CUA 101 Orient to Hospitality Profess

This course introduces various facets and opportunities within the hospitality profession. The intent is for students to gain a broad base of information relative to the hospitality industry. Emphasis is placed on having students comprehend their role as a hospitality industry professional. Topics include an overview of the hospitality profession, knowledge and skills necessary for successful employment, the impact of the hospitality profession on society, issues that impact on various segments of the hospitality profession, and emerging trends. This is a core course. **3 Credit Hours**

CUA 110 Basic Food Preparation

Basic Food Prep Lab (CUA-120);
CO-REQUISITE: CUA 120 ? Basic Food Preparation Lab In this course students acquire fundamental knowledge and skills in preparing a variety of basic foods. Specific topics include safety, the history of food service, professional standards of conduct and ethics, credentialing, the kitchen brigade, tools, and techniques for preparing various types of food items. This course is CORE for AAS/AAT or Diploma in Culinary Arts or Commercial Food Services. NOTE: The combination of this course and CUA 120 ? Basic Food Preparation Lab are suitable substitutes CUA 125. **3 Credit Hours**

CUA 111 Foundations in Nutrition

This course focuses on nutrition and meal planning in relation to the food preparation industry. Topics include the science of food and nutrition, essential nutrients and their relation to the growth, maintenance and functioning of the body, nutritional requirements of different age levels and cultural influences on food selection. Upon completion of this course, students will be able to apply the basic principles to meal planning. This is a CORE course. **3 Credit Hours**

CUA 112 Sanitation/safety/food Service

This course introduces the basic principles of sanitation and safety to food service handling including purchasing, storing, preparation and serving. Specific topics include the dangers of microbial contaminants, food allergens and foodborne illness, safe handling of food, the flow of food, and food safety management systems. At the conclusion of this course students will be prepared to test for ServSafe? certification. The content of this course is foundational for all culinary arts classes. This is a CORE course. **2 Credit Hours**

CUA 113 Table Service

This course is a guide for the modern wait staff. Topics include laying the cover, taking the order, surveying of different styles of table service from the casual to the very formal, tabulating and presenting the bill, and busing and turning the table. Upon completion of this course, students should be able to demonstrate proficiency in the art of table service. **2 Credit Hours**

CUA 115 Advanced Food Preparation

In this course, students apply food preparation and meal management skills in all areas of food service. Emphasis is placed on management and technical skills needed to operate a restaurant. Upon completion, students will develop advanced skills in food preparation and meal management. **5 Credit Hours**

CUA 116 Sanitation and Safety

This course introduces students to the principles of sanitation and safety in foodservice operations. Specific topics include microbial contamination, food allergens, food borne illnesses, personal hygiene, basic first aid, food management systems, and proper food selection, receiving, storage, and preparation. Special emphasis will be placed on the creation of a HAACP for the safe movement of food through the food service operation and the development of a plan for dealing with customer allergies. At the conclusion of this course students will be prepared to test for the ServSafe® Manager certification and certification as an allergen specialist. This course is foundational for all culinary classes. This is a CORE class. **NaN Credit Hours**

CUA 120 Basic Food Prep Lab

Basic Food Preparation (CUA-110);
Corequisite: CUA 110. In this course students apply fundamental knowledge and skills in preparing a variety of basic foods. Specific topics include safety, the history of food service, professional standards of conduct and ethics, credentialing, the kitchen brigade, tools, and techniques for preparing various types of food items. At the conclusion of this course students will demonstrate basic food preparation skills. **4 Credit Hours**

CUA 180 Special Topics: CUA Terminolog

This course introduces students to the concepts of hospitality and customer service. Topics include greeting guest, developing proper phone skills; restaurant host/hostess greeting responsibilities to include laying the cover, taking the order, surveying of different styles of table service from the casual to the very formal, tabulating and presenting the bill, and busing and turning the table. Upon completion of this course, students should be able to demonstrate proficiency in the art of providing hospitality and related functions of providing service. **2 Credit Hours**

CUA 182 Special Topics:Bev/Dining Mgmt

These courses provide specialized instruction in various areas related to the culinary arts industry. Emphasis is placed on meeting students' needs. This course may be repeated for credit. **6 Credit Hours**

CUA 201 Meat Prep & Processing

This course focuses on meat preparation and processing. Students will be responsible for the preparing of meats including beef, pork, poultry, fish, and seafood so they can be used for final preparations in the other stations of the kitchens. Upon completion, students will be able to demonstrate an understanding of the principles in meat preparation and processing. **5 Credit Hours**

CUA 204 Foundations of Baking

This course covers basic ingredients, weights and measures, baking terminology, and formula calculations. Topics include yeast-raised products, quick breads, pastry dough, various cakes and cookies, and appropriate filling and finishing techniques. Upon completion, students should be able to prepare and evaluate baked products. **5 Credit Hours**

CUA 205 Intro to Garde Manger

This course is designed to develop skills in the art of Garde Manger. Topics include pates, terrines, galantines, ice and tallow carving, chaud-froid/aspic work, charcuterie, smoking, canapes, hor d'oeuvres, and related food items. Upon completion, students should be able to design, set up, and evaluate a catering function to include a classical cold buffet with appropriate show pieces. **5 Credit Hours**

CUA 208 Advanced Baking

This course is a continuation of CUA 204. Topics include specialty breads, pastillage, marzipan, chocolate, pulled-sugar, confections, classic desserts, pastries, and cake decorating. Upon completion, students should be able to demonstrate pastry preparation and plating, cake decorating, and show-piece production skills. **5 Credit Hours**

CUA 210 Beverage Management

This is a survey course of basic alcoholic and non-alcoholic beverages as they relate to food service. Topics include wine and food appreciation and laws related to alcohol services. Upon completion, students should be able to determine what beverages compliment various cuisines and particular tastes. **2 Credit Hours**

CUA 213 Food Purchasing & Cost Control

Emphasis is placed on procurement, yield tests, inventory control, specification, planning, forecasting, market trends, terminology, cost controls, pricing, and food service ethics. Upon completion, students should be able to apply effective purchasing techniques based on the end-use of the product. **3 Credit Hours**

CUA 214 International Cuisine

PREREQUISITE: As required by college. CO-REQUISITE: As required by college. This course focuses on various cuisines from countries and regions throughout the world. Students will prepare complete menus reflective of the culture and goods of these countries and regions with emphasis on ingredients and authentic preparation methods. Upon completion, students should be able to research and execute international menus. **3 Credit Hours**

CUA 215 Regional Cuisines of Americas

PREREQUISITE: As required by college. CO-REQUISITE: As required by college. This course provides a brief history of the ancient American foods that enhanced the world's cuisines. Emphasis is placed on how these foods influenced the "American Cuisines" of today. Upon completion of this course, students will be able to research and execute regional American cuisines. **5 Credit Hours**

CUA 255 Field Experience - Savory

PREREQUISITE: As required by college. CO-REQUISITE: As required by college. A minimum of 200 hours of supervised practical experience in an approved food service system assigned by the Coordinator. Students are supervised jointly by director on the job and by the college instructor. Students gain practical experience in food services. This course may be repeated credit. **3 Credit Hours**

CUA 260 Internship for Culinary Appren

Prerequisite: Culinary Arts majors. This course is designed to give students practical, on-the-job experiences in all phases of food service operations under the supervision of a qualified chef and coordinated with the college instructor. May be repeated for a maximum of six hours (F, Sp, Su) **5 Credit Hours**

CUA 261 Culinary/apprenticeshp Practicu

Prerequisite: Permission of program coordinator. The student will complete the final practical exam required by the American Culinary Federation to complete a formal chef apprenticeship. The student will demonstrate knowledge of an entry-level culinary professional within a commercial foodservice operation responsible for preparing and cooking sauces, cold foods, fish, soups and stocks, meats, vegetables, eggs and other bakery items. The student will demonstrate a basic knowledge of food safety and sanitation, culinary nutrition, and supervisory management. This course must be taken during the last semester of apprenticeship. (F,Sp,Su) **1 Credit Hour**

CUA 262 Restaurant Management & Superv

PREREQUISITE: As required by college. CO-REQUISITE: As required by college. This course introduces restaurant and food service information systems. Topics include planning, cost controls, forecasting, inventory control, recipe control, production control, and nutritional analysis. Upon completion, students should be able to demonstrate competence in utilizing contemporary information application systems in a restaurant setting. **3 Credit Hours**

CUA 282 Culinary Trends

PREREQUISITE: As required by college. CO-REQUISITE: As required by college. In this course, students will learn about the current trends/changes in the culinary industry and the factors that influence these changes, such as public health, culture shifts, legislation, etc.. **NaN Credit Hours**

CUA 285 Culinary Capstone

In this course students will demonstrate their mastery of the required competencies for completing the culinary degree. Students will complete their competency checklist and demonstrate their culinary abilities by preparing a meal to be judged by a panel of chefs. **1 Credit Hour**

CUA 286 Culinary Capstone/Direct Studi

In this course students will demonstrate their mastery of the required competencies for completion of a culinary degree. Students will complete their competency checklist and demonstrate their culinary abilities by preparing meals. **4 Credit Hours**