

CULINARY ARTS APPRENTICESHIP (CULP)

CULP-101 Culinary Fundamentals Lab

5 Credits

Lecture: 2 hours per week, **Lab:** 3 hours per week

Offering: Fall Only, All Years

This course is an introduction to the fundamental theory and practices of the professional kitchen. Students will explore the history of the professional kitchen, its organization, evolution, and current trends affecting the foodservice industry. An overview of safety, sanitation, nutrition, menus and recipes, kitchen staples and equipment identification and use will be presented. Further topics of exploration and practice will include a comprehensive study of knife skills, building flavor, savory cooking methods, basic Garde Manger/cold food pantry skills, egg cookery, vegetable, starch, stocks, soups and sauces. Essential kitchen culture, organization, and efficiency practices will be discussed.

Pre/Corequisites: CULA-111 or HOSP-111

CULP-102 Baking and Pastry Fundamentals

4 Credits

Lecture: 1 hour per week, **Lab:** 3 hours per week

Offering: Spring Only, All Years

This course introduces the specialized equipment and fundamental science behind the baking process and how it applies to the preparation of a variety of products. Students will explore the key ingredients and their functions in the baking process, learn various mixing methods, and discover techniques involved in using natural and chemical leavening to create artisan breads, quick breads, laminated pastries, pies, tarts and cookies. Processes behind pate a choux, meringues and batters will also be discussed and practiced.

Prerequisites: CULP-101 and CULA-111

Pre/Corequisites: CULA-130

CULP-103 Proteins and Modern Techniques

5 Credits

Lecture: 2 hours per week, **Lab:** 3 hours per week

Offering: Fall Only, All Years

This course will take you on a culinary exploration of proteins, from poultry to fish, seafood, and various meats. In addition, you will gain insight into the art of fabrication and cooking methods for each protein category. Beyond traditional cooking, we will delve into the avant-garde world of contemporary cuisine, including sous vide, molecular gastronomy, vegan/vegetarian cuisine, gluten-free substitutions, fermentation, and more. This course will empower you to explore the diverse possibilities within the culinary world while building a strong foundation in classic protein preparation.

Prerequisites: CULP-102 and CULA-130

Pre/Corequisites: CULA-180

CULP-201 Advanced Baking/Pastry/Intl Cuisine I

5 Credits

Lecture: 2 hours per week, **Lab:** 3 hours per week

Offering: Spring Only, All Years

This course will cover advanced baking and pastry a frostings, dessert sauces, sugar, chocolate. Designing appetizers and buffet displays using hot and cold, savory and sweet hors d'oeuvres, carving stations, and other items involved in these types of presentations and food arrangements will be covered. In addition, students will discover and explore the unique and indigenous ingredients, historical influences, special cooking techniques, and flavors that define the cuisine and culinary heritage associated with several international countries.

Prerequisites: CULP-103 and CULA-180

Pre/Corequisites: CULA-211

CULP-202 Advanced Baking/Pastry/Intl Cuisine II

4 Credits

Lecture: 1 hour per week, **Lab:** 3 hours per week

Offering: Fall Only, All Years

This course focuses on furthering knowledge in baking/pastry to include churned, still frozen, and composed dessert production. Students will continue their exploration of international cuisines and learn the intricacies involved in the craftsmanship of artisan charcuterie items like cured salamis, fresh and aged cheeses. Additionally, there will be a review of topics involved in building exceptional guest relations and the essentials of front of house service.

Prerequisites: CULP-201, CULA-211 and CULA-267

Pre/Corequisites: CULA-266 and CULA-267

CULP-203 Culinary Apprenticeship Capstone Culinary Apprenticeship Capst

4 Credits

Lecture: 1 hour per week, **Lab:** 3 hours per week

Offering: Spring Only, All Years

This capstone course covers the unique culinary traditions, cultural influences, and ingredients that have shaped American regional cuisine into a melting pot of tastes and traditions will be investigated. Students will embark on a comprehensive overview of culinary and baking/pastry skills, as well as, menu planning, supervision, costing, implementing cost controls and marketing in preparation for the national written Sous Chef certification exam with the American Culinary Federation. Further development of leadership skills will also be emphasized.

Prerequisites: CULP-202, CULA-211, CULA-265, CULA-266, CULA-267, and CULA-268

Pre/Corequisites: CULA-265 and CULA-268