

Culinary Arts

Culinary Arts Degrees and Certificates

Baking and Pastry - Option, Associate in Applied Science

The Baking and Pastry Option in Culinary Arts provides students with an opportunity to explore their interest in the pastry field while maintaining fundamental concepts in core culinary courses. Students may use this degree to transfer to a four-year institution.

Students are required to take the Placement Test and, if applicable, complete all mathematics and reading courses, with a C or better, up to and including MATH073-Introduction to Algebra I and ENGL080-Reading and Writing II. General Education courses may be taken as offered during the program.

In addition to coursework, students are required to complete 400 hours of documented work experience (Cooperative Education, Internship, Externship or Service-Learning).

For additional program information, please contact the Culinary department at (609) 343-4944.

Upon completion of this program students will be able to:

- Demonstrate knowledge and professional skills and techniques necessary for entry-level baking and pastry, culinary, and food service management positions;
- Identify and apply sanitation standards for the safe handling of food, beverage, tools and equipment throughout the flow of a foodservice operation in both the front and back of the house;
- Evaluate nutritional content of recipes and/or formulas with the ability to adjust recipes to produce healthier options, based on industry trends and consumers' dietary needs;
- Apply the basic principles and applications of baking & pastry mathematics as they apply to the food service industry;
- Identify and apply basic ingredients, techniques, science and design artistry behind standard baking & pastry/ culinary products;
- Communicate effectively, professionally, and respectfully with diverse teams and customers.

(BAKG - Fall 2023)

General Education Courses

When a course is not specified, refer to the list of approved General Education courses.

Communication

Course #	Title	Credits
ENGL101	Composition I	3
ENGL102	Composition II	3

Mathematics-Science-Technology

Course #	Title	Credits
CISM125	Introduction to Computers	3
	General Education Science Course (4 credits)	4

Social Science

Course #	Title	Credits
	General Education Social Science Course (3 credits)	3

Humanities

Course #	Title	Credits
	Choose one: HIST101, HIST102, HUMT201 or HUMT202 (3 credits)	3

General Education Elective

Course #	Title	Credits
	General Education Course (3 credits)	3

Program Courses

Note: In addition to coursework, students are required to complete 400 hours of documented work experience (Cooperative Education, Internship, Externship or Service-Learning).

Course #	Title	Credits
HOSP132	Food Service Sanitation	1
CUBP101	The Science Behind the Ingredients	2
CUBP110	Foundations of the Bakeshop	2
CUBP120	Introduction to the Art of Pastry	2
CUBP150	Plated Desserts	2
CUBP160	Baking for Alternative Tastes	1
CUBP210	Advanced Baking Techniques	2
CUBP211	The Art of Bread Making	2
CUBP222	Specialty Cakes	2
CUBP225	Classical Confections	2
CUBP227	Retail Bakery Production & Management	3
CUBP240	Borders, Piping and Runouts	1
CUBP250	Artistry in Chocolate	1
CULN111	Culinary Fundamentals	2
CULN113	Fundamentals of Garde Manger	2
CULN114	Purchasing, Inventory and Cost Management	1
CULN125	Kitchen Foundations: Stocks, Soups and Sauces	2
CULN175	Nutrition for Culinary Professionals	2
CULN232	Advanced Dining Room	2
CULN235	A la Carte Restaurant Production	2
	CULN/CUBP Elective(s) (2 credits)	2
	Total Credits	60

Recommended Sequence of Courses

First Semester

Course #	Title	Credits
ENGL101	Composition I	3
HOSP132	Food Service Sanitation	1
CULN111	Culinary Fundamentals	2
CUBP101	The Science Behind the Ingredients	2
CUBP110	Foundations of the Bakeshop	2
CUBP210	Advanced Baking Techniques	2
CUBP120	Introduction to the Art of Pastry	2

Second Semester

Course #	Title	Credits
CISM125	Introduction to Computers	3
CULN125	Kitchen Foundations: Stocks, Soups and Sauces	2
CUBP211	The Art of Bread Making	2
CUBP150	Plated Desserts	2
CULN113	Fundamentals of Garde Manger	2
CUBP240	Borders, Piping and Runouts	1
CULN114	Purchasing, Inventory and Cost Management	1
CUBP227	Retail Bakery Production & Management	3

Third Semester

Course #	Title	Credits
ENGL102	Composition II	3
	General Education Science Course (4 credits)	4
CULN175	Nutrition for Culinary Professionals	2
CULN232	Advanced Dining Room	2
CULN235	A la Carte Restaurant Production	2
CUBP160	Baking for Alternative Tastes	1

Fourth Semester

Course #	Title	Credits
	Choose one: HIST101, HIST102, HUMT201 or HUMT202 (3 credits)	3
	General Education Course (3 credits)	3
	General Education Social Science Course (3 credits)	3
	CULN/CUBP Elective(s) (2 credits)	2
CUBP222	Specialty Cakes	2
CUBP225	Classical Confections	2
CUBP250	Artistry in Chocolate	1

Culinary Arts, Associate in Applied Science

This degree offers training for culinary and food and beverage personnel for careers in the growing food service and hospitality industries. Students learn different styles and techniques for ordering, preparing and serving food, planning menus, incorporating computer technology, as well as working with an assortment of modern tools and equipment. Nearly 75% of the study will be “hands on” experience under the supervision of the faculty in the Academy’s fully equipped modern facility.

Students are required to take the Placement Test and, if applicable, complete all mathematics and reading courses, with a C or better, up to and including MATH073-Introduction to Algebra I and ENGL080-Reading and Writing II. General Education courses may be taken as offered during the program.

In addition to coursework, students are required to complete 400 hours of documented work experience (Cooperative Education, Internship, Externship or Service-Learning).

For additional program information, please contact the Culinary department at (609) 343-4944.

Upon completion of this program students will be able to:

- Demonstrate knowledge and professional skills and techniques necessary for entry-level culinary, baking and pastry, and food service management positions;
- Identify and apply sanitation standards for the safe handling of food, beverage, tools and equipment throughout the flow of a foodservice operation in both the front and back of the house;
- Evaluate nutritional content of recipes and/or formulas with the ability to adjust recipes to produce healthier options, based on industry trends and consumers' dietary needs;
- Apply the basic principles and applications of culinary mathematics as they apply to the food service industry;
- Identify and apply basic ingredients, techniques, science and design artistry behind standard culinary/baking & pastry products;
- Communicate effectively, professionally, and respectfully with diverse teams and customers.

(CULN - Fall 2023)

General Education Courses

When a course is not specified, refer to the list of approved General Education courses.

Communication

Course #	Title	Credits
ENGL101	Composition I	3
ENGL102	Composition II	3

Mathematics-Science-Technology

Course #	Title	Credits
	General Education Science Course (4 credits)	4
CISM125	Introduction to Computers	3

Social Science

Course #	Title	Credits
	General Education Social Science Course (3 credits)	3

Humanities

Course #	Title	Credits
	Choose one: HIST101, HIST102, HUMT201 or HUMT202 (3 credits)	3

General Education Elective

Course #	Title	Credits
	General Education Course (3 credits)	3

Program Courses

Note: In addition to coursework, students are required to complete 400 hours of documented work experience (Cooperative Education, Internship, Externship or Service-Learning).

Course #	Title	Credits
HOSP132	Food Service Sanitation	1
CUBP110	Foundations of the Bakeshop	2
CUBP210	Advanced Baking Techniques	2
CULN111	Culinary Fundamentals	2
CULN113	Fundamentals of Garde Manger	2
CULN114	Purchasing, Inventory and Cost Management	1
CULN121	Foundations of Dining Room Operations	2
CULN125	Kitchen Foundations: Stocks, Soups and Sauces	2
CULN134	Breakfast Cookery	1
CULN145	Vegetable and Plant-Based Cuisine	2
CULN165	Meat Cookery	2
CULN170	Poultry and Seafood Cookery	2
CULN175	Nutrition for Culinary Professionals	2
CULN203	Fundamentals of Restaurant Production	2
CULN226	The Art of Charcuterie	2
CULN231	Mobile Retail Food Operations	3
CULN232	Advanced Dining Room	2
CULN235	A la Carte Restaurant Production	2
CULN240	Street Foods of the World	1
CULN245	The Entrepreneurial Chef	1
	CULN/CUBP Elective(s) (2 credits)	2
	Total Credits	60

Recommended Sequence of Courses

First Semester

Course #	Title	Credits
ENGL101	Composition I	3
HOSP132	Food Service Sanitation	1
CULN111	Culinary Fundamentals	2
CULN125	Kitchen Foundations: Stocks, Soups and Sauces	2
CULN145	Vegetable and Plant-Based Cuisine	2
CULN134	Breakfast Cookery	1
CULN114	Purchasing, Inventory and Cost Management	1
CULN113	Fundamentals of Garde Manger	2

Second Semester

Course #	Title	Credits
CISM125	Introduction to Computers	3
CULN165	Meat Cookery	2
CULN170	Poultry and Seafood Cookery	2
CUBP110	Foundations of the Bakeshop	2
CUBP210	Advanced Baking Techniques	2
CULN175	Nutrition for Culinary Professionals	2
CULN231	Mobile Retail Food Operations	3

Third Semester

Course #	Title	Credits
ENGL102	Composition II	3
	General Education Science Course (4 credits)	4
CULN121	Foundations of Dining Room Operations	2
CULN203	Fundamentals of Restaurant Production	2
CULN226	The Art of Charcuterie	2

Fourth Semester

Course #	Title	Credits
	Choose one: HIST101, HIST102, HUMT201 or HUMT202 (3 credits)	3
	General Education Course (3 credits)	3
	General Education Social Science Course (3 credits)	3
	CULN/CUBP Elective(s) (2 credits)	2
CULN232	Advanced Dining Room	2
CULN235	A la Carte Restaurant Production	2
CULN240	Street Foods of the World	1
CULN245	The Entrepreneurial Chef	1

Food Service Management, Associate in Applied Science

Designed to provide the skills needed to manage a restaurant or food service outlet, this degree puts graduates on the track to manage food service operations, such as those in hospitals, corporate cafeterias, upscale fast food operations and chain restaurants. This can also be taken as a dual degree with Culinary Arts.

Students are required to take the Placement Test and, if applicable, complete all mathematics and reading courses, with a C or better, up to and including MATH073-Introduction to Algebra I and ENGL080-Reading and Writing II. General Education courses may be taken as offered during the program.

For additional program information, please contact the Culinary department at (609) 343-4944.

Upon completion of this program students will be able to:

- Demonstrate professionalism and exceptional work ethics;
- Relate the importance of participation in community activities;
- Perform effectively in teams;
- Identify environmental and conservation issues related to the culinary industries;
- Demonstrate knowledge and skills appropriate for entry-level culinary positions;
- Articulate the need and value of life-long learning as it relates to career goals;
- Compare and contrast traditional and non-traditional career opportunities;
- Identify industry expectations through on-the-job training;
- Identify industry sanitation standards;
- Demonstrate effective communication and computation skills;
- Demonstrate industry equipment safety standards;
- Demonstrate organizational proficiency;
- Articulate an understanding of cultural diversity.

(CFSM-Fall 2022)

General Education Courses

When a course is not specified, refer to the list of approved General Education courses.

Communication

Course #	Title	Credits
ENGL101	Composition I	3
ENGL102	Composition II	3

Mathematics-Science-Technology

Course #	Title	Credits
	General Education Science Course (4 credits)	4
CISM125	Introduction to Computers	3

Social Science

Course #	Title	Credits
	General Education Social Science Course (3 credits)	3

Humanities

Course #	Title	Credits
	Choose one: HIST101, HIST102, HUMT201 or HUMT202 (3 credits)	3

General Education Elective

Course #	Title	Credits
	General Education Course (3 credits)	3

Program Courses

Course #	Title	Credits
HOSP132	Food Service Sanitation	1
CUBP110	Foundations of the Bakeshop	2
CULN111	Culinary Fundamentals	2
CULN113	Fundamentals of Garde Manger	2
CULN125	Kitchen Foundations: Stocks, Soups and Sauces	2
CULN134	Breakfast Cookery	1
CULN145	Vegetable and Plant-Based Cuisine	2
CULN165	Meat Cookery	2
CULN170	Poultry and Seafood Cookery	2
HOSP134	Restaurant Operations	3
HOSP215	Beverage Operations: Wine, Beer and Spirits	3
HOSP250	Catering and Events Planning	3

Management Related Courses

Course #	Title	Credits
ACCT130	Financial Accounting	4
BUSN202	Principles of Marketing	3
	Choose BUSN222 or HOSP205 (3 credits)	3
	Choose BUSN210 or HOSP225 (3 credits)	3
	Total Credits	60

Recommended Sequence of Courses

First Semester

This sequence of courses presumes completion of all required developmental courses as suggested by the Placement Test in reading, writing and mathematics. Some courses can also be taken during the summer or online.

Course #	Title	Credits
HOSP132	Food Service Sanitation	1
CULN111	Culinary Fundamentals	2
CULN125	Kitchen Foundations: Stocks, Soups and Sauces	2
CULN145	Vegetable and Plant-Based Cuisine	2
CULN134	Breakfast Cookery	1
ENGL101	Composition I	3

Second Semester

Course #	Title	Credits
CUBP110	Foundations of the Bakeshop	2
BUSN202	Principles of Marketing	3
CISM125	Introduction to Computers	3
CULN113	Fundamentals of Garde Manger	2
CULN165	Meat Cookery	2
CULN170	Poultry and Seafood Cookery	2
ENGL102	Composition II	3

Third Semester

Course #	Title	Credits
ACCT130	Financial Accounting	4
HOSP134	Restaurant Operations	3
HOSP215	Beverage Operations: Wine, Beer and Spirits	3
HOSP250	Catering and Events Planning	3
	Choose BUSN210 or HOSP225 (3 credits)	3

Fourth Semester

Course #	Title	Credits
	Choose BUSN222 or HOSP205 (3 credits)	3
	General Education Course (3 credits)	3
	General Education Social Science Course (3 credits)	3
	General Education Science Course (4 credits)	4
	Choose one: HIST101, HIST102, HUMT201 or HUMT202 (3 credits)	3

Baking and Pastry I, Certificate

This two semester certificate program is designed to provide students with career training for entry-level positions in baking and pastry. The certificate can also be used as a foundation for completing the Baking and Pastry Option in Culinary Arts, A.A.S. degree at the Academy of Culinary Arts.

In addition to coursework, students are required to complete 200 hours of documented work experience (Cooperative Education, Internship, Externship or Service-Learning).

For additional program information, please contact the Culinary department at (609) 343-4944.

Upon completion of this program students will be able to:

- Demonstrate an understanding of professionalism and exceptional work ethics;
- Work effectively in teams;
- Explain the environmental and conservation issues related to the culinary industries;
- Demonstrate the knowledge and skills appropriate for entry-level positions in the baking and pastry culinary field;
- Articulate the need and value of life-long learning as it relates to career goals;
- Compare and contrast traditional and non-traditional career opportunities;
- Demonstrate industry sanitation standards;
- Demonstrate industry equipment safety standards;
- Demonstrate effective communication and computation skills;
- Apply baking theories;
- Create classic and artisan yeast products, quick breads and puff dough;
- Create classical and decorative pastries;
- Evaluate and interpret menus and recipes in terms of human nutrition and apply principles in menu planning and food preparation;
- Apply basic culinary cooking methods.

(BKPI-Fall 2022)

General Education Courses

Communication

Course #	Title	Credits
ENGL101	Composition I	3

Mathematics-Science-Technology

Course #	Title	Credits
CISM125	Introduction to Computers	3

Program Courses

Note: In addition to coursework, students are required to complete 200 hours of documented work experience (Cooperative Education, Internship, Externship or Service-Learning).

Course #	Title	Credits
HOSP132	Food Service Sanitation	1
CUBP101	The Science Behind the Ingredients	2
CUBP110	Foundations of the Bakeshop	2
CUBP120	Introduction to the Art of Pastry	2
CUBP150	Plated Desserts	2
CUBP210	Advanced Baking Techniques	2
CUBP211	The Art of Bread Making	2
CUBP227	Retail Bakery Production & Management	3
CUBP240	Borders, Piping and Runouts	1
CULN111	Culinary Fundamentals	2
CULN113	Fundamentals of Garde Manger	2
CULN114	Purchasing, Inventory and Cost Management	1
CULN125	Kitchen Foundations: Stocks, Soups and Sauces	2
	Total Credits	30

Recommended Sequence of Courses

First Semester

Course #	Title	Credits
ENGL101	Composition I	3
HOSP132	Food Service Sanitation	1
CULN111	Culinary Fundamentals	2
CUBP101	The Science Behind the Ingredients	2
CUBP110	Foundations of the Bakeshop	2
CUBP210	Advanced Baking Techniques	2
CUBP120	Introduction to the Art of Pastry	2

Second Semester

Course #	Title	Credits
CISM125	Introduction to Computers	3
CULN125	Kitchen Foundations: Stocks, Soups and Sauces	2
CUBP211	The Art of Bread Making	2
CUBP150	Plated Desserts	2
CULN113	Fundamentals of Garde Manger	2
CUBP240	Borders, Piping and Runouts	1
CULN114	Purchasing, Inventory and Cost Management	1
CUBP227	Retail Bakery Production & Management	3

Culinary Arts I, Certificate

This two semester certificate program is designed to provide students with career training for entry-level positions in the culinary industry. The Certificate can also be used as a foundation for completing the Culinary Arts, A.A.S. degree at the Academy of Culinary Arts.

In addition to coursework, students are required to complete 200 hours of documented work experience (Cooperative Education, Internship, Externship or Service-Learning).

For additional program information, please contact the Culinary department at (609) 343-4944.

Upon completion of this program students will be able to:

- Demonstrate professionalism and exceptional work ethics;
- Participate in community service activities;
- Work effectively in teams;
- Identify environmental and conservation issues related to the culinary industries;
- Demonstrate the knowledge and skills appropriate for entry-level positions in the culinary field;
- Practice life-long learning as it relates to career goals;
- Compare and contrast traditional and non-traditional career opportunities;
- Identify industry sanitation standards;
- Know and apply industry equipment safety standards;
- Apply basic cooking techniques, correctly interpret recipes and procedures; and apply food safety in product preparations.
- Demonstrate effective communication and computation skills.

(CULI-Fall 2022)

General Education Courses

Communication

Course #	Title	Credits
ENGL101	Composition I	3

Mathematics-Science-Technology

Course #	Title	Credits
CISM125	Introduction to Computers	3

Program Courses

Note: In addition to coursework, students are required to complete 200 hours of documented work experience (Cooperative Education, Internship, Externship or Service-Learning).

Course #	Title	Credits
HOSP132	Food Service Sanitation	1
CUBP110	Foundations of the Bakeshop	2
CUBP210	Advanced Baking Techniques	2
CULN111	Culinary Fundamentals	2
CULN113	Fundamentals of Garde Manger	2
CULN114	Purchasing, Inventory and Cost Management	1
CULN125	Kitchen Foundations: Stocks, Soups and Sauces	2
CULN134	Breakfast Cookery	1
CULN145	Vegetable and Plant-Based Cuisine	2
CULN165	Meat Cookery	2
CULN170	Poultry and Seafood Cookery	2
CULN175	Nutrition for Culinary Professionals	2
CULN231	Mobile Retail Food Operations	3
	Total Credits	30

Recommended Sequence of Courses

First Semester

Course #	Title	Credits
ENGL101	Composition I	3
HOSP132	Food Service Sanitation	1
CULN111	Culinary Fundamentals	2
CULN125	Kitchen Foundations: Stocks, Soups and Sauces	2
CULN145	Vegetable and Plant-Based Cuisine	2
CULN134	Breakfast Cookery	1
CULN114	Purchasing, Inventory and Cost Management	1
CULN113	Fundamentals of Garde Manger	2

Second Semester

Course #	Title	Credits
CISM125	Introduction to Computers	3
CULN165	Meat Cookery	2
CULN170	Poultry and Seafood Cookery	2
CUBP110	Foundations of the Bakeshop	2
CUBP210	Advanced Baking Techniques	2
CULN175	Nutrition for Culinary Professionals	2
CULN231	Mobile Retail Food Operations	3

Culinary Arts Courses

CUBP101 : The Science Behind the Ingredients

This course investigates the science of baking. Students have an opportunity to alter recipes to see the effects the changes will have. Working through a list of ingredients students gain an understanding of the product and its properties. Ingredient substitutions are encouraged in the class.

Credits 2

Lecture Hours 1

Lab/Clinical/Field Study Hours 3

Prerequisites

CULN101

CUBP110 : Foundations of the Bakeshop

This course covers the foundations for the aspiring culinary, baking and pastry arts professional: knife skills, the history of cuisine from classic to contemporary, culinary math (formulas, conversions and scaling), commercial bakeshop terminology, equipment and ingredient identification, as well as ACA policies and standards of professionalism that are part of a successful beginning.

Credits 2

Lecture Hours 1

Lab/Clinical/Field Study Hours 3

Prerequisite Courses

CULN111: Culinary Fundamentals

CUBP120 : Introduction to the Art of Pastry

This course covers the methods and techniques in preparing basic desserts including cakes, pies, puddings, mousses, cheesecakes, tarts and glaze pastries. Emphasis is on a variety of decorations, icings, crusts, shortenings and butter creams.

Credits 2

Lecture Hours 1

Lab/Clinical/Field Study Hours 3

Prerequisites

CUBP210

CUBP150 : Plated Desserts

This course focuses on combining previously learned elements to create optimal presentations.

Credits 2

Lecture Hours 1

Lab/Clinical/Field Study Hours 3

Prerequisite Courses

CUBP120: Introduction to the Art of Pastry

CUBP160 : Baking for Alternative Tastes

This course consists of six sessions devoted to producing old world, traditional, ethnic and contemporary desserts prepared for sugar-free, gluten-free, non-dairy, vegan, and other dietary restrictions, employing a variety of alternative ingredients, techniques and methods to achieve high quality, irresistible results.

Credits 1

Lecture Hours 1

Lab/Clinical/Field Study Hours 1

Prerequisite Courses

CUBP120: Introduction to the Art of Pastry

CUBP210 : Advanced Baking Techniques

This course builds on the skills and knowledge acquired in CUBP110-Foundations of the Bake Shop. Emphasis on the proper application of formulas and their relationship to mixing methods used in the preparation of cakes, cookies, roll-in doughs, pate choux, etc.

Credits 2

Lecture Hours 1

Lab/Clinical/Field Study Hours 3

Prerequisite Courses

CUBP110: Foundations of the Bakeshop

CUBP211 : The Art of Bread Making

This course covers an in-depth exploration of breads from around the world. Students will learn about the history of grain and how the art of bread baking gained in popularity. Using ancient techniques and milling fresh flour, the students will create unique and complex breads.

Credits 2

Lecture Hours 1

Lab/Clinical/Field Study Hours 3

Prerequisite Courses

CUBP110: Foundations of the Bakeshop

CUBP222 : Specialty Cakes

This course is designed to present retail concepts in the preparation of special occasion cakes. Emphasis is placed on creative décor utilizing basic ingredients.

Credits 2

Lecture Hours 1

Lab/Clinical/Field Study Hours 3

Prerequisite Courses

CUBP120: Introduction to the Art of Pastry

CUBP225 : Classical Confections

This course is designed to provide an understanding of various ingredients and techniques associated with pastry production and presentation. Styles from Austria, Italy, France and Switzerland will be covered. Emphasis will be placed on miniatures, petit four and French pastry requiring a high level of artistic presentation.

Credits 2

Lecture Hours 1

Lab/Clinical/Field Study Hours 3

Prerequisites

CUBP250

CUBP227 : Retail Bakery Production & Management

This course is designed to teach students how to establish and manage a retail baking/pastry enterprise. Develop skills in human relations and personnel management. Identify factors which determine product quality. Recognize the importance of signature items in the retail industry. Understand the link between equipment used in the pastry shop and how they contribute to menu items. Produce on a daily basis, a diverse assortment of baked goods.

Credits 3

Lecture Hours 2

Lab/Clinical/Field Study Hours 3

Prerequisite Courses

CUBP210: Advanced Baking Techniques

CUBP228 : Global Bakes and Beverages

In this course, students will gain exposure to a wide array of cultures and their culinary customs, with a specific focus on sweet and savory baked goods and beverages from around the world. Students will become acquainted with unique ingredients and culinary techniques, enabling them to create both traditional and contemporary interpretations of classic baked goods and beverages. Learners will develop the proficiency to construct and cost recipes, allowing them to calculate selling prices based on these cost analysis. This comprehensive approach promises to enrich their culinary knowledge and business acumen.

Credits 2

Lecture Hours 1

Lab/Clinical/Field Study Hours 3

Prerequisite Courses

CUBP120: Introduction to the Art of Pastry

CUBP240 : Borders, Piping and Runouts

This course is offered as a 6-day class designed to elevate the skills of the pastry artist. Creating beautiful borders, chocolate ribbons and royal icing lace, students will have the skill to take any dessert to the next level.

Credits 1

Lecture Hours 1

Lab/Clinical/Field Study Hours 1

Prerequisite Courses

CUBP120: Introduction to the Art of Pastry

CUBP250 : Artistry in Chocolate

This course is offered as a 6-day class covering agriculture and processing, chocolate production and creative candy making. Conching, tempering, flavoring, molding and modeling, the art of the truffle (ganache, fillings, mix-ins, enrobing), storing, packaging and presentation to produce rich, elegant designs for mignardise, garnish or retail sales.

Credits 1

Lecture Hours 1

Lab/Clinical/Field Study Hours 1

Prerequisite Courses

CUBP222: Specialty Cakes

CULA140 : Operating the Successful Kitchen

This course will introduce learners to development, start-up and operation of a successful restaurant concept in a competitive and highly rewarding industry. Students will learn how to set standards that will increase customer loyalty, drive revenues, and increase profits.

Credits 2

Lecture Hours 2

Lab/Clinical/Field Study Hours 0

Prerequisites

CULN140

CULN111 : Culinary Fundamentals

This course will introduce new culinarians to Academy policies and procedures. Foodservice Industry standards and expectations will be reviewed. Students will become familiar with a variety of different and unique career opportunities and professional organizations. Culinary terminology, cooking methods and fundamental flavor concepts will be explored. Basic tools and equipment, along with knife care, knife sharpening and major knife cutting skills will be introduced. Students will apply basic culinary math concepts to product produced during kitchen lab.

Credits 2

Lecture Hours 1

Lab/Clinical/Field Study Hours 3

Prerequisites

HOSP132 (may be taken concurrently) or proof of ServSafe certification, and ENGL080 with a grade of C or better or placement into ENGL101.

CULN113 : Fundamentals of Garde Manger

Introduction to Garde Manger and the pantry department. Focus is placed on the proper techniques, preparation, presentation and sensory evaluation of the following: appetizers, salads, salad dressing, marinades, cold soups, sandwiches, hors d'oeuvre, charcuterie, condiments, aspic, buffet/platter presentations and garnishes.

Credits 2

Lecture Hours 1

Lab/Clinical/Field Study Hours 3

Prerequisite Courses

CULN111: Culinary Fundamentals

CULN114 : Purchasing, Inventory and Cost Management

This course introduces purchasing strategies and concepts of food and beverage cost control. Students will learn the tools for evaluating current sales and costs, and techniques for determining yields and setting sales prices. These purchasing and cost-related tools will help prepare the learner for success in the food and beverage industry.

Credits 1

Lecture Hours 1

Lab/Clinical/Field Study Hours 0

Prerequisites

CULN111

CULN121 : Foundations of Dining Room Operations

Introduces and familiarizes the student with the functions of an operational dining room, emphasizing skills in various dining room services, such as American, Russian, Buffet, as well as setting and clearing tables, taking orders and serving food and beverages.

Credits 2

Lecture Hours 1

Lab/Clinical/Field Study Hours 3

Prerequisites

CULN111

CULN125 : Kitchen Foundations: Stocks, Soups and Sauces

This course focuses on stocks, soups and sauces with emphasis on quality ingredients that lead to a better finished product. Learning the skill of making exceptional stocks allows students to build sauces and soups on a strong foundation. Classical and contemporary soups and sauces will be explored.

Credits 2

Lecture Hours 1

Lab/Clinical/Field Study Hours 3

Prerequisite Courses

CULN111: Culinary Fundamentals

CULN130 : Vegetables, Starches and Grains

The course covers all basic cooking techniques through the use of vegetables, starches and grains. Identifying the best technique to use for each product students will develop a sound foundation in cooking principles. Additional information on diversity and important agricultural practices will be learned through use of local farms, kitchen garden and campus organic greenhouse.

Credits 2

Lecture Hours 1

Lab/Clinical/Field Study Hours 3

Prerequisite Courses

CULN125: Kitchen Foundations: Stocks, Soups and Sauces

CULN134 : Breakfast Cookery

This course is offered as a 6-day class allowing students to discover the fundamental importance of the egg and the many roles it plays from sunny side up or scrambled, to omelets and frittatas, in pancakes, waffles, French toast, custards, quiche and more.

Credits 1

Lecture Hours 1

Lab/Clinical/Field Study Hours 1

Prerequisites

CULN130 or CULN145

CULN135 : Culinary Special Topics

This course examines current trends in the culinary field. Students work with newly introduced ingredients and equipment as well as classical selections. Focus is on technique, preparation and presentation. See the current course schedule for the topic being offered.

Credits 1

Lecture Hours 1

Lab/Clinical/Field Study Hours 1

Prerequisite Courses

CULN175: Nutrition for Culinary Professionals

CULN140 : Culinary Math and the Successful Chef

This course is designed to depict a chef's role today which includes costing, portion control, menu development and purchasing. This class will hone basic math skills and create a lasting awareness of the financial elements associated with the food and restaurant business.

Credits 1

Lecture Hours 1

Lab/Clinical/Field Study Hours 1

Prerequisite Courses

CULN111: Culinary Fundamentals

CULN145 : Vegetable and Plant-Based Cuisine

The course covers all basic cooking techniques through the use of vegetables, starches, grains and vegetarian lifestyles. Identifying the best technique to use for each product students will develop a sound foundation of plant-based cooking principles. Topics to include vegetable, legume, potato, rice and pasta cookery. Exploration and preparation of worldwide vegetarian lifestyles and their common dishes incorporating indigenous and typical ingredients will also be focused on.

Credits 2

Lecture Hours 1

Lab/Clinical/Field Study Hours 3

Prerequisites

CULN125

CULN158 : Cooperative Education I

This course will allow for students to complete 100 hours of front-of-the-house service experience in the student run restaurant. Skill acquisition will include; standards of service, phone etiquette, point of sales systems, style of service, beverage service and customer satisfaction evaluation.

Credits 1

Lecture Hours 0

Lab/Clinical/Field Study Hours 6

Prerequisite Courses

CULN111: Culinary Fundamentals

CULN165 : Meat Cookery

This course covers the methods of meat cooking to include roasting, broiling, pan-broiling, pan-frying, stir-frying, grilling, stewing and braising. Identifying the proper method requires an understanding of the cuts of meat and their characteristics. Students will learn butchery and the ability to identify different cuts and select appropriate cooking techniques.

Credits 2

Lecture Hours 1

Lab/Clinical/Field Study Hours 3

Prerequisites

CULN130 or CULN145

CULN170 : Poultry and Seafood Cookery

This course covers butchery and fish mongering and will introduce students to the specific characteristics of these valuable proteins. Learning the cuts will help identify the best cooking methods to use for each. Sauté, poaching, stewing, frying, grilling and roasting will be covered. Emphasis will be placed on finishing techniques appropriate to each dish.

Credits 2

Lecture Hours 1

Lab/Clinical/Field Study Hours 3

Prerequisite Courses

CULN165: Meat Cookery

CULN175 : Nutrition for Culinary Professionals

This course is a scientific exploration of the fundamentals of nutrition. Course content includes classroom and laboratory experience needed to develop an overall understanding of culinary principles and application of nutritional concepts. This course will also cover how nutrients impact energy metabolism, digestion, absorption and transport.

Credits 2

Lecture Hours 1

Lab/Clinical/Field Study Hours 3

Prerequisites

CULN125 for Baking and Pastry students; CULN145 for Culinary Arts students.

CULN188 : Cooperative Education II

This course includes 100 hours of back-of-the-house service experience in the student run restaurant. Skill acquisition will include; station organization, time management, menu production, plate presentation and professionalism.

Credits 1

Lecture Hours 0

Lab/Clinical/Field Study Hours 6

Prerequisite Courses

CULN158: Cooperative Education I

CULN170: Poultry and Seafood Cookery

CULN158: Cooperative Education I

CULN170: Poultry and Seafood Cookery

CULN203 : Fundamentals of Restaurant Production

This course provides students with practical experience in all areas of food production by rotating through the stations of a professional kitchen. Students will apply previously learned cooking techniques and skills for the preparation, finishing and presentation of soups, salads, sauces, vegetables, starches, animal and plant-based proteins, baked goods and desserts for a variety of functions and events.

Credits 2

Lecture Hours 1

Lab/Clinical/Field Study Hours 3

Prerequisites

CULN170

CULN209 : Advanced Garde Manger

Preparation and techniques of modern and classical cold food displays. Studies on buffet planning and layout, charcuterie, advanced plate presentation, modern appetizer plates, composed plates, molecular gastronomy, ice sculpting, sushi production and product utilization.

Credits 2

Lecture Hours 1

Lab/Clinical/Field Study Hours 3

Prerequisite Courses

CULN113: Fundamentals of Garde Manger

CULN221 : Italian Regional Cuisine

This course is designed to introduce students to the cooking, wines and cuisines of the eight major regions in Italy: Piedmont, Emilia-Romagna, Tuscany, Umbria, Abruzzi, Latium, Campania and Calabria. Emphasizes ingredients, presentation styles and cooking techniques.

Credits 2

Lecture Hours 1

Lab/Clinical/Field Study Hours 3

Prerequisite Courses

CULN170: Poultry and Seafood Cookery

CULN225 : Plant-Based Diets

This course is offered as a 6-day class designed to develop a full understanding of vegetarian, vegan and macrobiotic diets. Discover the culinary, nutritional and environmental advantages of common and exotic vegetables and fruits, a world of noodles, rice and soy products and how best to handle, prepare and present them.

Credits 1

Lecture Hours 1

Lab/Clinical/Field Study Hours 1

Prerequisite Courses

CULN175: Nutrition for Culinary Professionals

CULN226 : The Art of Charcuterie

This course provides an introduction to the art of Charcuterie. By butchering a whole pig, students will learn to process every facet of the animal. Zero waste is the goal. Focus will be on sausages, confits and rillettes, techniques include curing, drying, and smoking. Bacon, pork belly, trotters and head cheese will also be covered. Basic condiments and cheese will be introduced. Strong emphasis is placed on sanitary practices.

Credits 2

Lecture Hours 1

Lab/Clinical/Field Study Hours 3

Prerequisite Courses

CULN113: Fundamentals of Garde Manger

CULN165: Meat Cookery

CULN230 : Contemporary Culinary Concepts

This course is about designing a concept food truck and menu. Review of start-up cost, making a business plan, choosing the right equipment, floor plan design, navigating permits, licensing, inspection requirements, choosing a location, branding and marketing the mobile kitchen are all essential to success.

Credits 1

Lecture Hours 1

Lab/Clinical/Field Study Hours 1

Prerequisite Courses

CULN170: Poultry and Seafood Cookery

CULN231 : Mobile Retail Food Operations

This course is about designing and implementing a concept food truck and menu. Review of start-up costs, making a business plan, choosing the right equipment, floor plan design, navigating permits, licensing, inspection requirements, choosing a location, branding and marketing the mobile kitchen are all essential to success.

Credits 3

Lecture Hours 2

Lab/Clinical/Field Study Hours 3

Prerequisites

CULN170 (may be taken concurrently) for Culinary Arts students; CULN113 (may be taken concurrently) for Baking/Pastry students

CULN232 : Advanced Dining Room

This course is designed to give students an understanding of a restaurant front-of-the-house operation. Emphasis on service skills required to handle all phases of providing quality service, recruiting, selecting and training of professional service personnel, and capturing return business for the operation. Students are introduced to the identification of various grapes used in the production of wine, the main wine producing countries and their regions, and the characteristics of those wines in relation to menus.

Credits 2

Lecture Hours 1

Lab/Clinical/Field Study Hours 3

Prerequisite Courses

CULN188: Cooperative Education II

CULN235 : A la Carte Restaurant Production

This course is designed for back of the house students, to apply and demonstrate the practical and theoretical skills learned in all prerequisite courses in hot and cold food production, baking and pastry production, restaurant operations and nutrition. Emphasis is placed on the realistic operation of a restaurant kitchen producing product prepared from an a la carte style menu.

Credits 2

Lecture Hours 1

Lab/Clinical/Field Study Hours 3

Prerequisites

CULN222 and CULN248

CULN240 : Street Foods of the World

This course is offered as a 6 day class introducing Vietnamese Pho and bánh mì, Indonesian satays, Indian Samosas, Jamaican "Patty", Korean Bimbim Guksu, New Orleans Beignet. Dishes will be examined by category (wrapped in dough, on a stick, noodles, AKA a sandwich, etc.) to show how they can relate to one another (Pierogi/Dim Sum) even though they may be enjoyed a world apart.

Credits 1

Lecture Hours 1

Lab/Clinical/Field Study Hours 1

Prerequisites

CULN245 : The Entrepreneurial Chef

This course takes a look at the business fundamentals needed for a successful startup. Whether the idea is for something brand new or a revision to a current concept this course will focus on what it takes to get started and be successful.

Credits 1

Lecture Hours 1

Lab/Clinical/Field Study Hours 1

Prerequisites

CULN248

CULN248 : Cooperative Education III

This course includes 100 hours of fieldwork and is designed to provide students with the on-the-job-training and practice in career settings through a faculty approved work site. The purpose is to apply the principles and theories taught in the educational environment with the real-life projects in a professional work setting. Students will be assigned a position at an approved site prior to the start of the course and complete required hours and assignments by the end of the course. Each student will be assigned fieldwork that is consistent with his or her professional goals.

Credits 1

Lecture Hours 0

Lab/Clinical/Field Study Hours 6

Prerequisite Courses

CULN175: Nutrition for Culinary Professionals

CULN288 : Cooperative Education IV

This course includes 100 hours of fieldwork and is designed to provide students with the on-the-job-training and practice in career settings through a faculty approved work site. The purpose is to apply the principles and theories taught in the educational environment with the real-life projects in a professional work setting. Students will be assigned a position at an approved site prior to the start of the course and complete required hours and assignments by the end of the course. Each student will be assigned fieldwork that is consistent with his or her professional goals.

Credits 1

Lecture Hours 0

Lab/Clinical/Field Study Hours 6

Prerequisites

CULN248 and CULN230