

CULINARY (CULN)

CULN 221 Culinary Development 1

4unit(s)

Hours: 3 Lecture/Discussion Hours:
3 Lab

Introduction to the professional world of culinary art. Students will gain a beginning understanding of culinary skills, such as: kitchen safety, knife skills, quality food preparation, and cooking techniques.

CULN 222 Culinary Development 2

4unit(s)

Hours: 3 Lecture/Discussion Hours:
3 Lab

This hands-on course covers the essential principles for launching a career in Culinary Arts. It will focus on key skills and concepts such as "mise en place," knife techniques, proper tool usage, and other foundational practices crucial to the culinary field. The course will also highlight the professional standards of behavior and best practices expected in the industry. By the end of the course, students will have a solid understanding of the core skills and knowledge needed to succeed in the Culinary Arts.

Prerequisites: CULN 221 and NUTR 107 (may be taken concurrently) or equivalent college course with a minimum grade of C.

CULN 223 Advanced Culinary

4unit(s)

Hours: 3 Lecture/Discussion Hours:
3 Lab

This Advanced Culinary course prepares students for contemporary employment opportunities in the culinary workforce with an emphasis on advanced knife skills, hot hors d'oeuvres, cooking principles, plate presentation, and buffet presenting and maintenance. Students will be held to culinary professionalism vital to success in the field of culinary arts.

Prerequisites: CULN 221 and CULN 222 and NUTR 107 or equivalent college course with a minimum grade of C.

CULN 224 Baking and Desserts

3unit(s)

Hours: 2 Lecture/Discussion Hours:
3 Lab

This course provides a fundamental foundation on baking and pastry skills. Production of yeast breads, quick breads, cakes, cookies, pies, tarts, icings, custards, creams, and desserts are explored. Students with an interest in baking will gain furthering knowledge into this area of culinary arts.

Prerequisites: CULN 221 or equivalent college course with a minimum grade of C.

CULN 225 Garde Manger

2unit(s)

Hours: 1 Lecture/Discussion Hours:
3 Lab

Essential to culinary knowledge, Garde Manger, or "keeper of the cold kitchen" emphasizes techniques used to make sausage, cured meats and cheeses, tea sandwiches, and cold hors d'oeuvres. This hands-on course provides students with the ability to produce and present such items.

Prerequisites: NUTR 107 and CULN 221 or equivalent college course with a minimum grade of C.

CULN 226 Industry Management

3unit(s)

Hours: 3 Lecture/Discussion

This course provides an introduction to the management principles and practices within the restaurant and hospitality industry. Emphasizing leadership, effective planning, communication, and organizational skills, students will explore the essential qualities needed to succeed in culinary management.