

CULINARY (CULN)

CULN 201 Foods

3unit(s)

Hours: 2 Lecture/Discussion Hours:
3 Lab

An elementary study on the physical properties and reactions of foods and culinary cooking techniques. Areas of study include food properties, nutritive values, nutrient preservation, product evaluation, food safety and sanitation.

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

Hands on course encompasses the basic fundamental principles for a career in Culinary Arts. This class will emphasize the importance of such terms and procedures as "mise en place", knife skills, proper use of tools and several other basic principles that are important to the culinary industry. This course will also emphasize the appropriate standard of behavior and uniform that is set by culinary professionals. At the end of this course, students will have a core knowledge and insight into the essential aspects of 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 hor 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 hor dourves. 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

Introduction to management of hospitality and the restaurant workplace. This course focuses on leadership, planning, communication, and other qualities to be successful in the culinary industry. At the end of this course, students will have the option of taking the ManageFirst exam, a National Restaurant Association recognized certificate of completion.