

CULINARY ARTS (CUL)

CUL 101. Culinary Arts I. (4 Credits)

An introduction to the principles, skills and techniques necessary for basic food preparation. Areas of culinary study will include the understanding and performing of a wide variety of cooking techniques. Broiling, Roasting, Sauteing, Grilling, Braising, Steaming and Stir Frying will be studied and learned to prepare basic and advanced menu items. The proper use of commercial kitchen equipment and recipes, basic sanitation and safety techniques in the kitchen will be practiced. Culinary terminology and product identification will be a focus. Majors Only 4 Credits (1 lecture hour, 6 lab hours), fall semester/spring semester

CUL 111. Professional Baking. (3 Credits)

An introductory course in the principles of baking, with emphasis on bakeshop ingredients, their function, measurement, and scaling. Scratch baked items to include quick breads and muffins, yeast breads, cookies, Danish pastries, cakes, pies, custards, creams and sauces. Majors Only 3 Credits (1 lecture, 4 lab hours), fall/spring semester

CUL 201. Advanced Culinary Arts. (4 Credits)

A continuation on the principles, skills and techniques learned in Culinary Arts I. Areas of culinary study will include intense concentration on the understanding and performing of a wide variety of cooking techniques. Students will prepare advanced menu items while utilizing scratch cooking for all recipes whenever possible. Students will be able to convert recipes to provide purchasing lists and then fabricate portions from primal and sub primal cuts of meat and then produce those food items. Students will also continue to use basic sanitation and safety techniques in the kitchen. Prerequisite: CUL 101 Minimum grade of C 4 Credits (1 Lecture Hour, 6 Laboratory Hours), fall semester

CUL 211. Culinary Restaurant. (6 Credits)

This course is designed to give students a realistic view of a functioning restaurant operation. Students receive hands on experience in how to effectively manage, operate, and maintain a fine dining restaurant operation at the Copper Turret Restaurant in the village of Morrisville. Working alongside professional chefs, servers and bartenders, students will plan, prepare and serve a fine dining menu in an upscale facility. Students will be tasked with developing menu items from a variety of cuisines. Students will learn how to construct menus, pair wines with the menus, and present food products properly for service. Students will rotate through all positions in the restaurant to gain practical experience. Emphasis is placed on menu authenticity, proper management techniques as well as fiscal responsibility. Prerequisites: CUL 101, CUL 111, and FSAD 102 6 Credits Spring (1 lecture hour, 12 laboratory hours), spring semester

CUL 301. Advanced Culinary Skills. (4 Credits)

This course focuses on refining the students culinary skills learned in previous classes. Students will master skills in cold platter presentation, glazing meat and fish, carving, and garnishing. Students will refine their skills in fabrication of beef, poultry, veal, lamb, game meats, lobster, round fish and flat fish. Menus for various types of dinners will be created. Vegetable knife cuts will be a focus as students demonstrate mastery of the various cuts required to meet industry standards. Basic baking and pastry skills will be practiced and students will demonstrate mastery of producing a short dough and pastry cream. The course will prepare the student for the exciting and challenging aspect of the culinary competition and teach students how to successfully prepare for various competitions. Students build on previously learned skills and will train to meet the demands of culinary competition. The student will work on developing a mental thought process and understanding of the discipline needed to be properly prepared for culinary competitions. Each student will learn how to craft a professional entry packet for hot food competitions following American Culinary Federation requirements. Students will complete a cold food entry for an in-house competition. Opportunities may exist for students to take part in official American Culinary Federation competitions. Prerequisites: CUL 111 and CUL 201 or permission of instructor. 4 Credit Hours (1 lecture hour, 6 lab hours) fall semester