

# Culinary (CULN)

## **CULN 111: Introduction to the Culinary Industry**

Provides an overview of the culinary industry within the aspects of the entire hospitality industry. It provides students with an introduction to the historical, social and cultural forces that have affected and shaped the industry of today. Students will identify job qualifications and opportunities, professional standards, communication skills, and attitudes essential for successful workers in the industry.

Credits: 2

Program: [Culinary Arts](#)

## **CULN 112: Sanitation and Safety**

The study and application of the principles and procedures of sanitation and safety in the hospitality industry. Includes the study of food-borne illnesses, biological, chemical, and physical hazards, and cross-contamination as they may occur during the flow of food. An introduction to Hazard Analysis Critical Control Point (HACCP) and other sanitation and safety programs will also be presented. Safety issues, ServSafe certification or equivalent, and Occupational Safety and Health Administration (OSHA) guidelines and standards will be covered as they apply to the hospitality industry.

Credits: 2

Program: [Culinary Arts](#)

## **CULN 115: Menu Merchandising**

A study of the factors involved in planning effective menus for a variety of food service operations. The course includes the design, format, selection, costing, pricing, and a balance of menu items based on an understanding of the needs of various target markets.

Credits: 2

Program: [Culinary Arts](#)

## **CULN 120: Fundamentals of Cookery**

This course is an introduction to the fundamental concepts, skills, and techniques of food preparation. Course coverage includes the use of standardized recipes, basic cooking methods for meats, stocks, soups, sauces, seafood, vegetables, and starches. Students will learn to identify, use, and maintain all equipment, tools, and utensils in a safe and sanitary manner.

Credits: 5

Prerequisites: CULN 112 with a grade of C or better or instructor consent

Program: [Culinary Arts](#)

## **CULN 125: Fundamentals of Cookery II**

This course focuses on the fundamental concepts, skills and techniques of basic garde manger, breakfast and short-order cookery skills. Content includes basic salads and salad dressings, the handling, storage and preparation of fruits and vegetables including decorative garnishes, cold food presentation using plates, platters and trays, basic egg and breakfast items including quick breads, and short order line cookery.

Credits: 5

Prerequisites: CULN 120 with a grade of C or better and CULN 112 with a grade of C or better or concurrent enrollment

Program: [Culinary Arts](#)

## **CULN 150: Fundamentals of Baking**

Introduction to the fundamental concepts, skills, and techniques of basic baking. Special emphasis is placed on the study of ingredient functions, product identification, weights, measures, and proper use and maintenance of bakeshop tools and equipment. Students identify the basic baking concepts and techniques in preparing items such as quick breads, yeast breads, pies, cakes, cookies, dessert sauces, custards, and creams.

Credits: 5

Prerequisites: CULN 112 with a grade of C or better or concurrent enrollment or instructor consent

Program: [Culinary Arts](#)

**CULN 160: Dining Room Operations**

The study and application of the variety of service styles and techniques practiced by industry with special emphasis on the importance of the relationship coordination between the front and the back of the house. It includes the study of the principles, practices, responsibilities, and liabilities associated with alcohol service.

Credits: 5

Prerequisites: CULN 112 and CULN 223 with a grade of C or better or concurrent enrollment

Program: [Culinary Arts](#)

**CULN 223: Contemporary Cuisines**

In a fast paced restaurant environment, students plan, organize, and prepare menu items typically served in an upscale dining establishment specializing in European, Asian, and American regional cuisine with an emphasis on contemporary menu trends, cross-cultural influences, flavor combinations and plate presentation. Students will develop an awareness of and utilize locally grown and produced ingredients.

Credits: 5

Prerequisites: CULN 120 and CULN 125 or CULN 224 with a grade of C or better or instructor consent

Co-Requisites: CULN 160

Program: [Culinary Arts](#)

**CULN 224: Asian/Continental Cuisine**

In this course students expand upon fundamental cooking skills and techniques and study regional cuisines. Students learn about traditional food ingredients and their uses, flavorings, regional cooking methods, and general characteristics of various cuisines. Emphasis is placed upon technique, speed, timing, plate presentation, organization and teamwork.

Credits: 5

Prerequisites: CULN 120 with a grade of C or better or instructor consent

Program: [Culinary Arts](#)

**CULN 241: Garde Manger II**

Building upon the fundamental knowledge of cold food preparation, this course covers the preparation of pates, terrines, galantines, canapés, hot and cold hors d'oeuvres, appetizers, mousses, and gelatins. Also covered are the techniques of cold food decoration, cold platter design and presentation, and the design and planning of buffets.(Formerly CULN 240)

Credits: 3

Prerequisites: CULN 120 and CULN 125 with a grade of C or better or instructor consent

Program: [Culinary Arts](#)

**CULN 269: Culinary Special Events**

Students participate as professionals in community and college-sponsored culinary events. As part of interactive management teams, students will also plan, market, organize and produce a special culinary-themed event in the College's "The Pearl" restaurant.

Credits: 3

Prerequisites: CULN 120, CULN 125, CULN 150, CULN 160, CULN 223, CULN 224, CULN 241 and CULN 273 with a grade of C or better or instructor consent

Program: [Culinary Arts](#)

**CULN 273: Culinary Purchasing and Cost Management**

This course is a study of the overall concept of purchasing and receiving practices and cost control systems associated with commercial restaurants, hotels and institutional settings. Content includes the flow of foods in a food service operation, purchasing methods, (purchasing, receiving, storing, issuing) legal and ethical considerations of purchasing, and controlling inventory and costs. (Formerly CULN 271)

Credits: 3

Prerequisites: CULN 111 with a grade of C or better and MATH 100 or higher with a grade of C or better or instructor consent

Program: [Culinary Arts](#)

Recommended Prep: CULN 112

**CULN 276: Human Resources Management and Supervision in the Hospitality Industry**

This course is designed to prepare students for the transition from employee to supervisor in a food service operation. Students will learn to identify and evaluate various leadership styles and develop skills in human relations and personnel management. Course content also includes employee training, motivation and evaluation techniques, laws and regulations that affect restaurant and food service operations, and employee benefits. (Formerly CULN 275)

Credits: 2

Prerequisites: CULN 160 with a grade of C or better or instructor consent

Program: [Culinary Arts](#)

Recommended Prep: ENG 100

**CULN 293E: Culinary Externship**

This externship experience will provide students an opportunity to apply their professional and culinary skills in restaurant and hotel settings. Students will complete 150 hours to gain on-the-job experiences.

Credits: 2

Prerequisites: CULN 150, CULN 160, CULN 223, CULN 224, and CULN 271 with a grade of C or better or instructor consent

Program: [Culinary Arts](#)