

CULINARY ARTS (CUL)

CUL 101 - Today's Hospitality Industry

Credit Hours: 3, Contact Hours: 3

Division: Business

This course is designed for students who wish to pursue a career in the hospitality industry. It introduces the student to segments of the industry and the different career tracks within each one. The course will acquaint the student with the rigors of hospitality and the particular nature of this people-oriented industry. A foundation course in the study of resort and resort settings, the course provides the student with an awareness of the unique problems associated with the development, management and marketing of a resort. Also, the seasonal nature of most resorts and the challenges presented by this issue are discussed. The nature and unique characteristics of the hospitality industry as a career choice are discussed. Group 2 course. Communications - Direct.

Recommended Prerequisites: Placement into MTH 08 or higher and ENG 99/108 or higher.

CUL 110 - Safety and Sanitation

Credit Hours: 2, Contact Hours: 2

Division: Business

This course is designed for students who wish to pursue a career in culinary arts or hotel and restaurant management. With today's complex safety and health laws, it is essential as well as required by many firms to have an in-depth understanding and certification in safety and sanitation. This course provides the students with both. Students study food service safety including fire safety and kitchen and dining room safety. Students also learn all aspects of food service sanitation and earn the NRA Educational Institute ServSafe Sanitation Certificate. Group 2 course. Critical Thinking - Direct.

CUL 111 - Professional Cookery

Credit Hours: 5, Contact Hours: 10

Division: Business

An intensive study of foods and cooking, this course exposes the student to commercial equipment, quality food production, and professional presentation. It provides the chef training student with the practice and theory involved in the preparation of foods in a commercial operation. Basic cooking terminology, methods and procedures are introduced. The course also includes kitchen safety and sanitation, knife and equipment identification and technique, preparation of stocks, soups, and mother sauces, meats, poultry and seafood, and the presentation of a complete meal. Uniforms and knives will need to be purchased through the department for this course. Group 2 course. Quantitative Reasoning.

Required Prerequisites: ENG 99/108 or higher, MTH 08 or higher, CUL 110 may be taken concurrently

CUL 118 - Introduction to Baking

Credit Hours: 4, Contact Hours: 8

Division: Business

This course is designed for students seeking a career in Culinary Arts. In this intensive study of fundamental baking techniques, students will become familiar with baking operation and production. This course covers fundamental pastry and dessert recipes as well as the preparation of yeast dough. Also included are tortes, pies, tarts, and other desserts. Group 2 course. Quantitative Reasoning.

Required Prerequisites: ENG 99/108 or higher, MTH 08 or higher, CUL 110 may be taken concurrently

CUL 190 - Culinary Internship

Credit Hours: 2, Contact Hours: 2

Division: Business

A culinary internship integrates academics with professional work experience. Students earn college credit while working in varied culinary-focused businesses, gaining valuable hands-on experience. Students are encouraged to contact the internship coordinator at least two months prior to the semester they are requesting placement. Culinary internships require a minimum of 320 hours of work during the enrolled semester.

Group 2 course. Communications - Direct.

Required Prerequisites: CUL 110, CUL 111

Recommended Prerequisites: Placement into ENG 99/108

CUL 210 - Nutrition for Culinary Arts

Credit Hours: 2, Contact Hours: 2

Division: Business

This course is designed for students who wish to pursue a career in culinary arts. Healthy eating is attracting more attention as Americans struggle with the problems of obesity and disease prevention. In this atmosphere it is essential for prospective chefs to be aware of the needs of their customers. This course presents the principles of nutrition within the context of professional food preparation. Various ingredients and their role in good nutrition, planning healthy menus and alternative eating styles are discussed. Group 2 course. Communications - Direct, Quantitative Reasoning.

CUL 211 - Menu Planning and Purchasing

Credit Hours: 3, Contact Hours: 3

Division: Business

This course provides the student with the understanding of the menu as the center of the food outlet, around which is built the facility. Menu theme is the driver for food, non-food, and equipment purchases, staffing, location and floor plan. An understanding of this complex item is vital to anyone involved in food service. This course is designed to familiarize the student with all aspects of planning a modern menu - from market research to the physical layout of the document. Various types of menus are covered including A'La Carte, Table d'Hote, Institutional and Special Occasion. Menus will be analyzed for effectiveness and pricing strategies. Group 2 course. Quantitative Reasoning.

Required Prerequisites: CUL 110, CUL 111

Recommended Prerequisites: Placement into ENG 99

CUL 213 - World Cuisine

Credit Hours: 5, Contact Hours: 10

Division: Business

This course is designed for the student who wishes to be a chef. It comprises the study, preparation and presentation of foods and cooking methods from selected countries. These countries have been selected based on their current popularity in restaurants. In this course, students develop knowledge and basic understanding of ethnic cooking including the cooking styles of Italy, France, Mexico, China, and various other Asian and American regions. In the process of learning these multi-national cuisines, the student develops additional technical skills in the preparation of the different foods. Group 2 course. Quantitative Reasoning, Degree Req:Cultural Persp/Div.

Required Prerequisites: CUL 110, CUL 111

CUL 215 - Garde Manger**Credit Hours: 4, Contact Hours: 8**

Division: Business

This course is designed for students who wish to pursue a career in culinary arts. As America's sophistication regarding food has increased, it is essential that students training to be chefs be exposed to the most up-to-date cooking and presentation techniques. Students prepare cold foods for display: pates, galantines, terrines and mousses. Decorative garnishes and other functional banquet presentations are covered in this course. Meat and seafood fabrication is also practiced. Projects made will be used and displayed at various functions and events at the Great Lakes Campus and at other special occasions. Group 2 course. Quantitative Reasoning.

Required Prerequisites: CUL 110, CUL 111, CUL 118, CUL 213

CUL 217 - Kitchen and Dining Room Mgmt**Credit Hours: 3, Contact Hours: 3**

Division: Business

This course is designed for students who wish to pursue a career in the food service industry. Its focus is the control of the dynamics of the kitchen and dining room in a modern restaurant. In the highly competitive restaurant business, it is necessary for prospective food and beverage professionals to have a thorough understanding of this aspect of the industry. Many restaurants fail because of a lack of coordination between the front and back of the house. The course focuses on the basic principles of management as applied to kitchen and dining room situations. Other topics include management techniques, team building, motivational techniques, stress management, production management, and styles of table service. Group 2 course. Communications - Direct.

Recommended Prerequisites: CUL 101

CUL 218 - Advanced Baking**Credit Hours: 4, Contact Hours: 8**

Division: Business

This course is designed for students seeking a career in culinary and/or pastry arts. In this intensive study of advanced baking techniques, students become familiar with baking operations and production, dessert and pastry finishing, and plate presentation. This course covers advanced pastry and dessert recipes, yeast and sourdoughs, dessert sauces, cake making, icing and decorating, tortes, mousses, Bavarians, tarts, and other desserts. Group 2 course. Quantitative Reasoning.

Required Prerequisites: CUL 110, CUL 118

CUL 221 - Chocolate and Cake Design**Credit Hours: 4, Contact Hours: 8**

Division: Business

This course is designed for students who wish to pursue a career in pastry arts. It is designed for students that would like to expand their creative talents in areas of chocolate artistry and cake decorating. In this course students will learn through lecture, demonstrations and lab work the characteristics of chocolate, chocolate tempering and modeling, candies, fillings, centerpieces, molds & decorations. The cake decoration portion of the course will cover buttercream recipes, history of cake decorating and tools, preparation of boards, papers, columns, boxes, etc., the art of icing a cake, basic cake covering using combs and spatulas, basic piping skills and the use of decorating tips, border skills, floral piping skills, art of swag and drapery applications, art of writing and coloring on a cake. Course includes how to create and display wedding cakes, icings, fondant, pastillage, and gum paste. Group 2 course. Quantitative Reasoning.

Required Prerequisites: CUL 110, CUL 118, CUL 218 may be taken concurrently

CUL 222 - Cafe Operations**Credit Hours: 3, Contact Hours: 6**

Division: Business

This course focuses on practical bakery training. Students rotate through the front-of-the-house and the bakery in this intensive course. Front-of-the-house students learn barista and cafe service. Menu merchandising is stressed throughout the course. Guest relations and timing of service are also emphasized as advanced students serve both to-go and eat-in pastries and beverages at the Great Lakes Culinary Institute's teaching restaurant. Bakery certificate students practice a variety of baking and pastry skills learned in their program. Other areas covered include recipe construction and costing, the use and care of equipment, the pressure of cafe preparation and service, and the effective handling and use of supplies. Group 2 course. Quantitative Reasoning.

Required Prerequisites: CUL 110, CUL 118, CUL 218, CUL 221

CUL 293 - Culinary Study Abroad**Credit Hours: 1, Contact Hours: 1**

Division: Business

In this class, students are provided the opportunity to travel to a specified destination affiliated with the corresponding culinary non-trip course. This course will serve to integrate the student learning experience and provide a sense of cultural perspective, diversity and regional awareness. The course is an opportunity for students to explore other areas around the world while applying discipline-specific course content. For a more specific course description, please review the course description of the associated non-trip course. Group 2 course.

Required Prerequisites: CUL 118, or CUL 101, CUL 102, and CUL 111, may be taken concurrently

CUL 295 - Contemporary Service & Cuisine**Credit Hours: 12, Contact Hours: 24**

Division: Business

This course focuses on practical hands-on training. Students rotate through the front-of-the-house and the restaurant kitchen in this intensive semester-long course. Front-of-the-house students learn various styles of table, wine and beverage service. Menu merchandising is stressed throughout the course. Guest relations and timing of service are also emphasized as advanced students serve lunch to guests in Lobdell's, the Great Lakes Culinary Institute's teaching restaurant. Heart-of-the-house students learn classical food preparation preparing designated menu items. Other areas covered include recipe construction and costing, the use and care of equipment, the pressure of a la carte preparation and service, and the effective handling and use of supplies. Group 2 course. Quantitative Reasoning.

Required Prerequisites: CUL 110, CUL 111, CUL 118, CUL 211, CUL 213