

# CULINARY ARTS (CUAR)

## CUAR 100 Culinary Program Fundamentals 3 Credits

Introduction to the fundamentals of the culinary arts industry. Training will include: program overviews, culinary math skills, culinary vocabulary, lab requirements, basic knife skills, equipment identification and proper usage, professionalism, food service history, kitchen organization, basic principles of cooking, food science, study skills, proper food storage techniques, recipes, and cost management.

**Terms Typically Offered:** Fall, Spring.

**Fees:** Yes.

## CUAR 101 Food Safety & Sanitation 2 Credits

Exploration of the basic rules of sanitation, food-borne illnesses, safe food temperatures, and safe food handling techniques.

**Terms Typically Offered:** Fall.

## CUAR 115 Introduction to Sustainable Cuisine 3 Credits

Impact of human food production systems on environment and society. Focus on meeting present food needs without compromising future generations. Topics include connections among agriculture, food production, ecology, ethics, nutrition, health, cuisine and foodservice operations.

**Terms Typically Offered:** Fall, Spring.

**Fees:** Yes.

## CUAR 125 Introduction to Foods 3 Credits

Exploration of fundamental principles and practices of a commercial kitchen, including the preparation of stocks, sauces, soups, salads and dressings, sandwiches, and hors d'oeuvre.

**Prerequisites:** CUAR 100 and CUAR 101 (both may be taken concurrently).

**Terms Typically Offered:** Fall, Spring.

**Fees:** Yes.

## CUAR 129 Center of the Plate 3 Credits

Basic methods for preparation and cooking of a variety of complete meals in a commercial kitchen.

**Prerequisites:** CUAR 100 and CUAR 101 (both may be taken concurrently).

**Terms Typically Offered:** Fall, Spring.

**Fees:** Yes.

## CUAR 145 Introduction to Baking 3 Credits

Exploration of basic baking principles, the characteristics and functions of ingredients, and production techniques for a variety of baked goods in a commercial kitchen.

**Prerequisites:** CUAR 100 and CUAR 101 (both may be taken concurrently).

**Terms Typically Offered:** Fall, Spring.

**Fees:** Yes.

## CUAR 150 Baking: Decorating and Presentation 3 Credits

Introduction to techniques and equipment used in the modern bakery to produce, decorate and present pastries and desserts using a variety of products.

**Prerequisites:** CUAR 145.

**Terms Typically Offered:** Spring.

**Fees:** Yes.

## CUAR 151 Intermediate Bread Preparation 3 Credits

Examination of techniques and equipment used in the modern bakery to craft traditional and artisanal yeast breads using a variety of commercial and pre-ferment/wild yeast leavening methods and production techniques.

**Prerequisites:** CUAR 145.

**Terms Typically Offered:** Spring.

**Fees:** Yes.

## CUAR 152 Individual Fancy Desserts Production 3 Credits

Preparation and decoration of individual dessert items using production techniques and equipment used in commercial bakeries to craft traditional and modern pastries, tarts, petite fours and cookies.

**Prerequisites:** CUAR 145.

**Terms Typically Offered:** Spring.

**Fees:** Yes.

## CUAR 153 Confectionaries and Petit Fours 3 Credits

Introduction to the art of advanced pastry skills utilized to craft specialty items such as chocolates, candies and confections, marzipan and pastillage sculpture, and petit fours.

**Prerequisites:** CUAR 145.

**Terms Typically Offered:** Fall.

**Fees:** Yes.

## CUAR 156 Nutrition for the Hospitality Professional 3 Credits

Fundamentals of nutrition as they apply to the food service industry.

**Terms Typically Offered:** Fall.

**Fees:** Yes.

## CUAR 160 Cake Decorating 4 Credits

Variety of cake decorating techniques, including flowers, leaves, borders, and attractive arrangements. Preparation of and work with gumpaste, rolled fondant and airbrushing techniques.

**Prerequisites:** CUAR 145.

**Terms Typically Offered:** Fall.

**Fees:** Yes.

## CUAR 163 Advanced Wedding Cakes 3 Credits

Refinement of skills in the creation of wedding cakes and other tiered cakes for special events.

**Prerequisites:** CUAR 145 and CUAR 160.

**Terms Typically Offered:** Spring.

**Fees:** Yes.

## CUAR 179 Wines, Spirits and Beers 3 Credits

Explores production, marketing and service of wines, spirits and beers from around the world. Includes local and regional craft wine, spirit and beer production. Covers profitability, marketing, federal and local laws, identification of equipment, glassware, and staffing. Service Safe Alcohol certification exam administered.

**Fees:** Yes.

## CUAR 190 Dining Room Management 3 Credits

Exploration of management techniques, organization, and service-related skills common to dining room operations.

**Terms Typically Offered:** Fall, Spring.

**Fees:** Yes.

## CUAR 196 Topics: 1-3 Credits

Course may be taken multiple times up to maximum of 15 credit hours.

**CUAR 236 Advanced Baking 3 Credits**

Refinement of skills in the creation of breads and pastries, dessert garnishes and accompanying sauces, and specialty dessert products.

**Prerequisites:** CUAR 145.

**Terms Typically Offered:** Spring.

**Fees:** Yes.

**CUAR 238 American Regional Cuisine 3 Credits**

Development of advanced cooking skills involving foods representative of major American regions. Emphasis is placed on defining regions based on geography, history, culture, and foodways.

**Prerequisites:** CUAR 125.

**Terms Typically Offered:** Fall, Spring.

**CUAR 245 International Cuisine 3 Credits**

Development of advanced cooking skills involving the preparation of a variety of international cuisines. Emphasis is placed on identifying ingredients, preparation methods, customs, and styles of service that define various world cuisines.

**Prerequisites:** CUAR 125 and CUAR 129.

**Terms Typically Offered:** Fall.

**Fees:** Yes.

**CUAR 251 Advanced Garde Manger and Hors D'Oeuvres 3 Credits**

Development of advanced skills in traditional cold kitchen preparations including sausages, pates, cured and smoked products, cheese, pickles, and condiments.

**Prerequisites:** CUAR 125 and CUAR 129.

**Terms Typically Offered:** Fall, Spring.

**Fees:** Yes.

**CUAR 255 Supervision in the Hospitality Industry 3 Credits**

Skills necessary for creating a goal-oriented environment utilizing management principles in the hospitality industry.

**CUAR 261 Cost Controls 3 Credits**

Explores the costs usually found in the food service industry and the techniques used to control them.

**CUAR 262 Purchasing for the Hospitality Industry 3 Credits**

Exploration of the purchasing, selection, and procurement of food and supplies in the hospitality industry.

**Prerequisites:** CUAR 100 and CUAR 101.

**Terms Typically Offered:** Fall, Spring.

**Fees:** Yes.

**CUAR 269 Dietary Baking 3 Credits**

Examination of techniques and equipment used to produce high quality bakery products that address the issue of common food allergens and intolerances.

**Prerequisites:** CUAR 145 and CUAR 156.

**Terms Typically Offered:** Fall.

**Fees:** Yes.

**CUAR 281 Internship 1-6 Credits**

Places students in an actual work situation where they participate in the operation of a foodservice establishment.

Course may be taken multiple times up to maximum of 10 credit hours.

**CUAR 293 Restaurant Operations Practicum 4 Credits**

Rotation through a variety of positions in a working professional restaurant. Responsibilities include serving guests and preparing food while maintaining established standards and levels of service.

**Prerequisites:** CUAR 145, CUAR 179, CUAR 190, CUAR 238, CUAR 245, CUAR 251, and CUAR 262.

**Terms Typically Offered:** Fall, Spring, Summer.

**CUAR 295 Independent Study 1-3 Credits**

Course may be taken multiple times up to maximum of 6 credit hours.

**CUAR 296 Topics: 1-5 Credits**

Course may be taken multiple times up to maximum of 15 credit hours.

**CUAR 297 Practicum 1-2 Credits**

Course may be taken multiple times up to maximum of 15 credit hours.