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.

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.

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.

CUAR 120 Wine and Spirits 2 Credits
Examination of types of beverages and equipment including wines, beers, and spirits. Profitability, marketing, federal and local laws, and service will be discussed. The history of making and processing wines, spirits and beers will be studied.

CUAR 121 Introduction to Food Production 1 Credit
Fundamental principles of commercial kitchen operations.

CUAR 122 Introduction to Hot Foods 1 Credit
Fundamental principles of stocks, soups, sauces, gravies, and products in the kitchen.

CUAR 123 Introduction to Garde Manager 1 Credit
Fundamental principles of cold foods and non-alcoholic beverage preparation.

CUAR 124 Food Production Applications 1 Credit
Basic cooking principles and practices in the production of stocks, soups, sauces and gravies, and vegetables, starches, fruits, salads, and dressing.

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.

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.

CUAR 131 Vegetables, Starches, Pastas, Breakfast and Short Order Cookery 1 Credit
Preparation of vegetables, starches, breakfast and grilled items.

CUAR 132 Center of the Plate: Meat 1 Credit
Preparation of a variety of meat dishes.

CUAR 133 Center of the Plate: Poultry, Fish 1 Credit
Preparation of a variety of seafood and poultry dishes.

CUAR 134 Food Production Applications 1 Credit
Practical application of food production techniques related to courses CUAR 121, CUAR 122, CUAR 123, CUAR 134, CUAR 131, CUAR 132, and CUAR 133.
Prerequisites: CUAR 124.

CUAR 141 Basic Baking Principles and Ingredients 1 Credit
Fundamentals of baking terminology, principles of baking, and the characteristics and functions of the main ingredients used in bakery production.

CUAR 142 Basic Yeast-Raised Products and Quick Breads 1 Credit
Application of basic yeast-raised baking principles.

CUAR 143 Cakes, Pies and Pastry, Cookies 1 Credit
Application of basic cake, pie, pastry, and cookie production.

CUAR 144 Baking Applications 1 Credit
Application of basic baking principles and production.

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.

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.

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.

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.

CUAR 154 Nutrition for the Hospitality Professional 3 Credits
Fundamentals of nutrition as they apply to the food service industry.

CUAR 156 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.
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:** Fall, Spring.

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 220 Fundamentals of Healthy Cooking 3 Credits
Application of theory and production techniques required to prepare and serve foods that emphasize the importance of a healthy diet, promote beneficial eating habits, and encourage the personal enjoyment of cooking and eating.
**Fees:** Yes.

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.

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 and CUAR 129.
**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.

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.

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.

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.

CUAR 271 Techniques of Culinary Competition - Hot Food 3 Credits
Fundamental principles and technical skills required to engage in hot food culinary competition. Precision in the areas of knife skills, mise en place, recipe development, perfect execution of culinary technique, and exploration of in-depth organizational processes.

CUAR 271A Advanced Techniques of Culinary Competition - Hot Food 3 Credits
Fundamental principles and technical skills required to engage in hot food culinary competition. Precision in knife skills, mise en place, recipe development, perfect execution of culinary technique, and exploration of in-depth organizational processes. Advanced technique of culinary competition designed for culinary teams advancing to the next level of competition.
**Prerequisites:** CUAR 271.

CUAR 272 Techniques of Culinary Competition - Cold Food 3 Credits
Fundamental principles and technical skills required to engage in cold food culinary competition. Expose students to theories and principles of cold food show platters, elementary glazing techniques, hot food shown cold and other cold food competition concepts.

CUAR 272A Advanced Techniques of Culinary Competition - Cold Food 3 Credits
Fundamental principles and technical skills required to engage in cold food culinary competition. Precision in knife skills, mise en place, recipe development, perfect execution of culinary technique, and exploration of in-depth organizational processes. Advanced techniques of culinary competition for culinary teams advancing to the next level of competition.
**Prerequisites:** CUAR 272.

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.
**Fees:** Yes.

CUAR 297 Practicum 1-2 Credits
Course may be taken multiple times up to maximum of 15 credit hours.