

CULINARY ARTS (CUAR)

CUAR 100 Culinary Program Fundamentals3 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 & Sanitation2 Credits

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

CUAR 115 Introduction to Sustainable Cuisine3 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 Spirits2 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 Production1 Credit

Fundamental principles of commercial kitchen operations.

CUAR 122 Introduction to Hot Foods1 Credit

Fundamental principles of stocks, soups, sauces, gravies, and products in the kitchen.

CUAR 123 Introduction to Garde Manger1 Credit

Fundamental principles of cold foods and non-alcoholic beverage preparation.

CUAR 124 Food Production Applications1 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 Foods3 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 Plate3 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 Cookery1 Credit

Preparation of vegetables, starches, breakfast and grilled items.

CUAR 132 Center of the Plate: Meat1 Credit

Preparation of a variety of meat dishes.

CUAR 133 Center of the Plate: Poultry, Fish1 Credit

Preparation of a variety of seafood and poultry dishes.

CUAR 134 Food Production Applications1 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 Ingredients1 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 Breads1 Credit

Application of basic yeast-raised baking principles.

CUAR 143 Cakes, Pies and Pastry, Cookies1 Credit

Application of basic cake, pie, pastry, and cookie production.

CUAR 144 Baking Applications1 Credit

Application of basic baking principles and production.

CUAR 145 Introduction to Baking3 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 Presentation3 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 Preparation3 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 Production3 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 Fours3 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 156 Nutrition for the Hospitality Professional3 Credits

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

CUAR 160 Cake Decorating4 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 Cakes3 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.

CUAR 179 Wines, Spirits and Beers3 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 Management3 Credits

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

Terms Typically Offered: Fall, Spring.

CUAR 196 Topics:1-3 Credits

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

CUAR 220 Fundamentals of Healthy Cooking3 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 Baking3 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 Cuisine3 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 Cuisine3 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'Oeuvres3 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 Industry3 Credits

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

CUAR 261 Cost Controls3 Credits

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

CUAR 262 Purchasing for the Hospitality Industry3 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 Baking3 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 Food3 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 Food3 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 Food3 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 Food3 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 techniques, 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 Internship1-6 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 Practicum4 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 Study1-3 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 Practicum1-2 Credits

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