

CULINARY ARTS (CULN)

CULN 111 Beginning Culinary Skills 8 Credit Hours (4,12)

First course in the culinary arts focusing on the basics behind basic cooking principles including, but not limited to, grilling, boiling, broiling, searing, poaching, steaming, basting, braising, sauteing, and roasting.

CULN 113 Kitchen Safety and Sanitation 2 Credit Hours (0,6)

Training in kitchen safety and sanitation and workplace safety for the employee and patron. Preparation for certification under a nationally recognized program.

Corequisite(s): CULN111

CULN 115 Food and Beverage Management 2 Credit Hours (0,6)

This course will cover the basic principles of food and beverage operations management. It will cover the 'big picture' of how to ensure profitability and proper management of food and beverage businesses. It will cover food and beverage cost analysis, menu development and engineering, basic staff management and labor cost control, property accusation, income statement analysis, business financial development and analysis, purchasing and receiving, etc.

Corequisite(s): CULN111

CULN 121 Advanced Culinary Skills 8 Credit Hours (4,12)

This course will be similar to beginning cookery, though cooking techniques and equipment will be more advanced. Students dive into advanced cooking techniques such as smoking, curing, yeast breads, pickling, fermenting, quick breads, cakes, custards, etc. Students will be required to carry an appropriate knife kit and be in proper uniform.

Prerequisite(s): CULN111

CULN 123 Service Operations 2 Credit Hours (0,6)

This course will educate students on the service and bar aspect of food and beverage operations. Students will be trained in proper service techniques, as well as the basic techniques behind managing the alcohol and non-alcohol aspects of the operation. Students will practice proper service language, understand the flow of FOH operations, understand basic mixology, become educated in wine varietals and pairing, and undertake basic barista training.

Prerequisite(s): CULN111

Corequisite(s): CULN121

CULN 125 Nutrition for Chefs 2 Credit Hours (0,6)

Fundamentals of human nutrition in relation to the culinary arts with a basis in human body function, wellness, metabolism and nutrients.

Prerequisite(s): CULN111

Corequisite(s): CULN121

CULN 130 Food Service Internship 6 Credit Hours

A supervised internship working in an approved food and beverage operation designed to further develop the chef's skill set in real-time culinary environments. A portion of the internship must be completed at an LCCS facility. 6

Prerequisite(s): CULN121