

CHEF-CULINARY ARTS

CHEF 101. Culinary Arts Kitchen Orientation

3 Credits (3)

Provides students with basic information and skills necessary for success in the Culinary Arts program. Students learn basic kitchen routines, safety and sanitation, professional conduct and deportment, standard kitchen calculations, knife handling, and are introduced to the laboratories for initial cooking experiences. Restricted to Community Colleges campuses only.

Learning Outcomes

1. Be able to discuss the appropriate wearing of the chef uniform and the safety reasons for it.
2. Demonstrate appropriate sanitation in the professional kitchen.
3. Demonstrate proper hand-washing techniques.
4. Demonstrate proper kitchen equipment use and layout.
5. Explain professional kitchen safety practices.
6. Demonstrate basic kitchen math skills.
7. Explain the purchasing cycle in a professional kitchen.
8. Discuss appropriate behavior in the kitchen.
9. Demonstrate basic knife skills. 1
10. Discuss basic sauce preparation and uses. 1
11. Understand real life issues in professional kitchens and variety of opportunities. 1
12. Explain the importance of culinary history.

CHEF 125. Introductory Cake Decorating

1 Credit (2P)

Introduction to the professional cake decorating techniques used by pastry chefs. Basic skills of piping a variety of icings into different patterns are taught. Restricted to Community Colleges campuses only.

Learning Outcomes

1. Demonstrate understanding of basic cake decorating principles and techniques.
2. Identify and describe basic methods for cake decoration.
3. Understand methods of production for borders, flowers, colorflow methods, and basic figure piping.
4. Demonstrate understanding of frosting types and the advantages of each.
5. List the need for and uses of various types of specialty decorating equipment.
6. Identify types of labor-saving products that specifically relate to cake decorating.

CHEF 126. Intermediate Cake Decorating

1 Credit (2P)

Introduction to more advanced professional cake decorating techniques used by pastry chefs. Fondant work and more complex decorating schemes are taught.

Prerequisite: Grade of C- or better in CHEF 125.

Learning Outcomes

1. Demonstrate understanding of advanced cake decorating principles and techniques.
2. Identify and describe advanced methods for cake decoration.
3. Understand methods of production for borders, flowers, ribbons, bows, and various 3-dimensional techniques with fondant.
4. Demonstrate understanding of creating and working with fondant.

5. List the need for and uses of various types of specialty decorating equipment.
6. Identify types of labor-saving products that specifically relate to cake decorating.

CHEF 127. Chocolate Work

1 Credit (2P)

Introduction to working with chocolate utilizing a variety of methods. Tempering, forming, molding, and other professional techniques will be taught. Restricted to Community Colleges campuses only.

Learning Outcomes

1. Name the physical properties of chocolate and the ingredients used in its preparation.
2. List the common equipment used in chocolate and confectionary preparation.
3. Explain the production of chocolate from the cacao pod to the finished product.
4. Identify a variety of chocolate products.
5. Explain the various procedures for tempering chocolate.
6. Prepare simple chocolate decorations and candies.

CHEF 128. Advanced Chocolate Work

1 Credit (2P)

More advanced treatments of chocolate are explored and professional techniques for the chocolatier are developed.

Prerequisite: Grade of C- or better in CHEF 127.

Learning Outcomes

1. Apply the various procedures for tempering chocolate.
2. Demonstrate understanding of physical properties of chocolate and the ingredients used in its preparation.
3. Construct elaborate chocolate sculptures and candies.
4. Inventory the common equipment used in chocolate and confectionary preparation.
5. Design and outline a sculpture incorporating a variety of chocolate and confectionary techniques.

CHEF 129. Wedding Cake Design and Construction

1 Credit (2P)

Basic skills in designing wedding (or other specialty event) cakes. Includes shaping, icing selection, decorating scheme, presentation, transportation, and remote set up. Restricted to Community Colleges campuses only.

Prerequisite: Grade of C- or better in CHEF 125 and CHEF 126.

Learning Outcomes

1. Apply the techniques of wedding cake decorating philosophies.
2. Combine the methods from Basic and Advanced Cake and incorporate it into creating a wedding cake.
3. Use previously learned methods of production of flowers, ribbons, bows and various other techniques to complete a wedding cake.
4. Identify types of labor-saving products that specifically relate to wedding cakes.
5. Formulate the proper techniques in delivering cakes to clients.

CHEF 155. Special Topics

1-3 Credits (1-3)

Specific subjects to be announced in the Schedule of Classes. May be repeated up to 6 credits.

Learning Outcomes

1. Competencies are based on the subject matter of the Special Topic.

CHEF 156. Sugar Work**1 Credit (1)**

This course provides students with a comprehensive exploration of the principles, techniques, and artistic applications of sugar-based confectionery. The course begins with thread, then moves on to soft ball, firm ball, hard ball, then soft crack, hard crack and finally caramel. While students are learning these different stages, they are creating recipes that require using the different stages. This is a pre-requisite for Advanced Sugar Work. May be repeated up to 3 credits.

Learning Outcomes

1. Name the physical properties of sugar and the ingredients used in its preparation.
2. List the common equipment used in sugar and confectionary preparation.
3. Explain the production of sugar from the farm to the finished product.
4. Identify a variety of sugar stages and products.
5. Explain the various procedures for sugar preparations and their applications.
6. Prepare simple sugar decorations and candies.

CHEF 157. Advanced Sugar Work**1 Credit (1)**

This advanced-level course delves into the intricacies of advanced sugar manipulation, focusing on techniques such as blown sugar, pulled sugar, and intricate sugar sculptures. Through a rigorous exploration of the chemical and physical properties of sugar, students will gain a profound comprehension of temperature control, crystallization, and the nuanced interplay of ingredients. The course places a strong emphasis on honing precision and innovation in sugar craftsmanship, ensuring that students not only develop technical expertise but also cultivate a discerning eye for design and presentation. May be repeated up to 3 credits.

Prerequisite: Grade of C- or better in CHEF 156.

Learning Outcomes

1. Apply the various procedures for sugar confectionery.
2. Demonstrate understanding of the physical properties of sugar and the ingredients used in its preparation.
3. Construct elaborate sugar sculptures and candies.
4. Inventory the common equipment used in sugar and confectionary preparation.
5. Design and outline a sculpture incorporating a variety of sugar and confectionery techniques.

CHEF 158. Gum Paste**1 Credit (1)**

This course offers a comprehensive exploration of the specialized artistry and techniques associated with the use of gum paste in pastry and confectionery. Tailored for students seeking an in-depth understanding of advanced sugar crafting, the curriculum focuses on the fabrication and manipulation of gum paste to create intricate and lifelike decorative elements. Students will delve into the scientific properties of gum paste, examining its pliability, drying characteristics, and color absorption, while gaining proficiency in crafting flowers, figurines, and ornate embellishments. The course places a strong emphasis on precision, attention to detail, and artistic expression in gum paste work. Through practical exercises, students will learn to design and construct elaborate cake decorations, showpieces, and other edible works of art. May be repeated up to 3 credits.

Learning Outcomes

1. Demonstrate understanding of gum paste flower-making principles and techniques.

2. Identify and describe advanced methods for gum paste flower making.
3. Understand methods of production for peonies, roses, and sunflower techniques with gum paste.
4. Demonstrate understanding of creating and working with gum paste.
5. List the need for and uses of various types of specialty decorating equipment.
6. Identify types of labor-saving products that specifically relate to gum paste flowers.

CHEF 159. Sculpted Cakes**1 Credit (1)**

This course is designed to provide students with a comprehensive understanding and mastery of the intricate artistry involved in crafting three-dimensional and visually stunning cake sculptures. Participants will delve into the principles of structural engineering, cake carving, and fondant application to create edible masterpieces that push the boundaries of traditional cake design. The curriculum focuses on both the theoretical and practical aspects of sculpted cake creation, covering topics such as conceptualization, planning, and execution of complex designs. Students will develop proficiency in utilizing a variety of tools and techniques, including internal support structures, modeling chocolate, and edible paints. Through hands-on projects and collaborative exercises, students will refine their sculpting skills and gain the expertise required to transform cakes into visually captivating works of art. May be repeated up to 3 credits.

Learning Outcomes

1. Discuss the physical properties of cakes and the ingredients used in their preparation.
2. Describe the common equipment used in cake sculpting and confectionary preparation.
3. Identify a variety of ways to sculpt cakes into realistic shapes.
4. Explain the various procedures for working with cake and decorating tools.
5. Identify types of labor-saving products that specifically relate to sculpting cake.

CHEF 160. Asian Cookery**1 Credit (1)**

This course offers an immersive exploration of the diverse and rich culinary traditions of Asia. The curriculum covers essential techniques, ingredients, and flavor profiles unique to each region, fostering an appreciation for the artistry and balance inherent in Asian cooking. Through hands-on experiences in the kitchen, students will develop the ability to execute traditional dishes while also exploring innovative and contemporary interpretations. Special attention is given to ingredient sourcing, flavor layering, and mastering the diverse cooking methods characteristic of Asian cuisine. May be repeated up to 6 credits.

Learning Outcomes

1. Identify the basic ingredients and palette of flavors of China, Korea, Japan, Vietnam, Thailand, Indonesia, and India.
2. Identify the cooking techniques of the major regions of Asia.
3. Describe unique cooking equipment or vessels used in these regions.
4. Apply basic cooking fundamentals to a variety of dishes from these regions.
5. Demonstrate previously learned principles of food safety and sanitation through professional work habits.
6. Accurately apply previously learned principles of culinary mathematics to a written project.

CHEF 161. Experimental Cookery**1 Credit (1)**

This course in Experimental Cookery offers an innovative and intellectually stimulating exploration into the avant-garde realms of culinary creation. The curriculum transcends conventional boundaries to foster a deep understanding of experimental techniques, molecular gastronomy, and cutting-edge culinary trends. Students will engage in theoretical discussions on the principles of flavor pairing, texture manipulation, and creative plating, while also gaining hands-on experience in the kitchen to apply these concepts. The course encourages students to push the boundaries of traditional culinary practices, experiment with novel ingredients, and leverage modern technology to transform familiar dishes into gastronomic marvels. Emphasis is placed on developing a discerning palate, critical thinking skills, and the ability to adapt and innovate in response to evolving culinary landscapes. May be repeated up to 3 credits.

Learning Outcomes

1. Implement various cooking techniques such as sous-vide, molecular gastronomy, and infusion, to create innovative and experimental dishes.
2. Show food science principles and how they impact the cooking process to experiment with texture, taste, and presentation.
3. Analyze and adapt recipes to critically evaluate traditional experimenting with ingredient substitutions, flavor.
4. Collaborate on experimental menus in teams to showcase their collective skills and creativity.
5. Create fusion cuisine to explore the art of fusion cooking.

CHEF 162. Not So Traditional Holiday Cookery**1 Credit (1)**

This course is tailored for students seeking a unique exploration of festive cuisines that break away from conventional holiday traditions. Delving into the global spectrum of celebratory dishes, this course aims to broaden students' culinary perspectives by introducing innovative and culturally diverse approaches to holiday cooking. The curriculum encompasses theoretical discussions on the historical, social, and cultural influences shaping non-traditional holiday cuisines, providing a context for the exploration of ingredients and techniques. Through hands-on experiences in the kitchen, students will learn to craft unconventional yet delectable holiday menus that reflect a fusion of flavors and culinary traditions. Emphasis will be placed on creativity, adaptability, and the development of well-balanced and aesthetically pleasing dishes. May be repeated up to 3 credits.

Learning Outcomes

1. Explore global culinary traditions by discussing diverse cultures and cuisines from around the world to discover non-traditional holiday dishes.
2. Create holiday-inspired dishes by adapting traditional holiday ingredients and concepts into modern and innovative dishes.
3. Incorporate seasonal and locally available ingredients to create non-traditional holiday dishes.
4. Develop a deeper knowledge and appreciation for cultural diversity by exploring the historical and social significance of non-traditional holiday dishes.
5. Design a non-traditional holiday menu collaborating to design a cohesive non-traditional holiday menu that showcases their culinary skills and creativity.

CHEF 165. Math for Kitchen Operations**3 Credits (3)**

Fundamental mathematical concepts and computations, including measurement, recipe scaling and conversions, metric unit conversion, ingredient yield calculations, ratios and cost extensions are covered. Examples of basic mathematical calculations use kitchen and food service functions, as well as situations to demonstrate principles.

Learning Outcomes

1. Demonstrate mastery of basic math functions.
2. Calculate percentages when given data by which they may be derived.
3. Demonstrate accurate measurement calculations both in English and Metric systems.
4. Convert English to Metric measurements and vice versa with accuracy.
5. Demonstrate the ability to scale a recipe – expanding and reducing portions prepared.
6. Calculate recipe cost accurately.
7. Using standard yield factors for ingredients determine the required purchase amounts of the ingredients for a given recipe.
8. Using published baking recipe ratios, determine the quantities of ingredients required for baked goods.
9. Calculate inventory value and order quantities based on par stock and other systems.

CHEF 211. Food Production Management I**3 Credits (2+2P)**

Introduction to kitchen design, workflow, and commercial equipment. Techniques, methods, and application of basic food production principles. Practical experience in cooking processes from a managerial viewpoint. Taught with: HOST 211. Restricted to Community Colleges only.

Learning Outcomes

1. Demonstrate understanding of workflow concept.
2. Understand basic principles of kitchen design/layout.
3. Identify and discuss use of commercial kitchen equipment.
4. Demonstrate safe working techniques in kitchen settings.
5. Observe and demonstrate comprehension of basic preparation techniques.
6. Apply knowledge of varied and appropriate methods of cooking.
7. Identify and describe physical and chemical change occurring during the cooking process.
8. Describe the flow of products through the operation from order to use.
9. Prepares a production order for meal service. 1
10. Explains the basic organization of typical restaurant kitchens. 1
11. Prepares a staffing chart for a hypothetical kitchen. 1
12. Discuss and identify trends in cooking and food preparation. 1
13. Show understanding concerning infusion of ideas and ingredients into cooking styles and technologies. 1
14. Demonstrate understanding of the link between customers and creativity by developing regional recipes.

CHEF 212. Food Production Management II**3 Credits (2+2P)**

Selection and use of ingredients. Demonstration and application of classical and modern cooking and preparation techniques. Management techniques for kitchen personnel. Recipe design and analysis. Taught with: HOST 212. Restricted to Community Colleges only. May be repeated up to 3 credits.

Prerequisite: Grade of C- or above in CHEF 211 or consent of instructor.

Learning Outcomes

1. Demonstrate understanding of ingredient variety and availability.
2. Describe base sauces, mother sauces and derivations – both classical and modern.
3. Understand methods of preparation for protein products and application of varied cooking techniques.
4. Identify methods of preparation for side dishes, starches and vegetables.
5. Understand garde-manger functions and demonstrate knowledge of cold food preparation techniques.
6. Demonstrate understanding of buffet layout and design.
7. Understand the importance of appearance and demonstrate the ability to prepare appropriate garnish.
8. Apply elements of design, color, texture and structure as they relate to the presentation of food items.
9. Demonstrates understanding of recipe layout, structure and design. 1
10. Analyze recipes for functionality. 1
11. Understand rationale for standardized recipes and demonstrate ability to develop the same.

CHEF 213. Bakery Management I

3 Credits (2+2P)

Fundamentals of baking from a supervisory/management perspective. Exposure to commercial equipment and processes. Introduction to commercial alternatives to scratch-preparation methods. Crosslisted with: HOST 213. Restricted to Community Colleges only. May be repeated up to 3 credits.

Learning Outcomes

1. Identify and explain at least five common baking ingredients and demonstrate their use.
2. Describe and analyze the biological and chemical reactions that occur during baking.
3. Identify and describe Danish pastry production methods and individual sweet roll construction.
4. Recognize methods of bread production for both yeast and quick bread varieties.
5. Demonstrate various production techniques for pies, pastries, and cookies.
6. Identify different types of ovens and evaluate the advantages of each.
7. Identify and evaluate the necessity and functionality of various specialty baking equipment.
8. Identify types of labor-saving products that specifically relate to baking operations.
9. Demonstrate knowledge of value in using proof and bake products. 1
10. Demonstrate the application and proper utilization of convenience production items. 1
11. Explain need and rationale for use of mixes and pre-made products. 1
12. Demonstrate development of a baking formula. 1
13. Explain the importance of planning production times and products. 1
14. Discuss the challenges of staffing in baking operations.

CHEF 214. Bakery Management II

3 Credits (2+2P)

Advanced techniques and management of bakery operations are explored. Students learn classical forms and techniques. Modern methods of preparing traditional pastry and baked goods are introduced.

Taught with: HOST218. Restricted to Community Colleges only. May be repeated up to 3 credits.

Prerequisite: Grade of C- or above in CHEF 213 or consent of instructor.

Learning Outcomes

1. Accurately calculates labor cost for hypothetical bakery operation.
2. Explains the importance and challenges of equipment scheduling in a bakery.
3. Uses appropriate baking ingredients for advanced baking processes.
4. Connects the biological and chemical reactions occurring during the baking process with the anticipated outcomes and products.
5. Demonstrates the production methods used in advanced baking processes.
6. Demonstrates artisan bread production for yeast bread varieties.
7. Produces torts, pastries and cakes.
8. Familiar with the specialty equipment used in advanced baking techniques.
9. Rationalizes the value of producing high-end bakery items. 1
10. Identify types of labor-saving products that specifically relate to production of high-end products. 1
11. Utilize the specialty convenience production items that support up-scale bakery products.

CHEF 233. Culinary Arts Fundamentals I

4 Credits (1+9P)

Introduction to the basics of culinary arts, including ingredients recognition, cooking methods and techniques, knife usage, preparation of basic stocks, mother sauces, starches and vegetables. Students will participate in laboratory work designed to create an understanding of the professional role of the culinarian. Preparation and production of food products integral to service to guests is incorporated in the course. Restricted to: CHEF, HOST majors. Restricted to Community Colleges Campuses only. May be repeated up to 4 credits.

Learning Outcomes

1. Describe the meaning and function of the mise en place concept.
2. Demonstrate knowledge of how kitchen equipment operates and ability to utilize equipment in safe and sanitary manner.
3. Identify ingredients for use in differing recipes and processes.
4. Discuss basic stocks and sauce preparation and their uses.
5. Apply principles of starch, vegetable and various egg cookery methods.
6. Utilize techniques for proper preparation of fruits, salads and dressings.
7. Demonstrate basic meat cookery methods and techniques.

CHEF 234. Culinary Arts Fundamentals II

4 Credits (1+9P)

Continuation of introductory course focusing on meat cookery, daughter sauces, cold food preparation, poultry and seafood. Safe use of equipment is emphasized while experiencing differing methods of preparation and cooking. Preparation and production of food products integral to service of guests is incorporated in this course. Restricted to: HOST,HSMG,CHEF majors. Restricted to Community Colleges campuses only.

Prerequisite: Grade of C- or better in CHEF 233.

Learning Outcomes

1. Demonstrate the ability to properly, and safely, operate all kitchen equipment.
2. Identify and explain the five major cooking techniques and their application to different foods.

3. Prepare basic dishes using one or more of the major cooking techniques.
4. Demonstrate the ability to accurately and safely perform basic knife cuts.
5. Evaluate the flavor and quality of cooked meat, poultry, fish, vegetables, starches, and legumes, as well as specialty soups.

CHEF 235. Advanced Culinary Arts I

4 Credits (1+9P)

Exploration and experience in preparation techniques beyond the basic level. Nutritional components of food are discussed, as in the application of good nutrition practices in recipe design. Students are encouraged to use creative methods to expand the individual's culinary expressions. Prepares food products for service to guests in both bulk feeding and individual service settings. Plans, prepares, serves and critiques meals provided for students, faculty and staff. May be repeated up to 4 credits.

Prerequisite/Corequisite: Grade of C- or better in CHEF 234 if course has been previously taken. Restricted to: CHEF majors. Restricted to Community Colleges campuses only.

Learning Outcomes

1. Create and compose menus for small meals and menu service.
2. Practice and prepare advanced dishes using the five major cooking techniques.
3. Demonstrate the ability to Perform basic and advanced knife cuts with accuracy, safety, and speed.
4. Manage and organize peers to produce a full menu for service.
5. Prepare and assess the flavor and quality of produce, meat, poultry and seafoods, and legumes.

CHEF 236. Advanced Culinary Arts II

4 Credits (1+9P)

Advanced techniques and experimental use of food combinations to enhance the student's repertoire of skills and abilities. Utilizes knowledge to develop recipes for unique products. Plans, prepares, serves and critiques meals provided for students, faculty and staff. May be repeated up to 4 credits.

Prerequisite: Grade of C- or better in CHEF 235.

Learning Outcomes

1. Create a diverse à la carte menu that features a wide variety of dishes, including appetizers, main courses, side dishes, and desserts.
2. Produce staffing plans for back of house and front of house.
3. Implement advanced culinary techniques to refine their culinary skills by mastering advanced cooking techniques of dishes to meet the standards of à la carte dining.
4. Develop expertise in food plating and presentation focused on the art of food plating and presentation to create visually stunning dishes.
5. Practice effective table service and hospitality.
6. Manage a simulated restaurant service experiencing the challenges and responsibilities of running a restaurant kitchen and dining area.
7. Evaluates meal service and critiques positive and negative aspects.

CHEF 237. Banquet/Catering Production

3 Credits (1+6P)

Planning and implementation of the culinary aspects of catered functions. Development of time schedules, work assignments and service plans for catered events and banquet functions. Production of food items in appropriate quantities for catered events. Costing and control functions are covered. May be repeated up to 6 credits.

Prerequisite: Grade of C- or better in CHEF 233.

Learning Outcomes

1. Evaluates event contract for requirements and restrictions.
2. Coordinates efforts of sales and production staffs to meet customer needs.
3. Develops menus for events within price / quality constraints of contract.
4. Plans event staffing, food production, and service organization.
5. Prepares food, stages and serves food products.
6. Evaluates production, service, and cost efficacy.

CHEF 240. Baking Fundamentals I

4 Credits (1+9P)

Introduction to baking techniques, measurement and use of ingredients; equipment use and chemical reactions inherent in the baking process. Production of simple desserts and baked goods. Introduction to working with bread doughs. May be repeated up to 4 credits.

Corequisite: Grade of C- or better in CHEF 233.

Learning Outcomes

1. Identify quality characteristics of a wide range of ingredients and baked products.
2. Describe the five major ingredients and their functions in baked products.
3. Demonstrate proficiency in scaling and measuring of ingredients.
4. Explain and demonstrate the basic fundamental techniques of baking and pastry.
5. Demonstrate the ability to properly, and safely, operate all bakeshop equipment.
6. Identify and describe basic formula of, custards, creams and batters.
7. Demonstrate principles of food safety and sanitation through professional work habits.

CHEF 241. Baking Fundamentals II

4 Credits (1+9P)

More advanced baking and bread making techniques are covered in this course with emphasis on the more advanced elements of quantity production. Students work with a variety of products and ingredients. May be repeated up to 4 credits.

Prerequisite: Grade of C- or better in CHEF 240.

Learning Outcomes

1. Construct complex desserts, pastries and cakes.
2. Apply the basic formulas of custards creams and batters.
3. Identify the function of yeast and other leaveners in breads.
4. Demonstrate the ability to produce enriched and specialty bread products.
5. Experiment with the differences in fundamental techniques of baking and pastry.

CHEF 242. Intermediate Baking I

4 Credits (1+9P)

More advanced baking and pastry techniques are covered in this course with emphasis on the basic elements of patisserie production. Focus is on preparing students to work in a pastry kitchen. May be repeated up to 4 credits.

Prerequisite: Grade of C- or better in CHEF 241.

Learning Outcomes

1. Produces acceptable quality cake items using standardized recipes.
2. Prepares tarts and pies as assigned, meeting quality standards.
3. Demonstrates use of puff pastry in a variety of advanced dessert items.

4. Prepares and utilizes frostings and icings appropriate to the item being produced.
5. Designs and decorates dessert items creatively.
6. Prepares baked custards and chilled mousse items that meet quality standards.
7. Produces high quality yeast bread products.

CHEF 243. Intermediate Baking II

4 Credits (1+9P)

Continuation of work with basic elements of patisserie products including laminated doughs and filled products. Students prepare creams, custards, fillings and are introduced to cake assembly procedures.

Prerequisite: Grade of C- or better in CHEF 242.

Learning Outcomes

1. Demonstrates ability to weigh/measure ingredients based on formula.
2. Explains the differences between recipes and formulas.
3. Discusses the different ingredients used in commercial baking and their uses.
4. Demonstrates the processes for making yeast doughs.
5. Demonstrates the making of sweet doughs.
6. Explains the use of the commercial equipment found in bakeries.
7. Explains how the chemical reactions in baked products effects the product.
8. Calculates the effect of heat of friction on the product.
9. Demonstrates scaling of large batch production into useable units.

CHEF 255. Special Topics

3 Credits (3)

Specific subjects to be announced in the Schedule of Classes. May be repeated up to 6 credits. Restricted to: CULI, HOST, HSMG majors. Restricted to Community Colleges campuses only.

CHEF 256. International Cuisine

3 Credits (1+6P)

Exploration into a variety of international cuisines is undertaken, including the cultural and historical backgrounds of the foods being prepared. Students work on developing themed menus and production plans for meals utilizing a single international cuisine. May be repeated up to 6 credits.

Prerequisite: Grade of C- or better in CHEF 233.

Learning Outcomes

1. Develops menus as appropriate for assignment.
2. Writes recipes for items following standard procedures.
3. Prepares order lists for assignment.
4. Develops budget for assignment.
5. Cost National Dish recipes.
6. Designs a production list / station workload plan for assignment.
7. Under guidance, explores advanced cooking techniques.
8. Develop a palate of various ingredients.
9. Serves meals to guests following appropriate protocols. 1
10. Evaluates meal service and critiques positive and negative aspects.

CHEF 257. Garde Manger

3 Credits (1+6P)

Traditional garde manger skills are taught, including plated salads, cold foods, entremets, pates, forcemeat, terrines, charcuterie and chaud froid work. The art and craft of food design, preparation and service are

emphasized. May be repeated up to 3 credits. Restricted to: CHEF, HOST majors. Restricted to Community Colleges campuses only.

Prerequisite: Grade of "C" or above in CHEF 233.

Learning Outcomes

1. Demonstrates preparation and presentation of plated salads.
2. Prepares sandwiches and other cold items as assigned that meet standards.
3. Develops, designs and prepares entremets and palate refreshers.
4. Prepares classical and modern patés and forcemeats as assigned.
5. Designs and prepares terrines and galatines following recipes and directions.
6. Prepares charcuterie products as assigned following recipes and directions.
7. Designs, prepares, and decorates products with chaud froid as appropriate.

CHEF 260. Nutrition for Chefs

3 Credits (3)

Aspects of basic human nutritional requirements are covered as are the applications of the standards to the cooking and baking. Meeting the USDA nutrient guidelines while preparing good tasting food is discussed, calorie, fat and sodium reduction techniques are explored. May be repeated up to 3 credits.

Learning Outcomes

1. Describes the functions of the various nutrients and their importance in human nutrition.
2. Explains how hydration impacts health.
3. Discusses the concept of balance and moderation in eating choices.
4. Explains how lifestyle choices impacts nutrition.
5. Discusses food fads and their challenge to the culinarian.
6. Catalogs the nutritional guidelines promoted by the USDA.
7. From the restaurant's perspective discusses the importance of being aware of customers' allergies and dietary restrictions.