

# Culinary Arts

The culinary arts program is one of the most established and respected programs within the culinary arts discipline. It is a computer-based program in which culinary arts theory and practice receive equal emphasis as applied to both financial and managerial culinary arts issues. It intends to support the career objectives of those looking to enter the job market upon graduation, as well as the academic needs of those looking to pursue advanced degrees. Required course work covers areas critical to success in today's culinary arts workplace:

- Technical culinary arts knowledge
- Communication and interpersonal skills
- Career-related computer literacy
- A laptop computer is recommended, but not required, for students entering the culinary arts program.

## Courses

Course Number	Course Title	Credits
CULIN 1101	Quantity Food Preparation I	4 Credits
CULIN 1102	Quantity Food Preparation II	4 Credits
CULIN 1104	Cake Decorating and Confectionery	2 Credits
CULIN 1107	Advanced Decorative Techniques	2 Credits
CULIN 1108	Culinary Measurements & Conversions	2 Credits
CULIN 1109	Nutrition for Food Service Professional	2 Credits
CULIN 1110	Basic Nutrition	3 Credits
CULIN 1115	Foodservice Sanitation License	1 Credits
CULIN 1120	Foodservice Sanitation	2 Credits
CULIN 1155	Restaurant Concept Development	2 Credits
CULIN 1171	Pastry Arts - Baking and Patisserie I	4 Credits
CULIN 1172	Pastry Arts - Baking and Patisserie II	4 Credits
CULIN 1180	Introduction-Culinology & Food Science	3 Credits
CULIN 1185	Elements of Taste and Flavor	3 Credits
CULIN 1186	Food Manufacturing and Processing	2 Credits
CULIN 1800	Special Project	1-3 Credits
CULIN 1822	Selected Topics	3 Credits
CULIN 2000	Food Laws and Regulations	2 Credits
CULIN 2111	Specialty & Alternative Baking	3 Credits
CULIN 2152	Food, Beverage and Equipment Purchasing	3 Credits

<b>Course Number</b>	<b>Course Title</b>	<b>Credits</b>
CULIN 2153	Culinary Arts - Garde Manger	3 Credits
CULIN 2205	Culinary Arts: International Cuisine	3 Credits
CULIN 2206	Culinary Arts: Asian Cuisine	3 Credits
CULIN 2207	Culinary Arts: Mediterranean Cuisine	3 Credits
CULIN 2210	Culinary Arts - Classical Cuisine	4 Credits
CULIN 2273	Pastry Arts: Baking and Patisserie III	4 Credits
CULIN 2860	Internship (Career & Technical Ed)	1-4 Credits
CULIN 2863	Internship (Career & Technical Ed)	3 Credits
CULIN 2865	Internship Advanced (Career & Tech Ed)	1-4 Credits