

Culinary Arts

Quantity Food Preparation I

CULIN 1101 - 4 Credits

Introduction to basic cooking methods, the identification and use of ingredients and handling of tools and equipment, also skills and techniques used in cookery. Activities include preparation of basic recipes, cold food items, stocks and soups, and the fundamentals of service. Vegetable and a variety of meat products will be included. Prerequisite: Culinary Arts 1120 or concurrent enrollment or equivalent or consent of instructor (8 lab hours)

Quantity Food Preparation II

CULIN 1102 - 4 Credits

Continuation of the fundamental concepts and techniques of food preparation. Students rotate through stations in a large commercial kitchen and dining room. Cooking skills are developed through participation in food preparation, production and dining room operations. Basic service skill, concepts, and techniques. Prerequisite: Culinary Arts 1101 or equivalent or consent of instructor (8 lab hours)

Cake Decorating and Confectionery

CULIN 1104 - 2 Credits

Techniques utilized in the decoration of cakes, pastries and confectionery items produced in retail and hotel pastry shops. Emphasis on the development of skill in the production of quality borders, flowers, lettering and figures. Activities also include sugar molding, image transfers, color and airbrush technique. (4 lab hours)

Advanced Decorative Techniques

CULIN 1107 - 2 Credits

Techniques utilized in the production of advanced patisserie. Candy chocolate work, pastillage, and pulled sugar will be emphasized. Modeling and sculpting of chocolate centerpieces. Prerequisite: Culinary Arts 1172 or equivalent or consent of instructor. (4 lab hours)

Culinary Measurements & Conversions

CULIN 1108 - 2 Credits

Recipe costing and conversions for culinary applications. Yield tests and product assessments will also be covered. (2 lecture hours)

Nutrition for Food Service Professional

CULIN 1109 - 2 Credits

Introduction of basic nutrition concepts and application of these concepts in menu planning. Emphasis is placed on the role of the food service professional in providing nutritious foods that meet the needs of today's diverse customer groups. (2 lecture hours)

Basic Nutrition

CULIN 1110 - 3 Credits

Emphasis is placed on normal and clinical nutrition, including many aspects of diet therapy. Presents current information on the relationship of nutrition to health. Prerequisite: Anatomy and Physiology 1500, Anatomy and Physiology 1551, Anatomy and Physiology 1552, Anatomy and Physiology 1571 or Anatomy and Physiology 1572 or consent of instructor (3 lecture hours)

Foodservice Sanitation License

CULIN 1115 - 1 Credits

Training in the management of sanitary methods of food handling in all segments of the food service industry. Recommended for Foodservice Industry professionals seeking the State of Illinois license for sanitation. This class will NOT meet the requirements for any of the Culinary & Hospitality Management degrees or certificates. (1 lecture hour)

Foodservice Sanitation

CULIN 1120 - 2 Credits

The Foodservice Sanitation course provides training in the management of sanitary methods of food handling in all segments of the food service industry. This course also prepares students for state certification by the Illinois Department of Public Health Service. After successful completion of the course, students are eligible to take the State of Illinois Sanitation License exam. This class will meet the requirements for Hospitality Management degrees and certificates. (2 lecture hours)

Restaurant Concept Development

CULIN 1155 - 2 Credits

An examination of the process that occurs from the conceptualization through the opening of a new restaurant operation, including financial considerations, legal responsibilities, marketing strategies, and risk reduction. (2 lecture hours)

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Pastry Arts - Baking and Patisserie I

CULIN 1171 - 4 Credits

Fundamentals of baking science, terminology, equipment, technology, ingredients, and weights and measures, formula conversions. Concentration on the production techniques for breads, hard and soft rolls, basic cakes, high ratio cakes, cookies, and puff pastry items. Prerequisite: Culinary Arts 1120 or concurrent enrollment or consent of instructor (8 lab hours)

Pastry Arts - Baking and Patisserie II

CULIN 1172 - 4 Credits

Further development of competencies in bakeshop operations. Students practice the techniques for production of high ratio cakes, sweet dough products and specialties, and their decoration. Includes sanitation, baking and pastry chemistry, purchasing, cost control, and production management. Classical patisserie, including calligraphy, petit fours, hot and cold desserts, candies, ice creams, specialty tortes and buffet pieces are produced using pastillage, nougat, marzipan, chocolate and pulled sugar. Includes various show piece production. Prerequisite: Culinary Arts 1171 or equivalent or consent of instructor (8 lab hours)

Introduction-Culinology & Food Science

CULIN 1180 - 3 Credits

Introduction to the world of Culinology and Food Science for large food production. Emphasis will be placed on the blending of taste and technology, the impact of food and food development processes. (3 lecture hours)

Elements of Taste and Flavor

CULIN 1185 - 3 Credits

An introduction to the five elements of taste: umami, sweet, salty, sour, and bitter. A variety of herbs, spices, vinegars, oils, and other products will be used in the research and development of recipes. Prerequisite: Culinary Arts 1101 or equivalent and Culinary Arts 1120 or equivalent or consent of instructor. (2 lecture hours, 2 lab hours)

Food Manufacturing and Processing

CULIN 1186 - 2 Credits

The study of ingredients and how they are used in the food manufacturing industry. Safety, sanitation and food preservation methods discussed. (2 lecture hours)

Special Project

CULIN 1800 - 1-3 Credits

Special project courses cover topics not otherwise covered by general education courses and other courses in the catalogue for the discipline. These courses require direct experience and focused reflection in an in-depth study of a specific discipline topic and/or the critical analysis of contemporary issues in the discipline. They are targeted to self-selected students with an interest in the subject matter and involve active participation. The course delivery incorporates an experiential component of no less than 30% but not to exceed 70% (to be determined by the disciplines). This experiential component may include field studies, interdisciplinary learning, and/or the practical application of discipline-related concepts, theories, principles, and methods with a specific focus. All courses require an orientation session to deliver academic and experiential information (syllabus, academic requirements, field preparation, logistics, etc.) This course may be taken four times for credit.

Selected Topics

CULIN 1822 - 3 Credits

Introductory exploration and analysis of selected topics with a specific theme indicated by course title listed in college course schedule. This course may be taken four times for credit as long as different topics are selected. (1 lecture hour, 4 lab hours)

Food Laws and Regulations

CULIN 2000 - 2 Credits

Survey of federal regulations regarding labeling, additives, animal fabrication and preservatives for large food production. Food packaging standards are discussed. Prerequisite: Culinary Arts 1101 or equivalent and Culinary Arts 1120 or equivalent or consent of instructor (2 lecture hours)

Specialty & Alternative Baking

CULIN 2111 - 3 Credits

Gluten free, low sugar, restricted diets and specialty baking. Students will examine and bake products specifically designed for individuals with dietary restrictions. Prerequisite: Culinary Arts 1171 or equivalent or consent of instructor (6 lab hours)

Food, Beverage and Equipment Purchasing

CULIN 2152 - 3 Credits

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Standards of quality as applied to food, beverages, china, glassware, silver, linens, furnishings, equipment and supplies. Purchase specifications and the derivation of written standards are covered. (3 lecture hours)

Culinary Arts - Garde Manger

CULIN 2153 - 3 Credits

Proper techniques and procedures utilized in pantry and basic garde manger production. Includes the preparation of a variety of salads and dressings, hot and cold sandwiches, and canapés. Charcuterie and other buffet items will be demonstrated and prepared. Prerequisite: Culinary Arts 1101 or equivalent or consent of instructor (6 lab hours)

Culinary Arts: International Cuisine

CULIN 2205 - 3 Credits

Survey of selected cuisines from around the world. Research, plan and prepare menus representative of a variety of different cultures. Culture, history, and terminology of various international cuisines and their traditional and contemporary cooking techniques are covered. Includes demonstrations and actual production. Prerequisite: Culinary Arts 1101 or equivalent or consent of instructor. (1 lecture hour, 4 lab hours)

Culinary Arts: Asian Cuisine

CULIN 2206 - 3 Credits

Research, planning, and preparation of menus based upon authentic Asian recipes and commercial styles of preparation. Emphasis on developing skills in the use of Asian hand tools and cooking equipment. The cuisines of Canton, Peking, Szechwan, Hunan, and Japan will be studied and prepared. (1 lecture hour, 4 lab hours)

Culinary Arts: Mediterranean Cuisine

CULIN 2207 - 3 Credits

Introduction to various cuisines of countries whose continents touch the Mediterranean Sea. Particular emphasis will be placed upon ingredient identification, cooking styles, and preparation techniques. Students will prepare numerous recipes of traditional foods with indigenous ingredients. Prerequisite: Culinary Arts 1120 or concurrent enrollment in Culinary Arts 1120 or consent of instructor (6 lab hours)

Culinary Arts - Classical Cuisine

CULIN 2210 - 4 Credits

Advanced culinary preparation and service. Emphasizes the history, menu terminology, cooking techniques, and presentation of classical French cuisine. Includes planning, preparation, and service. Prerequisite: Culinary Arts 1102 or equivalent or consent of instructor (8 lab hours)

Pastry Arts: Baking and Patisserie III

CULIN 2273 - 4 Credits

Advanced study of baking science, terminology, equipment, technology, ingredients, weights and measures, and formula conversions. Concentration on production techniques for advanced pastries, cakes, and tortes. Advanced decorating will also be stressed. Prerequisite: Culinary Arts 1172 or equivalent or consent of instructor (8 lab hours)

Internship (Career & Technical Ed)

CULIN 2860 - 1-4 Credits

Course requires participation in Career and Technical Education work experience with onsite supervision. Internship learning objectives are developed by student and faculty member, with approval of employer, to provide appropriate work-based learning experiences. Credit is earned by working a minimum of 75 clock hours per semester credit hour, up to a maximum of four credits. Prerequisite: 2.0 cumulative grade point average; 12 semester credits earned in a related field of study; students work with Career Services staff to obtain approval of the internship by the Associate Dean from the academic discipline where the student is planning to earn credit.

Internship (Career & Technical Ed)

CULIN 2863 - 3 Credits

Course requires participation in Career and Technical Education work experience with onsite supervision. Internship learning objectives are developed by student and faculty member, with approval of employer, to provide appropriate work-based learning experiences. Credit is earned by working a minimum of 320 clock hours for two semester hours. Prerequisite: 2.0 cumulative grade point average; 12 semester credits earned in a related field of study; students work with Career Services staff to obtain approval of the internship by the Associate Dean from the academic discipline where the student is planning to earn credit.

Internship Advanced (Career & Tech Ed)

CULIN 2865 - 1-4 Credits

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Continuation of Internship (Career and Technical Education). Course requires participation in Career & Technical Education work experience with onsite supervision. Internship learning objectives are developed by student and faculty member, with approval of employer, to provide appropriate work-based learning experiences. Credit is earned by working a minimum of 75 clock hours per semester credit hour, up to a maximum of four credits. Prerequisite: 2.0 cumulative grade point average; 12 semester credits earned in a related field of study; students work with Career Services staff to obtain approval of the internship by the Associate Dean from the academic discipline where the student is planning to earn credit.