

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 |

| Course Number | Course Title | Credits |
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| 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 |