

# CULINARY ARTS (CULIN)

## CULIN 1101

### ***Introduction to Culinary Arts***

3 Credit Hours

Introduction to basic cooking methods. Identification and use of ingredients, handling of tools and equipment and cookery skills and techniques. Preparation of proteins, vegetables, grains, cold food items, stocks and soups. (6 lab hours)

**Prerequisite:** CULIN 1120 or equivalent or concurrent enrollment in CULIN 1120 or consent of instructor.

## CULIN 1102

### ***Regional American Cuisine***

4 Credit Hours

Implementation of fundamental concepts and techniques of food preparation in a restaurant. Students learn stations in a commercial kitchen. Emphasis is on regional cuisine of the United States. (8 lab hours)

**Prerequisite:** CULIN 1101, or equivalent, or consent of instructor.

## CULIN 1103

### ***Fast Casual Dining Operations***

2 Credit Hours

Techniques in a fast casual concept positioned between fast food and casual dining will be explored. Counter service will be emphasized through techniques: merchandising, up selling, and customer service. Focus on front and back of the house positions in a fast casual restaurant. (4 lab hours)

**Prerequisite:** CULIN 1101 or CULIN 1172 or consent of instructor.

## CULIN 1105

### ***Culinary Applications for Specialty Diet***

2 Credit Hours

Cooking methods and techniques to plan and prepare special diets; course inclusive of nutrition, taste, and healthy ingredients, gluten free, vegetarian, and vegan meals. Ingredient substitutions in basic recipes will be prepared. (1 lecture hour, 3 lab hours)

## CULIN 1108

### ***Culinary Measurements & Conversions***

2 Credit Hours

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

## CULIN 1109

### ***Culinary and Baking Nutrition***

1 Credit Hour

Introduction and application of basic nutrition concepts in menu planning. Emphasis is placed on the role of the culinary and baking professional in providing nutritious food. (1 lecture hour)

## CULIN 1110

### ***Basic Nutrition***

3 Credit Hours

Emphasis is placed on clinical nutrition, including aspects of diet therapy. The important role nutrition plays in health care is discussed. (3 lecture hours)

**Course types:** Contemporary Life Skills (A.A., A.S., A.A.S., A.G.S.)

## CULIN 1120

### ***Sanitation***

1 Credit Hour

Sanitation course provides training in sanitary methods of food handling in the hospitality industry. Prepares students for Illinois Department of Public Health manager certification. (1 lecture hour)

## CULIN 1170

### ***Baking Science and Techniques***

2 Credit Hours

Safe operation of baking equipment, proper food handling, identification and scaling units of measure are the focus of this course. Class topics will also include: heat transfer principles, ingredient function, methods, techniques and sensory properties of baked products. (4 lab hours)

**Prerequisite:** Concurrent enrollment in CULIN 1120 or consent of instructor.

## CULIN 1171

### ***Baking Fundamentals***

3 Credit Hours

Baking techniques, terminology, ingredients, weights, measures, and formula conversions. Focus will be on production techniques of breads, laminated doughs, quickbreads, cookies and pies. (6 lab hours)

**Prerequisite:** Completion of CULIN 1170 or CULIN 1101, or concurrent enrollment in CULIN 1170 or CULIN 1101, or consent of instructor.

## CULIN 1172

### ***Pastry Fundamentals***

3 Credit Hours

Focuses on methods and theory necessary for production of cake layers, buttercreams, tart doughs, tart fillings, custards, pate a choux, souffles and piping skills. (6 lab hours)

**Prerequisite:** CULIN 1171, or equivalent or consent of instructor.

## CULIN 1173

### ***Foodtrepreneurship***

2 Credit Hours

Examination of food business fundamentals. Concept identity, site selection, facility design, operations, and merchandising will be discussed. (2 lecture hours)

**Prerequisite:** CULIN 1172, or concurrent enrollment in CULIN 1172, or consent of instructor.

## CULIN 1174

### ***Cake Formula and Decorating Foundations***

3 Credit Hours

Introduces techniques utilized in the production and decoration of classical cakes. Emphasis is placed on the skills required for batter and fillings production, cake assembly, and decorating. (6 lab hours)

**Prerequisite:** CULIN 1172 or consent of instructor.

## CULIN 1175

### ***Specialty Baking***

3 Credit Hours

Introduces specialty baking for dietary restrictions. Emphasis on gluten free, low sugar and restricted diets. Students will bake and examine products specifically designed for dietary restrictions. (6 lab hours)

**Prerequisite:** CULIN 1171 or equivalent or consent of instructor.

## CULIN 1180

### ***Introduction-Culinology and Food Science***

2 Credit Hours

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. (1 lecture hour, 3 lab hours)

**CULIN 1185*****Elements of Taste and Flavor***

3 Credit Hours

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. (2 lecture hours, 2 lab hours)

**Prerequisite:** CULIN 1101 or equivalent and CULIN 1120 or equivalent or consent of instructor.

**CULIN 1186*****Food Manufacturing and Processing***

2 Credit Hours

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

**Prerequisite:** CULIN 1101 and CULIN 1120 or equivalent or consent of instructor.

**CULIN 1190*****Food & Wine Passport***

3 Credit Hours

Exploration of traditional foods and beverages as a way to understand a region's importance in collective food history and culture. Through examining consumption, etiquette, agriculture, methods of production, and the evolution of a region's foods and wines, students will gain insight into the historical contributions and global importance of the region. This course is repeatable up to three times for credit. (3 lecture hours)

**Course types:** Contemporary Life Skills (A.A., A.S., A.A.S., A.G.S.)

**CULIN 1800*****Special Project***

1-3 Credit Hours

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. (2 to 6 lab hours)

**CULIN 1822*****Selected Topics***

3 Credit Hours

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

**CULIN 1863*****French Country Cooking***

3 Credit Hours

Culinary traditions and cultural immersion in the French countryside includes hands-on cooking classes, demonstrations, lectures, and customs. Visits to local markets, villages, artisan producers and restaurants focus on regional cooking styles and heritage of the French table. (2 lecture hours, 2 lab hours)

**CULIN 1864*****Wine and Gastronomy Tour of France***

3 Credit Hours

Introduce students to the viticulture and gastronomy of France through various learning activities. Visit wine-making facilities and tour historical venues. Emphasis on developing critical guidelines when evaluating, purchasing and storing wines of different regions. Tour markets, medieval villages, confectionery producers, local restaurants and food producers specializing in regional specialties. (2 lecture hours, 2 lab hours)

**CULIN 2000*****Food Laws and Regulations***

2 Credit Hours

Survey of federal regulations regarding labeling, additives, animal fabrication and preservatives for large food production. Food packaging standards are discussed. (2 lecture hours)

**Prerequisite:** CULIN 1101 or equivalent and CULIN 1120 or equivalent or consent of instructor.

**CULIN 2152*****Food, Beverage, and Equipment Purchasing***

2 Credit Hours

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. (2 lecture hours)

**CULIN 2153*****Garde Manger***

3 Credit Hours

Proper techniques and procedures utilized in pantry and basic garde manger production. Preparation of sausages, salads, sandwiches, appetizers, and pate. Food preservation techniques including cured meats, pickling, brining, and smoking. (6 lab hours)

**Prerequisite:** CULIN 1101 or equivalent or consent of instructor.

**CULIN 2154*****Advanced Garde Manger***

2 Credit Hours

Explores commercial meat fabrication, portion control and importance of safe sanitary butchery practice. Topics include terrine, fresh and fermented sausage preparation, and preservation techniques. (4 lab hours)

**Prerequisite:** CULIN 2153 with a grade of C or better, or equivalent or consent of instructor.

**CULIN 2176*****Intermediate Baking and Pastry***

4 Credit Hours

Development of skills necessary to produce petit fours, mignardes, bonbon, and candies. Emphasis will be on methods and techniques, chocolate, sugar cookery, finishing decor, buffet conceptualization, and presentation. (8 lab hours)

**Prerequisite:** CULIN 1172 or equivalent or consent of instructor.

**CULIN 2177*****Advanced Baking & Pastry Restaurant Production***

4 Credit Hours

Development of skills to produce plated desserts, breads, and mignardes for restaurant production. Emphasis will be on methods and techniques, restaurant service plating, organization, menu development, costing, exploration of fruit and seasonality, flavor pairing, and frozen desserts. (8 lab hours)

**Prerequisite:** CULIN 2176 with a grade of C or better, or equivalent, or consent of instructor.

**CULIN 2178*****Artistic Chocolate and Sugar***

3 Credit Hours

This course will introduce techniques utilized in the production of amenity and showpiece construction. Chocolate work, pastillage, blown and pulled sugar will be emphasized. (6 lab hours)

**Prerequisite:** CULIN 2176 with a grade of C or better, or equivalent or consent of instructor.

**CULIN 2179*****Artisan Bread and Viennoiserie***

3 Credit Hours

An exploration of the art, craft, and science of artisan breads and viennoiserie. (6 lab hours)

**Prerequisite:** CULIN 1171 with a grade of C or better, or equivalent or consent of instructor.

**CULIN 2180*****Cake Decorating Techniques***

2 Credit Hours

Development of techniques utilized in the construction and decoration of cakes. Techniques covered include stacking, sculpting, fondant, gum paste, royal icing, modeling chocolate, and airbrush. (4 lab hours)

**Prerequisite:** CULIN 1174 or equivalent or consent of instructor.

**CULIN 2205*****International Cuisine***

3 Credit Hours

Cuisines from around the world are researched, and prepared. Culture, history, and terminology of various international cuisines and their traditional and contemporary cooking techniques are covered. (1 lecture hour, 4 lab hours)

**Prerequisite:** CULIN 1102 or equivalent or consent of instructor.

**CULIN 2206*****Asian Cuisine***

3 Credit Hours

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)

**CULIN 2207*****Culinary Arts: Mediterranean Cuisine***

3 Credit Hours

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. (6 lab hours)

**Prerequisite:** CULIN 1120 or concurrent enrollment in CULIN 1120 or consent of instructor.

**CULIN 2210*****Contemporary a' la carte Cuisine***

4 Credit Hours

Advanced culinary techniques including planning, preparation and execution of contemporary menu items. Students will rotate through stations in a traditional a' la carte kitchen. (8 lab hours)

**Prerequisite:** CULIN 1102 with a grade of C or better, or equivalent and CULIN 2153 with a grade of C or better, or equivalent or consent of instructor.

**CULIN 2273*****Pastry Arts: Baking and Patisserie III***

4 Credit Hours

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. (8 lab hours)

**Prerequisite:** CULIN 1172 or equivalent or consent of instructor.

**CULIN 2860*****Internship (Career & Technical Ed)***

1-4 Credit Hours

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. (5 to 20 lab hours)

**Prerequisite:** Consent of instructor and 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 dean from the academic discipline where the student is planning to earn credit.

**Course types:** Contemporary Life Skills (A.A., A.S., A.A.S., A.G.S.)

**CULIN 2863*****Internship (Career & Technical Ed)***

3 Credit Hours

Participation in occupational area of study work experience under supervision of both college and employer. Internship/cooperative education learning objectives developed by student and faculty adviser, with approval of employer, to provide appropriate work-based learning experience. Minimum of 75 clock hours per semester credit.

**Prerequisite:** Consent of instructor and 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 Dean from the academic discipline where the student is planning to earn credit.

**Course types:** Contemporary Life Skills (A.A., A.S., A.A.S., A.G.S.)

**CULIN 2865*****Internship Advanced (Career & Tech Ed)***

1-4 Credit Hours

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. (5 to 20 lab hours)

**Prerequisite:** Consent of instructor and 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 dean from the academic discipline where the student is planning to earn credit.

**Course types:** Contemporary Life Skills (A.A., A.S., A.A.S., A.G.S.)