

# CULINARY ARTS (CULN)

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## **CULN 152, ESSENTIALS OF DINING ROOM SERVICE 3 (7)**

Students are introduced to front-of-the-house (FOH) operations and professional dining service techniques. Etiquette, quality service, positive guest relations, effective communications skills and guest check handling are emphasized. Students actively perform hot and cold food and beverage service using various service techniques.

**General Education:** IN1, IN2, IN4

**Course Entry Requirement(s):** None

**Typically Offered:** Spring Semester

## **CULN 154, INTRODUCTION TO BAKING AND PASTRY 3 (7)**

Production will include basic breads and rolls, starting with mixing, proofing and proper baking temperatures, muffins, quick breads, cookies and pies. Proper use of the baker's scale, liquid measurement and equipment identification are a primary focus of this course.

**General Education:** IN1, IN2, IN4, IN5

**Course Entry Requirement(s):** Prerequisite: TRSM 118

**Typically Offered:** Fall and Spring Semesters

## **CULN 157, FUNDAMENTALS OF FOOD SERVICE PRODUCTION 3 (7)**

Students are introduced to basic cooking techniques through lecture, demonstration and production focused on stocks, sauces, soups, pantry, egg cookery and related ingredients. The proper and sanitary use of knives, tools, small wares and equipment will be emphasized. Student must successfully achieve certification through the National Restaurant Association or the American Culinary Federation.

**General Education:** IN1, IN4, IN5

**Course Entry Requirement(s):** None

**Typically Offered:** Fall and Spring Semesters

## **CULN 160, FOODSERVICE OPERATIONS AND CAREER MANAGEMENT 3 (3)**

This course is the study of the theories and concepts of management with an emphasis placed on human relations skills and proven managerial techniques as applied to future chefs and kitchen managers. Legal aspects of the industry are introduced as part of human resources and executive team responsibilities. Students will learn how to manage their own careers through mastery of career planning, employment search techniques and skills verifications, with emphasis placed on establishing individual career goals, developing self-marketing documents and building credentials in major success categories

**General Education:** IN1, IN2, IN3, IN4

**Course Entry Requirement(s):** Concurrent: CULN 175

**Typically Offered:** Spring Semester

## **CULN 165, ADVANCED FOOD SERVICE PRODUCTION 3 (7)**

A continuation of Food Service Production I, demonstrating advanced culinary techniques in a hands-on lab setting. Students build upon skills learned while demonstrating proficiency in organization, sanitation, and cooking skills.

**General Education:** IN1, IN2, IN3, IN4

**Course Entry Requirement(s):** Prerequisite: CULN 157 and TRSM 118

**Typically Offered:** Summer, Fall and Spring Semesters

## **CULN 175, PURCHASING AND PRODUCT IDENTIFICATION 3 (7)**

Students engage in identifying and handling various fresh, frozen, canned, dry ingredients and sundry items. Food service purchasing, receiving, handling, storage, issuing and evaluation processes are discussed and demonstrated. Purchasing automation, computerized purchasing and HACCP systems are discussed and demonstrated. USDA Grading and Quality Standards are a focus. Sustainable food sources and locally grown markets are explored.

**General Education:** IN1, IN2, IN4

**Course Entry Requirement(s):** Concurrent: TRSM 118, None

**Typically Offered:** Fall and Spring Semesters

## **CULN 200, CULINARY EXTERNSHIP 2 (30)**

Through a field externship/internship experience, students apply their technical knowledge, skills and professionalism in a working kitchen. Students have the opportunity to observe and participate in an operation related to their field of study, gaining practical work experience prior to graduation.

**General Education:** IN1, IN2, IN3, IN4

**Course Entry Requirement(s):** None

**Typically Offered:** Summer, Fall and Spring Semesters

## **CULN 205, RESTAURANT AND MENU DEVELOPMENT 3 (3)**

Students will plan their own restaurant from its conception utilizing market data. The student will develop a professionally designed menu, including concept, recipes, and costs. Students will also develop a one-year profit and loss statement with a marketing plan. Students will also learn about facility planning as they construct their own blue prints of a kitchen and dining room, incorporating correct equipment, zoning and maximized workspace. Students will also develop a staff diagram, projecting labor costs, and human resources plan. Finally, students will present their plans to potential investors.

**General Education:** IN1, IN2, IN3, IN4, IN5

**Course Entry Requirement(s):** Prerequisite: CULN 157 and TRSM 118

**Typically Offered:** Fall Semester

## **CULN 215, BEVERAGE MANAGEMENT 3 (3)**

This course addresses the principles of beverage service and is designed to prepare students for management responsibilities in the culinary and hospitality industries. Students must successfully complete the Serve Safe Alcohol Advanced Alcohol Course.

**General Education:** IN1, IN2, IN4

**Course Entry Requirement(s):** None

**Typically Offered:** Spring Semester

## **CULN 221, PRINCIPLES OF BEVERAGE SERVICE 2 (3)**

The course combines introduction and application of beverage, bartending and service. Students are introduced to the identification, production, and service of nonalcoholic beverages, beer, wine, spirits, cordials, cocktails, mixed drinks, coffee and tea. Students are introduced to sensory evaluation of beverages. This class incorporates and requires the student becoming certified in an industry recognized alcohol training intervention procedures program. Students must successfully complete the Serve Safe Alcohol Advanced Alcohol Course.

**General Education:** IN1, IN4, IN5

**Course Entry Requirement(s):** None

**Typically Offered:** Not offered this year

**CULN 224, FROM THE FARM TO THE FORK 3 (7)**

This course explores traditional farming methods used throughout Ohio and around the world. Students will study heirloom varieties of vegetables as well as animal husbandry and feeds. Students will use farm products in traditional classical cooking methods and techniques.

**General Education:** IN1, IN3, IN4, IN5

**Course Entry Requirement(s):** Prerequisite: CULN 165

**Typically Offered:** Fall and Spring Semesters

**CULN 225, ADVANCED BAKESHOP 3 (7)**

This course is a study of the preparation of advanced, classical and international pastries. Emphasis is placed on producing quality commercial baked goods for sale in the retail outlet or restaurant of the school. Students produce advance cakes, ice cream, tortes, and mini pastries.

**General Education:** IN1, IN2, IN4

**Course Entry Requirement(s):** Prerequisite: CULN 154 and TRSM 118

**Typically Offered:** Fall and Spring Semesters

**CULN 255G, WORLD CUISINE 3 (7)**

This course will focus on practicing baking, roasting, frying, Saut eing, stir-frying, braising and steaming through menu production from regions including the United States, Central and South America, Asia, the Caribbean and all of Europe. Various food items including meats, poultry, game, seafood, vegetables, fruits, legumes, grains and cereals will be produced and served as part of this course. Students will be involved in food production and plate presentation is emphasized.

**General Education:** IN1, IN3, IN4, IN5

**Course Entry Requirement(s):** Prerequisite: CULN 165, CULN 175, TRSM 118 and second year standing

**Typically Offered:** Fall Semester

**CULN 266, RESTAURANT CAPSTONE 5 (12)**

The overall goal of this class is to further develop and refine the student's culinary skills within the confines of a fine dining restaurant and to allow the student creative opportunities in developing specials and management foundations. Students will learn and implement the newest culinary trends, culinary techniques, and regional dishes while preparing various hot and cold food including but not limited to braised, stewed, grilled roasted, garde manger, molecular gastronomy, and pastry items. Throughout the class the students will work in a team setting and will partake in specific duties assigned to him or her in positions developed around the needs of the restaurant. Students will also be involved in the everyday managerial operations of the restaurant dealing with developing a restaurant manual and accounting procedures that manage the profitability of the restaurant.

**General Education:** IN1, IN2, IN3, IN4, IN5

**Course Entry Requirement(s):** Prerequisite: CULN 255, second year standing and Divisional Approval

**Typically Offered:** Spring Semester

**CULN 299, INDIVIDUALIZED STUDIES - CULN 1-2 (1)**

An in-depth study of areas in culinary arts through discussion and/or individual research and reading. Topics will vary. Repeatable up to a total of four (4) credit hours. Prerequisite: Second year standing and divisional approval.

**Course Entry Requirement(s):** Prerequisite: Second year standing and divisional approval.

**Typically Offered:** Offer as required