Culinary Arts (CA)

Courses

CA A101 The Hospitality Industry: Careers, Trends, and Practices 2 Credits
Explores career opportunities in the hospitality industry and examines emerging labor trends.
Registration Restrictions: Appropriate SAT, ACT or UAA-approved math placement test scores may be used in lieu of MATH A055
Prerequisites: WRTG A111 with a minimum grade of C and MATH A055 with a minimum grade of C.

CA A103 Culinary Skill Development Laboratory 4 Credits
Introduces and provides student with a comprehensive theoretical and practical foundation in commercial kitchen practices.
Registration Restrictions: Admission to the Associate of Applied Science in Culinary Arts or the Bachelor of Arts in Hospitality Administration, and current ServSafe certification by course start date
Prerequisites: CA A101 with a minimum grade of C and CA A104 with a minimum grade of C and CA A107 with a minimum grade of C and (CA A270 with a minimum grade of C or DN A270 with a minimum grade of C).

CA A104 Sanitation 2 Credits
Focuses on sanitation principles, concepts, methods, codes and regulations current to the foodservice industry. All students take the mandatory ServSafe Food Protection Manager national exam certification.
Registration Restrictions: Appropriate SAT, ACT or UAA-approved math placement test scores may be used in lieu of MATH A055
Prerequisites: WRTG A111 with a minimum grade of C and MATH A055 with a minimum grade of C.

CA A107 Procurement and Cost Control 3 Credits
Focuses on critical control points in the foodservice cost control cycle. Prepares student to analyze costs and make foodservice operation decisions. Examines foodservice industry procurement practices and standards.
Registration Restrictions: Appropriate SAT, ACT or UAA-approved math placement test scores may be used in lieu of MATH A055
Prerequisites: WRTG A111 with a minimum grade of C and MATH A055 with a minimum grade of C.

CA A111 Bakery Skill Development Laboratory 4 Credits
Introduces and provides student with a comprehensive theoretical and practical foundation in commercial bakery practices.
Registration Restrictions: Admission to the Associate of Applied Science in Culinary Arts or the Bachelor of Arts in Hospitality Administration, and current ServSafe certification by course start date
Prerequisites: CA A101 with a minimum grade of C and CA A104 with a minimum grade of C and CA A107 with a minimum grade of C and (CA A270 with a minimum grade of C or DN A270 with a minimum grade of C).

CA A114 Beverage Management 3 Credits
Reviews the history of the beverage industry, including alcohol and non-alcohol beverages. Focuses on the management and operations of beverage service in restaurants and hotels. Covers legal responsibilities of serving alcohol and awareness of alcohol abuse.
Special Note: Course prepares student to take the state alcohol server exam.
Registration Restrictions: Must be age 21 or older by the first day of class
CA A201 A la Carte Kitchen 4 Credits
Emphasizes cooking techniques, ingredients and professionalism in a commercial kitchen.
Special Note: Must have instructor approval to retake course.
Registration Restrictions: Admission to the Associate of Applied Science in Culinary Arts or the Bachelor of Arts in Hospitality Administration, and current ServSafe certification by course start date
Prerequisites: CA A103 with a minimum grade of C and CA A111 with a minimum grade of C.

CA A202 Advanced Bakery 4 Credits
Explores advanced bakery, pastry, confectionary and presentation techniques in a commercial bakery environment. Emphasizes production processes, service, portion controls, safety and sanitation in a commercial bakery.
Special Note: Must have instructor approval to retake course.
Registration Restrictions: Admission to the Associate of Applied Science in Culinary Arts or the Bachelor of Arts in Hospitality Administration, and current ServSafe certification by course start date
Prerequisites: CA A103 with a minimum grade of C and CA A111 with a minimum grade of C.

CA A223 Catering Management 3 Credits
Introduces fundamental concepts of catering management, planning and production of events.
Registration Restrictions: Admission to the Associate of Applied Science in Culinary Arts or the Bachelor of Arts in Hospitality Administration
Prerequisites: CA A101 with a minimum grade of C and CA A103 with a minimum grade of C and CA A104 with a minimum grade of C and CA A107 with a minimum grade of C and CA A111 with a minimum grade of C.

CA A224 Hospitality Service 3 Credits
Focuses on hands-on instruction of dining room service and management, including duties of front-of-the-house service to include server, greeter, busser, steward and cashier. Reviews the process of merchandising food, beverages and services. Examines the use of table topography, glassware, china, linen and service ware in a professional restaurant operation.
Registration Restrictions: Admission to the Associate of Applied Science in Culinary Arts or the Bachelor of Arts in Hospitality Administration, and current ServSafe certification by course start date
Prerequisites: CA A201 with a minimum grade of C.
CA A225 Hospitality Concept Design 3 Credits
Examines concept development and business planning for professional foodservice facilities. Explores menu planning/pricing, operating, budgeting, and production models in foodservice management. Explores trends in technology, human resource management and financing.
**Registration Restrictions:** Must be a culinary arts or hospitality administration major
**Prerequisites:** CA A201 with a minimum grade of C.

CA A230 Foodservice Management 3 Credits
Covers supervisory and management responsibilities within hospitality food service operations. Emphasizes communication, problem solving, leadership, human resource planning, training, motivating and organizational skills. Labor costs, cost control and the legal environment are examined.
**Registration Restrictions:** Admission to the Associate of Applied Science in Culinary Arts or the Bachelor of Arts in Hospitality Administration

CA A270 Culinary Nutrition 3 Credits
Presents the physical and chemical characteristics of foods that affect nutritional value. Explores the modification process and application of these concepts in planning nutritionally balanced meals.
**Special Note:** Students are responsible for purchasing all food and equipment for class projects. Cost of food alone may exceed $100 depending on student location. Availability of a kitchen, kitchen appliances, and a smart phone, tablet or laptop with video capabilities and ability to transmit photos and videos electronically is required.
**Crosslisted With:** DN A270

CA A295 Foodservice Internship 3 Credits
Provides supervised workplace training in selected foodservice industry settings. Integrates knowledge and skills through work designed to meet students’ individual competency needs and career objectives. Requires minimum of 225 hours at worksite plus 15 hours of consultation with faculty mentor.
**Registration Restrictions:** Admission to the Associate of Applied Science in Culinary Arts and current ServSafe certification by course start date
**Prerequisites:** CA A103 with a minimum grade of C and CA A111 with a minimum grade of C.

CA A490 Current Topics in Food and Hospitality 1-6 Credits
Examines current topics in culinary arts resulting from special demands of the industry or special faculty expertise.