

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.

CA A103 Culinary Skill Development Laboratory 4 Credits

Introduces and provides students with a comprehensive theoretical and practical foundation in commercial kitchen practices.

Registration Restrictions: Admission to the Associate of Applied Science (AAS) in Culinary Arts, Occupational Endorsement Certificate (OEC) in Culinary Arts, or Occupational Endorsement Certificate (OEC) in Baking & Pastry 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.

Prerequisites: WRTG A110 with a minimum grade of C or (Accuplacer-Reading Comp with a score of 080 and Accuplacer-Sentence Skills with a score of 090) or Accuplacer-Sum AASS + AARC with a score of 170 or (Accuplacer NG Writing with a score of 265 and Accuplacer NG Reading with a score of 265) or Accuplacer NG AAWR + AARE with a score of 530 or Enhanced ACT English with a score of 22 or EVIDENCE-BASED READ/WRIT SCORE with a score of 560 and (MATH A054 with a minimum grade of C or ALEKS Overall Test 1 with a score of 017 or ALEKS Overall Test 2 with a score of 017 or ALEKS Overall Test 3 with a score of 017 or ALEKS Overall Test 4 with a score of 017 or ALEKS Overall Test 5 with a score of 017).

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.

Prerequisites: WRTG A110 with a minimum grade of C or (Accuplacer-Reading Comp with a score of 080 and Accuplacer-Sentence Skills with a score of 090) or Accuplacer-Sum AASS + AARC with a score of 170 or (Accuplacer NG Writing with a score of 265 and Accuplacer NG Reading with a score of 265) or Accuplacer NG AAWR + AARE with a score of 530 or Enhanced ACT English with a score of 22 or EVIDENCE-BASED READ/WRIT SCORE with a score of 560 and (MATH A054 with a minimum grade of C or ALEKS Overall Test 1 with a score of 017 or ALEKS Overall Test 2 with a score of 017 or ALEKS Overall Test 3 with a score of 017 or ALEKS Overall Test 4 with a score of 017 or ALEKS Overall Test 5 with a score of 017).

CA A111 Bakery Skill Development Laboratory 4 Credits

Provides students with a comprehensive theoretical and practical foundation in commercial baking practices.

Registration Restrictions: Admission to the Associate of Applied Science (AAS) in Culinary Arts, Occupational Endorsement Certificate (OEC) in Culinary Arts or Occupational Endorsement Certificate (OEC) in Baking and Pastry Arts, 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 A120 Artisan Breads 1 Credit

Introduces the principles and techniques used in the preparation of yeast leavened doughs emphasizing on the production and evaluation of the baked products.

Registration Restrictions: Admission to the Associate of Applied Science in Culinary Arts, the Occupational Endorsement Certificate in Baking and Pastry Arts, or the Occupational Endorsement Certificate in Culinary Arts.

CA A125 Baking with Alternative Ingredients 1 Credit

Introduces alternate ingredient options used in baking to accommodate special dietary needs.

Registration Restrictions: Admission to the Associate of Applied Science in Culinary Arts, the Occupational Endorsement Certificate in Baking and Pastry Arts, or the Occupational Endorsement Certificate in Culinary Arts.

CA A130 Basic Cakes 1 Credit

Introduces the basics of traditional cake making and decorating using buttercream icing(s).

Registration Restrictions: Admission to the Associate of Applied Science in Culinary Arts, the Occupational Endorsement Certificate in Baking and Pastry Arts, or the Occupational Endorsement Certificate in Culinary Arts.

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, the Occupational Endorsement Certificate in Baking and Pastry Arts or the Occupational Endorsement Certificate in Culinary Arts, and current ServSafe certification by course start date.

Prerequisites: CA A103 with a minimum grade of C or concurrent enrollment.

CA A202 Advanced Bakery 4 Credits

Explores advanced baking, 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, the Occupational Endorsement Certificate in Baking and Pastry Arts, or the Occupational Endorsement Certificate in Culinary Arts, and current ServSafe certification by course start date.

Prerequisites: CA A111 with a minimum grade of C or concurrent enrollment.

CA A223 Catering Management 3 Credits

Introduces the fundamental concepts of catering management, planning, and production of events.

Registration Restrictions: Admission to the Associate of Applied Science (AAS) in Culinary Arts.

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 (AAS) in Culinary Arts and current ServSafe certification by course start date.

Prerequisites: CA A201 with a minimum grade of C and CA A202 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: Admission to the Associate of Applied Science (AAS) in Culinary Arts.

Prerequisites: CA A201 with a minimum grade of C or CA A202 with a minimum grade of C.

CA A230 Foodservice Management 3 Credits

Covers supervisory and management responsibilities within hospitality foodservice 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 (AAS) in Culinary Arts.

CA A235 Specialty Cakes 1 Credit

Explores a variety of cakes and methods of decoration utilizing differing mediums. Emphasizes design and construction of a centerpiece cake.

Registration Restrictions: Admission to the Associate of Applied Science (AAS) in Culinary Arts, the Occupational Endorsement Certificate (OEC) in Baking & Pastry Arts, or the Occupational Endorsement Certificate (OEC) in Culinary Arts.

Prerequisites: CA A130 with a minimum grade of C.

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 (AAS) in Culinary Arts and current ServSafe certification by course start date.

Prerequisites: CA A201 with a minimum grade of C and CA A202 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.