CULINARY ARTS

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. Prerequisite: Culinary Arts 1120 or equivalent or concurrent enrollment in Culinary Arts 1120 or consent of instructor. (6 lab hours)

CULIN 1102
Regional American Cuisine
3 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. Prerequisite: Culinary Arts 1101, or equivalent or consent of instructor. (6 lab hours)

CULIN 1103
Fast Casual Dining Operations
2 Credit Hours
This course will teach students' techniques in a fast casual concept positioned between fast food and casual dining. 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. Prerequisite: Concurrent enrollment in Culinary Arts 1101 or Culinary Arts 1171 or consent of instructor. (4 lab hours)

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 normal and clinical nutrition, including many aspects of diet therapy. Presents current information on the relationship of nutrition to health. (3 lecture hours)

CULIN 1115
Foodservice Sanitation License
1 Credit Hour
Training in the management of sanitary methods of food handling in all segments of the food service industry. Recommended for Foodservice Industry professionals seeking the State of Illinois license for sanitation. This class will NOT meet the requirements for any of the Culinary & Hospitality Management degrees or certificates. (1 lecture hour)

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. Prerequisite: Concurrent enrollment in Culinary Arts 1120 or consent of instructor. (6 lab hours)

CULIN 1171
Baking Fundamentals
3 Credit Hours
Topics include baking techniques, terminology, ingredients, weights, measures and formula conversions. Focus will be on production techniques of breads, laminated doughs, quickbreads, cookies and pies. Prerequisite: Concurrent enrollment in Culinary Arts 1120 or consent of instructor. (6 lab hours)

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, souffle's and piping skills. Prerequisite: Culinary Arts 1171, or equivalent or consent of instructor. (6 lab hours)

CULIN 1173
Concept Development for Bakeries
2 Credit Hours
Examination of bakery business fundamentals. Concept identity, site selection, facility design, operations and merchandising will be discussed. Prerequisite: Concurrent enrollment in Culinary Arts 1172 or consent of instructor. (2 lecture hours)

CULIN 1174
Cake Decorating Foundations
2 Credit Hours
Introduces techniques utilized in the decoration of cakes, pastries and confectionery items. Emphasis is placed on the skills required for cake decorating. (4 lab hours)

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. Prerequisite: Culinary Arts 1171 or equivalent or consent of instructor. (6 lab hours)

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. Prerequisite: Culinary Arts 1101 or equivalent and Culinary Arts 1120 or equivalent or consent of instructor. (2 lecture hours, 2 lab hours)

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. Prerequisite: Culinary Arts 1101 and Culinary Arts 1120 or equivalent or consent of instructor. (2 lecture hours, 2 lab hours)

CULIN 1800
Special Project
1 to 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.

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 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. Prerequisite: Culinary Arts 1101 or equivalent and Culinary Arts 1120 or equivalent or consent of instructor. (2 lecture hours)

CULIN 2152
Food, Beverage and Equipment Purchasing
3 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. (3 lecture hours)

CULIN 2153
Garde Manger
2 Credit Hours
Proper techniques and procedures utilized in pantry and basic garde manger production. Preparation of salads, sandwiches, appetizers. Pickling and pate preparation. Prerequisite: Culinary Arts 1101 or equivalent or consent of instructor. (4 lab hours)

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. Prerequisite: Culinary Arts 2153 with a grade of C or better, or equivalent or consent of instructor. (4 lab hours)

CULIN 2176
Intermediate Baking & Pastry Production
4 Credit Hours
Techniques utilized in the production of advanced composed cakes including mousse, bavarian, entremet, verrine. Plated dessert will be emphasized. Prerequisite: Culinary Arts 1172 or equivalent or consent of instructor. (8 lab hours)

CULIN 2177
Advanced Baking & Pastry Production
4 Credit Hours
This course will focus on the skills necessary to produce plated desserts, bonbon, candies and frozen desserts. Emphasis will be on methods and techniques, exploration of fruit and seasonality, flavor pairing, chocolate, sugar cookery, still frozen and churned frozen desserts. Prerequisite: Culinary Arts 2176 with a grade of C or better, or equivalent or consent of instructor. (8 lab hours)

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. Prerequisite: Culinary Arts 2176 with a grade of C or better, or equivalent or consent of instructor. (6 lab hours)
CULIN 2179
Artisan Bread and Viennoiserie
3 Credit Hours
An exploration of the art, craft, and science of artisan breads and viennoiserie. Prerequisite: Culinary Arts 1171 with a grade of C or better, or equivalent or consent of instructor. (6 lab hours)

CULIN 2180
Advanced Cake Decorating Techniques
2 Credit Hours
Development of advanced techniques utilized in the decoration of cakes and confectionery items. Techniques covered include: fondant, gum paste, royal icing, gelatin flowers, modeling chocolate flowers, airbrush and lace work. Prerequisite: Culinary Arts 1174 or equivalent or consent of instructor. (4 lab hours)

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. Prerequisite: Culinary Arts 1102 or equivalent or consent of instructor. (1 lecture hour, 4 lab hours)

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. Prerequisite: Culinary Arts 1120 or concurrent enrollment in Culinary Arts 1120 or consent of instructor. (6 lab hours)

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. Prerequisite: Culinary Arts 1102 with a grade of C or better, or equivalent and Culinary Arts 2153 with a grade of C or better, or equivalent or consent of instructor. (8 lab hours)

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. Prerequisite: Culinary Arts 1172 or equivalent or consent of instructor. (8 lab hours)

CULIN 2860
Internship (Career & Technical Ed)
1 to 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. 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.

CULIN 2863
Internship (Career & Technical Ed)
3 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 320 clock hours for two semester 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.

CULIN 2865
Internship Advanced (Career & Tech Ed)
1 to 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. 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.