

CULINARY ARTS (CRT)

CRT2000 Introduction Professional Cooking 5 credits (2 lec, 6 lec lab hrs/wk)

Prerequisite(s): Instructor consent

This course will focus on the fundamental principles of modern cooking. Students will learn about mise en place, what happens to food when it is heated, about how food is cooked with dry cooking methods, and about rules of seasoning and flavoring. The foundation of the professional kitchen is introduced through the basics of knife skills, stock, sauce and soup preparation. Theories which explain chemistry of cooking will be emphasized so students can successfully practice them in the kitchen. Emphasis will be placed on the vocabulary of cooking, procedures, ingredients, menu terms, food quality standards and equipment use.

This course may be taken 1 time for credit.

Course classification: CTE

CRT2001 Basic Food Preparation 6 credits (2 lec, 8 lec lab hrs/wk)

Prerequisite(s): Instructor consent

The student will focus on learning pre-preparation techniques important to professional kitchen operations - mise en place. Students will build on the principles learned in CRT2000 and move forward with moist cooking methods, the study of vegetables, starches and legumes. Also, students will be introduced to eggs, egg cookery and all breakfast fare. Coffee and tea will be discussed as well as the world of fruit salads, salad dressings and sandwiches are also introduced. Students will also be introduced to pre-preparation for set meal service and extended meal service.

This course may be taken 1 time for credit.

Course classification: CTE

CRT2002 Intro Food and Beverage Industry 1 credit (1 lec hrs/wk)

Prerequisite(s): Instructor consent

This course offers students an overview of the food service industry; its history, structure, organization, size, economic impact, trade journals and resources with a broad review of the various food service segments and the challenges thereof. Guest speakers representing various segments of the industry will provide an introduction to career opportunities and a view of real-world activities. Students will also be introduced and instructed in the 'front of the house' environment including table service and proper service practices.

This course may be taken 1 time for credit.

Course classification: CTE

CRT2003 Baking and Pastry for Culinary Arts 6 credits (2 lec, 8 lec lab hrs/wk)

Prerequisite(s): Instructor consent

This course will cover the fundamentals of baking and pastry, including terminology, ingredients technology, equipment, recipe conversion, measurements, storage and sanitation. Students will gain experience in using various mixing methods. Techniques in yeast and quick breads, pastry, pie, cookie and dessert making and presentation will be studied. The yeast breads are lean and rich yeast doughs. Also included are laminated doughs, meringues, cakes, icing, and creams and custards.

This course may be taken 1 time for credit.

Course classification: CTE

CRT2004 Introduction Vineyards and Beverage 2 credits (2 lec hrs/wk)

Prerequisite(s): Instructor consent

This course will present an introduction from a culinary perspective to wine and spirits produced by European and American vineyards. Students will study wine production, labeling and laws of the beverage industry. Emphasis is on developing a knowledge base suitable for assisting customers in choosing the 'correct' wine for classical and contemporary cuisine. Students will also be exposed to beer making, liqueurs and spirits.

This course may be taken 1 time for credit.

Course classification: CTE

CRT2005 Menu Planning and Design 1 credit (1 lec hrs/wk)

Prerequisite(s): Instructor consent

This course will cover the basic principles of planning and design necessary to create a variety of menus for various food service operations. Menu layout, costing, and promotional approaches will be discussed in depth. Students will be required to design and create their own restaurant concept menu.

This course may be taken 1 time for credit.

Course classification: CTE

CRT2006 Restaurant Layout and Design 2 credits (2 lec hrs/wk)

Prerequisite(s): Instructor consent

This course will offer students an opportunity to design their own restaurant from the ground floor up based on their previous menu design project in CRT 2005. Emphasis will be on kitchen layout, dining room design, menu planning, staff allocations, exterior design, and obtaining business permits, insurance and financing. Students develop a concept proposal for presentation.

This course may be taken 1 time for credit.

Course classification: CTE

CRT2007 Inventory Control and Purchasing 1 credit (1 lec hrs/wk)

Prerequisite(s): Instructor consent

This course will present basic principles of costing and purchasing food, beverages, equipment, contract services, and supplies. Students will learn the necessary skills for product identification, supplier selection, ordering, receiving, storing and issuing processes as they apply to purchasing and inventory controls in the food service industry.

This course may be taken 1 time for credit.

Course classification: CTE

CRT2012 A La Carte I 6 credits (2 lec, 8 lec lab hrs/wk)

Prerequisite(s): Instructor consent

This course is the first part of a two-part course. A La Carte I focuses on the composition, structure, and basic quality factors of meats, game, poultry, finfish and shellfish. USDA requirements and guidelines will be introduced. IMPS and NAMPS classifications are discussed and some butchering techniques is practiced. Three- to four-course daily menus are designed around the aforementioned proteins, applying previously introduced moist and dry cooking methods. The students will gain competence in "a la minute" (prepare to order) methods for preparing these menus. Plate presentation approaches in the classical and contemporary styles will be included. Simulation of the restaurant environment in terms of timing of courses is practiced. A La Carte I focuses on poultry, beef, game, and veal.

This course may be taken 1 time for credit.

Course classification: CTE

CRT2013 A La Carte II 6 credits (2 lec, 8 lec lab hrs/wk)

Prerequisite(s): Instructor consent

This course is the second part of a two-part course. A La Carte II focuses on the composition, structure, and basic quality factors of meats, game, poultry, finfish and shellfish. USDA requirements and guidelines are introduced. IMPS and NAMPS classifications are discussed and some butchering is practiced. Three- to four-course daily menus are built around the aforementioned proteins, applying previously introduced moist and dry cooking methods. The students will gain competence in 'a la minute' (prepare to order) methods for preparing these menus. Plate presentation approaches in the classical and contemporary styles will be included. Simulation of restaurant environment, in terms of timing of courses, is created. A La Carte II focuses on pork, lamb, finfish and shellfish.

This course may be taken 1 time for credit.

Course classification: CTE

CRT2015 Sanitation and Safety for Managers 3 credits (3 lec hrs/wk)

Prerequisite(s): Instructor consent

This course develops an understanding of the basic principles of sanitation and safety and enables students to apply them in the foodservice operations. It reinforces personal hygiene habits and food handling practices that protects the health of the consumer. This course is based on the Educational Foundation of the National Restaurant Association's ServSafe training and certification coursework and includes the ServSafe certification examination and standard first aid training, which meets the standard requirements of OSHA, yet exceeds with CPR (Cardiopulmonary Resuscitation). Safety in the workplace is also covered. This course may be taken 1 time for credit.

Course classification: CTE

CRT2016 Culinary Nutrition 3 credits (3 lec hrs/wk)

Prerequisite(s): Instructor consent

This course focuses on nutrition as it applies to food preparation, menu analysis, trends, and recipe alternatives for the culinary arts. Students will look at their own diets and learn how food affects the human body, both positively and negatively. Students will prepare nutritional menus within the context of kitchen and restaurant operation.

This course may be taken 1 time for credit.

Course classification: CTE

CRT2017 Restaurant Management Supervision 3 credits (3 lec hrs/wk)

Prerequisite(s): Instructor consent

This course will focus on the necessary skills for effective restaurant management and supervision by preparing students to transition from the employee role to supervisory role. Students will evaluate styles of leadership and develop skills in human relations and personnel management.

This course may be taken 1 time for credit.

Course classification: CTE

CRT2018 Culinary Arts Career Planning 1 credit (1 lec hrs/wk)

Prerequisite(s): Instructor consent

This course will focus on the job market as it pertains to the culinary and baking and pastry world. Instruction will include current industry standards necessary for success in today's culinary arts job market. Students will review career tracts and opportunities in the culinary arts industry. Interview skills and portfolio development will be included.

This course may be taken 1 time for credit.

Course classification: CTE

CRT2024 Frozen Desserts 3 credits (6 lec lab hrs/wk)

Prerequisite(s): Instructor consent

This course will cover the origin and history of frozen desserts, as well as the various churning methods for making ice cream, gelato and sorbets. Still frozen methods will also be discussed. Students will learn to prepare a variety of ice creams, gelatos, sorbets, frozen souffles, garnite and parfaits.

This course may be taken 1 time for credit.

Course classification: CTE

CRT2026 Dessert Menu Development 1 credit (1 lec hrs/wk)

Prerequisite(s): Instructor consent

The dessert crowns the dinner. To create a fine dessert, one has to combine the skills of a confectioner, a decorator, a painter, and architect, an ice cream maker, a sculptor and a florist. Students will learn to develop dessert menus for the food services industry using a variety of techniques to add visual appeal to plated desserts. This course will be an eleven-week project where students will work towards a goal of developing a complete dessert menu.

This course may be taken 1 time for credit.

Course classification: CTE

CRT2027 Introduction to Sugar 1 credit (2 lec lab hrs/wk)

Prerequisite(s): Instructor consent

This course will take the student through the history of sugar, manufacturing of sugar and making and usage of casting sugar, pouring sugar, spun sugar and piped sugar. Students will also learn how to make and use marzipan for decorations, fillings and confections. Students will gain a functioning knowledge of how to make, form and present pastillage.

This course may be taken 1 time for credit.

Course classification: CTE

CRT2028 Basic Chocolate 1 credit (2 lec lab hrs/wk)

Prerequisite(s): Instructor consent

This course will take the student through the history of chocolate, from the growing of cacao to the manufacturing of chocolate. Students will also learn how to temper chocolate and prepare for decorations, fillings and confections. Students will gain a functioning knowledge of how to make, form and present chocolate modeling paste.

This course may be taken 1 time for credit.

Course classification: CTE

CRT2030 Bakery Design 3 credits (6 lec lab hrs/wk)

Prerequisite(s): Instructor consent

Theory and methodology behind designing and building a bakery, from location and equipment to menu options and staffing are covered. Students spend lab time designing and creating a bakery, and will bring their concept to life for one hour for the course final.

This course may be taken 1 time for credit.

Course classification: CTE

CRT2031 Bakery and Pastry Fundamentals 6 credits (1 lec, 10 lec lab hrs/wk)

Prerequisite(s): Instructor consent

This course covers baking and pastry fundamentals, including the history, terminology, ingredients, technology, equipment, storage and sanitation in the bakeshop. Students gain experience in using various mixing, holding and baking methods as well as international techniques to create an assortment of lean yeast doughs, quick breads, donuts, crisps, cobblers, cookies, pies and tarts.

This course may be taken 1 time for credit.

Course classification: CTE

CRT2032 Baking and Pastry Fundamentals II 7 credits (1 lec, 12 lec lab hrs/wk)

Prerequisite(s): Instructor consent

This course covers more advanced bakery techniques. Students will learn the production methods for American and European artisan breads as well as breads using natural yeast, and decorative breads using some basic sculpting techniques. European style pastries and tarts as well as a variety of international cookies will be covered. This course includes human digestion and how to create nutritional and allergy conscious options in the bakery. Recipes that are sugar free, reduced sugar, gluten free, lactose free and reduced fat baking will be covered in this course. This course may be taken 1 time for credit.

Course classification: CTE

CRT2033 Classic and Contemporary Cakes 4 credits (8 lec lab hrs/wk)

Prerequisite(s): Instructor consent

From classic genoise rolades to contemporary fondant covered topsy-turvy cakes, this course covers all aspects of cake baking and building. Students learn the basics of cake making and will develop a complete understanding of cake structure and development and how to alter formulas. A variety decorative icings, coatings and fillings are covered and several styles of cakes will be produced. Piping skills are developed and enhanced. Cakes included are the American birthday cake, French wedding cake, Jaconde covered mousse cake, torten, gateau and charlottes, and specialty/celebration cakes.

This course may be taken 1 time for credit.

Course classification: CTE

CRT2034 Advanced Sugar and Chocolate 2 credits (4 lec lab hrs/wk)

Prerequisite(s): Instructor consent

This course takes the student to a higher level of sugar and chocolate skills such as blown sugar, sugar presentation pieces, chocolate display pieces, molded chocolates, bon bons, truffles, nougatine, crystalline and non-crystalline, and gelee based candies. Students design and execute showpieces to display cakes, candies and other confections for their capstone project. Topics include, velvetizing with chocolate, making silicon chocolate and sugar molds, building sugar and chocolate showpieces to include blown sugar, molded chocolate and other advanced sugar products.

This course may be taken 1 time for credit.

Course classification: CTE

CRT2037 Plated Desserts 6 credits (3 lec, 6 lec lab hrs/wk)

Prerequisite(s): Instructor consent

This class will focus on plated restaurant-style desserts to include hot desserts such as cobblers, buckles, custards, soufflés and bread pudding. Cold and frozen desserts will include sorbets, gelatos, espuma, semifreddos, and bombes. Individual cakes, tortes and tartlets will also be presented. Intermezzos course and pallet refreshers will include granita and the cheese course will introduce the student to appropriate after dinner cheeses with accompaniments to include crackers, candied nuts and gastriques. Plating design and development with a focus on fine dining along with mingardaïse concepts will also be included in this course. Dessert wines and spirits will also be incorporated into this class. This course may be taken 1 time for credit.

Course classification: CTE

CRT2038 Applied Visual Principles 1 credit (1 lec hrs/wk)

Prerequisite(s): Instructor consent

Foundation in visual perception and composition as applied to culinary arts and baking and pastry arts. Study of visual principles to understand how to present and create artistically pleasing dishes/foods. The seven principles presented are contrast, emphasis, balance, unity, pattern, movement, and rhythm.

This course may be taken 1 time for credit.

Course classification: CTE

CRT2039 Prof Pres for the Culinary Wrkfrnc 3 credits (3 lec hrs/wk)

Prerequisite(s): Instructor consent

Focuses on effective professional workplace presentations that connect with audiences, direct and hold attention, and promote understanding utilizing multiple visual and oral skills of rhetoric.

This course may be taken 1 time for credit.

Course classification: CTE

CRT2040 Culinary Arts for Baking and Pastry 6 credits (2 lec, 8 lec lab hrs/wk)

Prerequisite(s): Instructor consent

This course is designed specifically for students specializing in baking and pastry arts. Students are introduced to the philosophy of the hospitality industry through its history, growth and development up to present trends. Students are instructed in knife skills, hand tool and equipment operation, emphasizing safety. Basic stock, soup and sauce making are included. Cooking techniques and methodology are demonstrated and practiced through the use of herbs and spices, meats, seafood and poultry. Also covered are fruits, vegetables, starches, salads and basic dressings, sandwiches and breakfast products.

This course may be taken 1 time for credit.

Course classification: CTE

CRT2042 Wedding Cakes 3 credits (3 lec, 4 lec lab hrs/wk)

Prerequisite(s): Instructor consent

This course will focus on the successful execution of modern day wedding cakes. Students will learn a brief history, but focus mainly on today's styles and trends. Set-up and marketing strategies will be covered in this course in addition to the construction of wedding cakes.

This course may be taken 1 time for credit.

Course classification: CTE

CRT2045 Retail Baking 7 credits (4 lec, 6 lec lab hrs/wk)

Prerequisite(s): Instructor consent

This course will focus on the development of a 'dream' retail bakery concept to include research and development of products, production of an assortment of baked goods to include savory as well as sweet items, breakfast pastries to include Viennoiserie, tea sandwiches and other savory and sweet items. Students will be responsible for running a model bakery. Students will be introduced to beverage service including tea, coffee, chocolate, and other hot and cold beverages. Wine, beer and spirits will also be introduced. Students will develop the skills to prepare hot beverages as well as an assortment of sweet and savory accompaniments. Students will also learn basic service skills to include bakery counter service, buffets and banquets.

This course may be taken 1 time for credit.

Course classification: CTE

CRT2050 Regional and International Cuisine 6 credits (2 lec, 8 lec lab hrs/wk)

Prerequisite(s): Instructor consent

This course will focus on various International and American regional cuisines. Students will develop a working understanding of local products, traditional ethnic recipes and kitchen tools indigenous to various regional cuisines. The course will include the cuisines from national and international regions including New England, Louisiana, New Mexico, Florida, France, Italy and Scandinavia. Also included are the cuisines of China, Japan, Vietnam, Thailand, Greece, Spain and Portugal, Germany, Morocco, India, Mexico, The American Southwest, New Orleans, Cajun and Creole, and the Midwest Heartland.

This course may be taken 1 time for credit.

Course classification: CTE

CRT2060 Garde Manger 8 credits (3 lec, 10 lec lab hrs/wk)

Prerequisite(s): Instructor consent

This course will cover the preparation and artistic presentation of cold cuisine. While using garde manger small tools, students will develop skills in the fundamentals of preparing hot and cold appetizers and hors d'oeuvres, canapes, lunch and dinner salads, dressings, terrines, galantines, pates and charcuterie, vegetable and fruit carving, garnishes, hot and cold sandwiches, and food decoration. Basics of cold food pantry organization and sanitizing techniques will be studied. Students will be introduced to the artistic production and presentation of buffet arrangements.

This course may be taken 1 time for credit.

Course classification: CTE

CRT2069 Professional Cooking Foundations 3 credits (1 lec, 4 lec lab hrs/wk)

A hands on course presenting professional skills, techniques and methods of cooking that are utilized in the professional kitchen, beginning with sanitation and safety. Knife skills will be demonstrated and practiced throughout the course. The student will explore making stocks, soups and sauces. Each student will study vegetable, starch and protein cookery, using moist and dry heat cooking methodology. The student will, most importantly, explore taste sensations and flavor profiles. They will learn how to make their food taste delicious. Students will also be responsible for cleaning the kitchen in a professional manner. This course may be taken 1 time for credit.

Course classification: CTE

CRT2070 Culinary of The Oregon Coast 3 credits (3 lec hrs/wk)

This Course will focus on the functional principles of the foods and the lifestyle of the Oregon Coast. Exploring the bounty of the coastline, working with fresh Seafood to wild mushrooms and more. Re-create tribal style meals and fun beach crab dinners

This course may be taken 1 time for credit.

Course classification: CTE

CRT280B1 CWE: Baking and Pastry Arts 6 credits (18 lab hrs/wk)

Prerequisite(s): Instructor consent

This course offers students workplace experience in a variety of supervised settings that are applicable to the development of a student as a professional in the food service industry. Students will have the opportunity to work in different areas under the direction of chefs and food/beverage managers. Externships will be progressive training experiences structured to fit the background and career goals of each individual student.

This course may be taken 2 times for credit.

Course classification: CTE

CRT280B2 CWE: Baking and Pastry Arts 12 credits (36 lab hrs/wk)

Prerequisite(s): Instructor consent

This course offers students workplace experience in a variety of supervised settings that are applicable to the development of a student as a professional in the food service industry. Students will have the opportunity to work in different areas under the direction of chefs and food/beverage managers. Externships will be progressive training experiences structured to fit the background and career goals of each individual student.

This course may be taken 1 time for credit.

Course classification: CTE

CRT280C1 CWE: Culinary Arts 6 credits (18 lab hrs/wk)

Prerequisite(s): Instructor consent

This course offers students workplace experience in a variety of supervised settings that are applicable to the development of a student as a professional in the food service industry. Students will have the opportunity to work in different areas under the direction of chefs and food/beverage managers. Externships will be progressive training experiences structured to fit the background and career goals of each individual student.

This course may be taken 2 times for credit.

Course classification: CTE

CRT280C2 CWE: Culinary Arts 12 credits (36 lab hrs/wk)

Prerequisite(s): Instructor consent

This course offers students workplace experience in a variety of supervised settings that are applicable to the development of a student as a professional in the food service industry. Students will have the opportunity to work in different areas under the direction of chefs and food/beverage managers. Externships will be progressive training experiences structured to fit the background and career goals of each individual student.

This course may be taken 1 time for credit.

Course classification: CTE