

CULINARY ARTS (CRT)

CRT100 Culinary Foundations I 5 credits (2 lec, 6 lec lab hrs/wk)

Prerequisite(s): Instructor consent

This course will focus on the functional 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 explaining the 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

CRT105 Culinary Foundation II 5 credits (2 lec, 6 lec lab hrs/wk)

Prerequisite(s): Instructor consent

The student will also focus on learning pre-preparation techniques important to professional kitchen operations - mise en place. Students will build on principles learned in CRT 100 and move forward with moist cooking methods, the study of vegetables, starches, 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 fruits. salads, salad dressings and sandwiches are also introduced. The student 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

CRT106 Culinary Foundations 3 6 credits (1 lec, 10 lec lab hrs/wk)

This course will build on culinary foundational techniques from previous classes. The focus will be on animal butchery, seafood fabrication, modern and advanced culinary techniques, gluten free and vegan cooking. Students will be able to demonstrate fabrication of poultry, pork, beef, lamb, fish and shellfish. Students will learn how to properly package and store butchered meats. Students will be able to define primal and sub primal animal cuts. Cooking a pre fix menu, market baskets, American cuisine, sous vide, molecular gastronomy and plating techniques will also be covered.

This course may be taken 1 time for credit.

Course classification: CTE

CRT110 Intro to Food and Beverage 3 credits (3 lec hrs/wk)

Prerequisite(s): Instructor consent

This course offers students an overview of the food service industry: its history, its structure, professional organizations, size and economic impact with a broad review of the various food service segments and the challenges thereof. Students will also be introduced to the front of the house environment including analyzing table service and management practices. Students will review career tracts and opportunities in the culinary arts and baking and pastry industry.

This course may be taken 1 time for credit.

Course classification: CTE

CRT115 Sanitization & 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 include 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

CRT120 Professional Presentations 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

CRT125 Baking & Pastry for Culinary Arts 5 credits (2 lec, 6 lec lab hrs/wk)

Prerequisite(s): Instructor consent

This course will cover 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 bread, pastry, pie, cookie, and dessert making and presentation will be covered. The yeast breads that are covered are lean and rich yeast doughs. Also included are laminated doughs, meringues, cakes and icing and creams and custards.

This course may be taken 1 time for credit.

Course classification: CTE

CRT130 Menu Planning & Inventory Control 2 credits

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. Layout, costing, and promotional approaches will be covered. Students will be required to design and create their own restaurant concept menu. The course will also cover basic principles of purchasing food, equipment and understanding product identification ordering system set up, storing and rotation.

This course may be taken 1 time for credit.

Course classification: CTE

CRT135 Culinary Nutrition 3 credits (3 lec hrs/wk)

Prerequisite(s): Instructor consent

This course will cover the study of nutrition as it applied to food preparation, menu analysis, and recipe alternatives for the culinary arts. Students will learn how food affects the human body and will prepare nutritional menus within context of kitchen and restaurant operation.

This course may be taken 1 time for credit.

Course classification: CTE

CRT140 International Cuisine 5 credits (2 lec, 6 lec lab hrs/wk)

Prerequisite(s): Instructor consent

This course will focus on various International cuisines. Students will develop a working understanding of the local products, traditional ethnic recipes, and kitchen tools indigenous to various regional cuisines. The course will include the cuisines from international regions including France, Italy, and Scandinavia. Also included are the cuisines of China, Japan, Vietnam, Thailand, Greece, Spain and Germany, & India. This course may be taken 1 time for credit.

Course classification: CTE

CRT145 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 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

CRT150 American Cuisine 6 credits (2 lec, 8 lec lab hrs/wk)

Prerequisite(s): Instructor consent

The course is designed to acquaint the student with the classical cuisines of the United States. The history of the cuisine, as well as the preparation and presentation of native foods will be stressed.

This course may be taken 1 time for credit.

Course classification: CTE

CRT155 Garde Manger 6 credits (2 lec, 8 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, canapés, lunch and dinner salads, dressings, terrines, galantines, pâtes, 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 covered. 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

CRT160 Craft of Beverage Service 3 credits (3 lec hrs/wk)

Prerequisite(s): Instructor consent

This course will introduce students to the basic principles of the world of beverages as it relates to food service operations. Students will study a variety of menus for various styles of beverage service operations. Topics will include coffee, tea, wine and beer. The course will also cover basic principles of service and how to display beverages with food.

This course may be taken 1 time for credit.

Course classification: CTE

CRT165 Restaurant Service 10 credits (2 lec, 16 lec lab hrs/wk)

Prerequisite(s): Instructor consent

Students prepare menu offerings for the college's Chef's Table restaurant for the dining public. Emphasis is on station readiness (under strict time constraints), implementation of basic cooking methods, quality of presentation, and an exploration of a variety of cuisines from around the world in a cook-to-order format. Students will have an opportunity to perform front of house duties as a server. Students will be required to follow all Culinary department dress standards.

This course may be taken 1 time for credit.

Course classification: CTE

CRT170 Baking & Pastry Foundations I 5 credits (2 lec, 6 lec lab hrs/wk)

Prerequisite(s): Instructor consent

This course covers baking and pastry fundamentals, including the history, terminology, bakers percentages, 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 and laminated pastries.

This course may be taken 1 time for credit.

Course classification: CTE

CRT175 Baking & Pastry Foundations II 5 credits (2 lec, 6 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, breads using natural yeast, decorative breads using some basic sculpting techniques, European style pastries and tarts as well as a variety of international cookies. Sugar free, reduced sugar, wheat 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

CRT185 Baking & Pastry Foundations III 5 credits (2 lec, 6 lec lab hrs/wk)

Prerequisite(s): Instructor consent

This course will build on the fundamentals learned in Foundations I & II to create delicious and beautiful pastries to fill the bakery showcase. Students will combine recipes and techniques, introducing new ways to garnish and finish an array of pastries. Choux pastry, puff pastry, and an assortment of enhanced fillings will be assembled and finished in a variety of ways. This will also showcase classic and contemporary cakes, frozen desserts, and an introduction to confectionaries.

This course may be taken 1 time for credit.

Course classification: CTE

CRT190 Culinary Arts for Baking & Pastry 5 credits (2 lec, 6 lec lab hrs/wk)

Prerequisite(s): Instructor consent

This course is designed specifically for students specializing in the Baking and Pastry program. They are introduced to the philosophy of the hospitality industry through its history, growth and development of present trends in the culinary kitchen. This course will place emphasis on culinary foundations.

This course may be taken 1 time for credit.

Course classification: CTE

CRT195 Retail Baking 5 credits (2 lec, 6 lec lab hrs/wk)

Prerequisite(s): Instructor consent

This course will focus on the development of retail bakery concepts to include research and development of products, production of an assortment of baked goods including savory as well as sweet items, breakfast pastries including Viennoiserie, tea sandwiches, and other savory and sweet items. Students will be responsible for running a model bakery. 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

CRT200 Advanced Confectionary 2 credits (2 lec 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 show pieces 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 show pieces to include blown sugar, molded chocolate and other advanced sugar products.

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 development of habits, traits and standards necessary for success in today's culinary arts job market. Students will review career paths and opportunities in the culinary and baking and pastry industry. Interview skills, resume and portfolio development will be included.

This course may be taken 1 time for credit.

Course classification: CTE

CRT205 Wedding Cakes 5 credits (2 lec, 6 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 of wedding cakes but the primary focus will be on today's styles and trends. Set up & 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

CRT280B1 Directed Practice: Baking & Pastry 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 Directed Practice: Baking & Pastry 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 Directed Practice: 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 Directed Practice: 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