

CUL

Courses

CUL 100 Culinary Demonstration

2 Credits. 2 Lecture Hours. 0 Lab Hour.

A course that uses culinary demonstrations and problem solving to prepare students for activities in CUL 101.

Prerequisites: AFM 095 or appropriate placement test score

View Sections (http://webapps.cincinnati.state.edu/wwwTools/MCL/default.aspx?course_number=100subject_code=CUL)

CUL 101 Culinary 1

3 Credits. 0 Lecture Hour. 6 Lab Hours.

A course on fundamental culinary skills. Topics include: kitchen orientation, knife skills, cooking methods, and preparation of stocks, sauces, and soups.

Prerequisites: AFM 095 or appropriate placement test score

View Sections (http://webapps.cincinnati.state.edu/wwwTools/MCL/default.aspx?course_number=101subject_code=CUL)

CUL 102 Culinary 2

3 Credits. 0 Lecture Hour. 6 Lab Hours.

A continuation of CUL 101. Topics include: advanced cooking methods; meat, fish, and poultry cookery; and platter presentation.

Prerequisites: CUL 100, CUL 101, and HRM 105

View Sections (http://webapps.cincinnati.state.edu/wwwTools/MCL/default.aspx?course_number=102subject_code=CUL)

CUL 105 Culinary Baking

3 Credits. 0 Lecture Hour. 6 Lab Hours.

A study of baking and pastries. Topics include: product identification, use of baking equipment, production of flour confectionery items, and preparation of desserts.

Prerequisites: CUL 100, CUL 101

View Sections (http://webapps.cincinnati.state.edu/wwwTools/MCL/default.aspx?course_number=105subject_code=CUL)

CUL 110 Culinary Nutrition

3 Credits. 0 Lecture Hour. 6 Lab Hours.

A course on combining nutrition science with the art of preparing food that is wholesome and nutritionally balanced. Topics include: practical application of nutrition theory, recipe modification, and menu development.

Prerequisites: CUL 102

View Sections (http://webapps.cincinnati.state.edu/wwwTools/MCL/default.aspx?course_number=110subject_code=CUL)

CUL 150 Culinary Management Ats: Advanced Standing

30 Credits. 30 Lecture Hours. 0 Lab Hour.

Students complete apprenticeship education, industry training programs, or work experience related to skills used in the culinary field.

Prerequisites: Program Chair consent

View Sections (http://webapps.cincinnati.state.edu/wwwTools/MCL/default.aspx?course_number=150subject_code=CUL)

CUL 191 Part-Time Cooperative Education 1: Culinary Arts

1 Credit. 1 Lecture Hour. 20 Lab Hours.

Students seeking an associate's degree participate in their first part-time field learning experience related to their degree. Students are expected to register for academic courses during the same semester. Students must follow cooperative education policies and procedures to earn credit. Grades issued are Satisfactory or Unsatisfactory.

Prerequisites: HRM 100 and co-op coordinator consent

View Sections (http://webapps.cincinnati.state.edu/wwwTools/MCL/default.aspx?course_number=191subject_code=CUL)

CUL 192 Part-Time Cooperative Education 2: Culinary Arts

1 Credit. 1 Lecture Hour. 20 Lab Hours.

Students seeking an associate's degree participate in their second part-time field learning experience related to their degree. Students are expected to register for academic courses during the same semester. Students must follow cooperative education policies and procedures to earn credit. Grades issued are Satisfactory or Unsatisfactory.

Prerequisites: CUL 191

View Sections (http://webapps.cincinnati.state.edu/wwwTools/MCL/default.aspx?course_number=192subject_code=CUL)

CUL 193 Part-Time Cooperative Education 3: Culinary Arts**1 Credit. 1 Lecture Hour. 20 Lab Hours.**

Students seeking an associate's degree participate in their third part-time field learning experience related to their degree. Students are expected to register for academic courses during the same semester. Students must follow cooperative education policies and procedures to earn credit. Grades issued are Satisfactory or Unsatisfactory.

Prerequisites: CUL 192

View Sections (http://webapps.cincinnatiatstate.edu/wwwTools/MCL/default.aspx?course_number=193subject_code=CUL)

CUL 194 Part-Time Cooperative Education 4: Culinary Arts**1 Credit. 1 Lecture Hour. 20 Lab Hours.**

Students seeking an associate's degree participate in their fourth part-time field learning experience related to their degree. Students are expected to register for academic courses during the same semester. Students must follow cooperative education policies and procedures to earn credit. Grades issued are Satisfactory or Unsatisfactory.

Prerequisites: CUL 193

View Sections (http://webapps.cincinnatiatstate.edu/wwwTools/MCL/default.aspx?course_number=194subject_code=CUL)

CUL 195 Part-Time Cooperative Education 5: Culinary Arts**1 Credit. 1 Lecture Hour. 20 Lab Hours.**

Students seeking an associate's degree participate in their fifth part-time field learning experience related to their degree. Students are expected to register for academic courses during the same semester. Students must follow cooperative education policies and procedures to earn credit. Grades issued are Satisfactory or Unsatisfactory.

Prerequisites: CUL 194

View Sections (http://webapps.cincinnatiatstate.edu/wwwTools/MCL/default.aspx?course_number=195subject_code=CUL)

CUL 196 Part-Time Cooperative Education 6: Culinary Arts**1 Credit. 1 Lecture Hour. 20 Lab Hours.**

Students seeking an associate's degree participate in their sixth part-time field learning experience related to their degree. Students are expected to register for academic courses during the same semester. Students must follow cooperative education policies and procedures to earn credit. Grades issued are Satisfactory or Unsatisfactory.

Prerequisites: None

View Sections (http://webapps.cincinnatiatstate.edu/wwwTools/MCL/default.aspx?course_number=196subject_code=CUL)

CUL 198 First Year Special Topics in Culinary Arts**1-9 Credits. 0 Lecture Hour. 0 Lab Hour.**

A course on selected topics related to Culinary Arts, which gives students opportunities to study information not currently covered in other courses.

Grades issued are A, B, C, D, or F.

Prerequisites: Vary by section

View Sections (http://webapps.cincinnatiatstate.edu/wwwTools/MCL/default.aspx?course_number=198subject_code=CUL)

CUL 199 First Year Independent Project in Culinary Arts**1-9 Credits. 0 Lecture Hour. 0 Lab Hour.**

A project related to Culinary Arts that is completed by one or more students to meet specific educational goals. Projects must have prior approval and supervision by Culinary Arts faculty. Grades issued are Satisfactory or Unsatisfactory.

Prerequisites: Vary by section

View Sections (http://webapps.cincinnatiatstate.edu/wwwTools/MCL/default.aspx?course_number=199subject_code=CUL)

CUL 200 Garde Manger**4 Credits. 0 Lecture Hour. 8 Lab Hours.**

A study of the contemporary practice of garde manger. Topics include: basic meat fabrication, concepts of the cold kitchen, and platter and buffet presentation.

Prerequisites: CUL 102, CUL 105

View Sections (http://webapps.cincinnatiatstate.edu/wwwTools/MCL/default.aspx?course_number=200subject_code=CUL)

CUL 205 Culinary Production**3 Credits. 0 Lecture Hour. 6 Lab Hours.**

A study of food service production and service techniques. Topics include: buffet, banquet, and a la carte production.

Prerequisites: CUL 102, BUS 190

View Sections (http://webapps.cincinnatiatstate.edu/wwwTools/MCL/default.aspx?course_number=205subject_code=CUL)

CUL 210 International Cuisine**3 Credits. 0 Lecture Hour. 6 Lab Hours.**

A study of world cuisines. Topics include: regional products, cultural influences on food, differentiated cooking techniques, and international menus.
Prerequisites: CUL 200

View Sections (http://webapps.cincinnati.state.edu/wwwTools/MCL/default.aspx?course_number=210subject_code=CUL)

CUL 290 Culinary Capstone**3 Credits. 0 Lecture Hour. 6 Lab Hours.**

Students complete project work while applying knowledge and skills from culinary, nutrition, costing, and management areas.
Prerequisites: CUL 110, CUL 200, CUL 205

View Sections (http://webapps.cincinnati.state.edu/wwwTools/MCL/default.aspx?course_number=290subject_code=CUL)

CUL 291 Full-Time Cooperative Education 1: Culinary Arts**2 Credits. 1 Lecture Hour. 40 Lab Hours.**

Students seeking an associate's degree participate in their first full-time field learning experience related to their degree. Students must follow cooperative education policies and procedures to earn credit. Grades issued are Satisfactory or Unsatisfactory.
Prerequisites: HRM 100 and co-op coordinator consent

View Sections (http://webapps.cincinnati.state.edu/wwwTools/MCL/default.aspx?course_number=291subject_code=CUL)

CUL 292 Full-Time Cooperative Education 2: Culinary Arts**2 Credits. 1 Lecture Hour. 40 Lab Hours.**

Students seeking an associate's degree participate in their second full-time field learning experience related to their degree. Students must follow cooperative education policies and procedures to earn credit. Grades issued are Satisfactory or Unsatisfactory.
Prerequisites: CUL 291

View Sections (http://webapps.cincinnati.state.edu/wwwTools/MCL/default.aspx?course_number=292subject_code=CUL)

CUL 293 Full-Time Cooperative Education 3: Culinary Arts**2 Credits. 1 Lecture Hour. 40 Lab Hours.**

Students seeking an associate's degree participate in their third full-time field learning experience related to their degree. Students must follow cooperative education policies and procedures to earn credit. Grades issued are Satisfactory or Unsatisfactory.
Prerequisites: CUL 292

View Sections (http://webapps.cincinnati.state.edu/wwwTools/MCL/default.aspx?course_number=293subject_code=CUL)

CUL 298 Second Year Special Topics in Culinary Arts**1-9 Credits. 0 Lecture Hour. 0 Lab Hour.**

A course on selected topics related to Culinary Arts, which gives students opportunities to study information not currently covered in other courses. Grades issued are A, B, C, D, or F.
Prerequisites: Vary by section

View Sections (http://webapps.cincinnati.state.edu/wwwTools/MCL/default.aspx?course_number=298subject_code=CUL)

CUL 299 Second Year Independent Project in Culinary Arts**1-9 Credits. 0 Lecture Hour. 0 Lab Hour.**

A project related to Culinary Arts that is completed by one or more students to meet specific educational goals. Projects must have prior approval and supervision by Culinary Arts faculty. Grades issued are Satisfactory or Unsatisfactory.
Prerequisites: Vary by section

View Sections (http://webapps.cincinnati.state.edu/wwwTools/MCL/default.aspx?course_number=299subject_code=CUL)