

Culinary Arts (CUL)

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In the Culinary Arts program at Cincinnati State, students receive training in all aspects of food preparation, including methods of cookery, sauces, soups, butchery, garde manger, pastry, and confectioneries, in addition to culinary management. Graduates earn an Associate of Applied Business degree.

Culinary Arts Certificate (CAC)

The Culinary Arts Certificate is designed for the serious hobbyist rather than the industry professional-in-training. This program covers food service sanitation and basic cooking courses. Credits earned may be transferred into the Culinary Arts degree program. Students in the certificate program are not eligible for financial aid or Kentucky reciprocity.

Culinary Arts (CUL)

All degree-seeking students must complete a First Year Experience (FYE) course as part of the first 12 credit hours taken at Cincinnati State.

Semester 1		Lec	Lab	Credits
CUL 100	Culinary Demonstration	2	0	2
HRM 100	Hospitality Careers	1	0	1
IM 111	Computer Applications 1	2	3	3
XXX XXX Arts/Humanities Elective				3
CUL 101	Culinary 1	0	6	3
HRM 105	Food Service Sanitation	1	0	1
ENG 101	English Composition 1	3	0	3
Semester 2				
HRM 110	Food and Beverage Cost Control	3	0	3
LAW 101	Business Law	3	0	3
ENG 10X English Composition Elective				3
BUS 190	Professional Practices	2	0	2
CUL 102	Culinary 2	0	6	3
CUL 105	Culinary Baking	0	6	3
Semester 3				
CUL 291	Full-Time Cooperative Education 1: Culinary Arts	1	40	2
Semester 4				
CUL 110	Culinary Nutrition	0	6	3
HRM 125	Beverage Management	1	2	2
COMM 1XX Communication Elective				3
CUL 200	Garde Manger	0	8	4
CUL 205	Culinary Production	0	6	3
ACC 101	Financial Accounting	2	2	3
Semester 5				
CUL 292	Full-Time Cooperative Education 2: Culinary Arts	1	40	2
Semester 6				
CUL 210	International Cuisine	0	6	3
CUL 290	Culinary Capstone	0	6	3
MKT 105	Marketing and Customer Relations	3	0	3
ECO 105	Principles of Microeconomics	3	0	3

MGT 105	Human Resource Management	3	0	3
Total Credits:		31	137	70

Electives

Arts/Humanities Elective

Any Transfer Module course from ART, COMM (except course taken as COMM Elective), LIT, MUS, PHI, REL, THE 3

English Composition Elective

ENG 102	English Composition 2: Contemporary Issues	3
ENG 103	English Composition 2: Topics in Literature	3
ENG 104	English Composition 2: Technical Communication	3
ENG 105	English Composition 2: Business Communication	3

Communication Elective

COMM 105	Interpersonal Communication	3
COMM 110	Public Speaking	3

Culinary Arts Certificate (CAC)

Semester 1		Lec	Lab	Credits
CUL 100	Culinary Demonstration	2	0	2
CUL 101	Culinary 1	0	6	3
CUL 102	Culinary 2	0	6	3
HRM 105	Food Service Sanitation	1	0	1
XXX XXX	Culinary Elective			3
Total Credits:		3	12	12

Electives

Culinary Elective

CUL 105	Culinary Baking	3
CUL 110	Culinary Nutrition	3
HRM 110	Food and Beverage Cost Control	3

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

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

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

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

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

CUL 150 Culinary Management ATS: Advanced Stand**30 Credits. 30 Lecture Hours. 0 Lab Hour.**

Students complete industry training specific to culinary education, such as Cincinnati Cooks.

Prerequisites: Program Chair consent

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

PCC Courses

PCC 198 First Year Special Topics in Personal Chef

1-9 Credits. 0 Lecture Hour. 0 Lab Hour.

A course on selected topics related to Personal Chef, 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

PCC 199 First Year Independent Project in Personal Chef

1-9 Credits. 0 Lecture Hour. 0 Lab Hour.

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

Prerequisites: Vary by section

PCC 298 Second Year Special Topics in Personal Chef

1-9 Credits. 0 Lecture Hour. 0 Lab Hour.

A course on selected topics related to Personal Chef, 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

PCC 299 Second Year Independent Project in Personal Chef

1-9 Credits. 0 Lecture Hour. 0 Lab Hour.

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

Prerequisites: Vary by section