

Culinary Arts (CUL & CAC)

Culinary Arts (CUL)

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.

The Culinary Arts degree program is accredited by the American Culinary Federation Education Foundation Accrediting Commission (ACFEFAC). Website: <http://www.acfchefs.org>

For more information, please contact the Business Technologies Division at (513) 569-1620.

To apply for this program at Cincinnati State, visit the Admissions (<http://www.cincinnati.edu/academics/admission>) section of the College website.

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.

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Culinary Arts (CUL)

Semester 1		Lec	Lab	Credits
CUL 100	Culinary Demonstration (T)	2	0	2
CUL 101	Culinary 1 (T)	0	6	3
ENG 101	English Composition 1 (G)	3	0	3
HRM 105	Food Service Sanitation (B)	1	0	1
IM 111	Computer Applications 1 (B)	2	3	3
FYE 1XX	First Year Experience Elective (B)	1	0	1
Semester 2				
BUS 190	Professional Practices (B)	1	0	1
CUL 102	Culinary 2 (T)	0	6	3
CUL 105	Culinary Baking (T)	0	6	3
LAW 101	Business Law (B)	3	0	3

ENG 10X	English Composition Elective (G)	3	0	3
MAT 1XX	Mathematics Elective (G)	3	0	3
Semester 3				
CUL X9X	Cooperative Education Elective 1: Culinary Arts (T)	1	40	2
Semester 4				
CUL 110	Culinary Nutrition (T)	0	6	3
CUL 200	Garde Manger (T)	0	8	4
CUL 205	Culinary Production (T)	0	6	3
HRM 110	Food and Beverage Cost Control (B)	3	0	3
XXX XXX	Arts/ Humanities Elective (G)	3	0	3
Semester 5				
CUL X9X	Cooperative Education Elective 2: Culinary Arts (T)	1	40	2
Semester 6				
ACC 101	Financial Accounting (B)	2	2	3
CUL 210	International Cuisine (T)	0	6	3
CUL 290	Culinary Capstone (T)	0	6	3
ECO 105	Principles of Microeconomics (G)	3	0	3
MGT 105	Human Resource Management (B)	3	0	3
Total Credits:		35	135	64

Electives

First Year Experience Elective

FYE 100	College Survival Skills	1
FYE 105	College Success Strategies	2
FYE 110	Community College Experience	3

English Composition Elective

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

Mathematics Elective

MAT 105	Quantitative Reasoning	3
MAT 111	Business Mathematics	3
MAT 120	Technical Mathematics	3

Arts/Humanities Elective

Any Transfer Module course from ART, LIT, MUS, PHI, REL, THE, 3
or COMM 130

Cooperative Education Electives (4 credit hours required)

CUL 191	Part-Time Cooperative Education 1: Culinary Arts	1
CUL 192	Part-Time Cooperative Education 2: Culinary Arts	1
CUL 193	Part-Time Cooperative Education 3: Culinary Arts	1
CUL 194	Part-Time Cooperative Education 4: Culinary Arts	1
CUL 291	Full-Time Cooperative Education 1: Culinary Arts	2
CUL 292	Full-Time Cooperative Education 2: Culinary Arts	2

The letters G, B, and T (displayed after course titles or elective descriptions) identify types of courses required by the Ohio Department of Higher Education as part of an associate's degree curriculum.

G = General Education course in this curriculum

B = Basic Skills course in this curriculum

T = Technical course in this curriculum

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

Culinary Arts (CUL)

- Demonstrate acceptable procedures when preparing potentially hazardous foods.
- Demonstrate good personal hygiene and health habits.
- Demonstrate safe and competent knife skills and tool and equipment operation.
- Use a standardized recipe.
- Prepare a variety of non-grand and classical sauces.
- Perform basic fabrication tasks with meat, poultry, and seafood.
- Calculate food costs and percentages.
- Evaluate the relationship of beverages to food.

- Demonstrate the ability to earn gainful employment working in the culinary industry.

Faculty**Program Chair**

Jeffrey Sheldon, CCE
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Advisor

Chef Margaret (Meg) Galvin, CEC, WMCS
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Co-op Coordinator

Scott Holubetz, AAB, AOS, BA
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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 092 or appropriate placement test score

Corequisites: Take CUL 101

Instructor Consent Required

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 092 (minimum grade C) or appropriate placement test score

Corequisites: CUL 100

Instructor Consent Required

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 and CUL 101 and HRM 105 (minimum grade C for all)

Instructor Consent Required

CUL 105 Culinary Baking

3 Credits. 0 Lecture Hour. 6 Lab Hours.

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

Prerequisites: CUL 100 and CUL 101 (minimum grade C for both)

Instructor Consent Required

CUL 110 Culinary Nutrition

3 Credits. 0 Lecture Hour. 6 Lab Hours.

A course on concepts and techniques for combining nutrition science with the art of preparing food that is wholesome and nutritionally balanced. Topics include: practical applications of nutrition theory, modifying recipes, and developing menus.

Prerequisites: CUL 102 (minimum grade C)

Instructor Consent Required

**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
Instructor Consent Required

**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
Instructor Consent Required

**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 course on concepts and techniques for contemporary practice of garde manger. Topics include: basic meat fabrication, knowledge of the cold kitchen, and platter and buffet presentation.

Prerequisites: CUL 102 and CUL 105 (minimum grade C for both)
Instructor Consent Required

CUL 205 Culinary Production

3 Credits. 0 Lecture Hour. 6 Lab Hours.

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

Prerequisites: CUL 102 (minimum grade C) and BUS 190
Instructor Consent Required

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 (minimum grade C)
Instructor Consent Required

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 and CUL 200 and CUL 205 (minimum grade C for all)

**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
Instructor Consent Required

**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