

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