

# CUL

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## 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. Grades issued are Satisfactory or Unsatisfactory.

Prerequisites: MAT 093 or appropriate placement

Corequisites: 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: MAT 093 (minimum grade C) or appropriate placement

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 CUL 115 (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 115 Food Service Sanitation**

**1 Credit. 1 Lecture Hour. 0 Lab Hour.**

A course on sanitation and safety in the food service industry, which includes the National Restaurant Association Education Foundation's ServSafe Manager Certification in Food Protection Exam. Students must pass the exam with a minimum score of 75%. Successful completion earns the designations of ServSafe Food Protection Manager and Ohio Department of Health Manager Certification in Food Protection.

Prerequisites: ENG 085 or appropriate placement

### **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: BUS 190 (minimum grade C) 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 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: BUS 190 (minimum grade C) 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