

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.

Students who wish to transfer credit to Cincinnati State for culinary coursework completed at another institution must meet with the Program Chair. Course transfer credit may be limited, based on program accreditation and student success in the previous culinary coursework.

The Culinary Arts program is accredited by the American Culinary Federation Education Foundation Accrediting Commission (ACFEFAC) with exemplary status. 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 provides students with basic cooking skills needed for any level of cooking as well as understanding of food service sanitation and other professional skills.

Courses in the certificate program also apply to the Culinary Arts associate's 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
IM 111	Computer Applications (B)	2	3	3
FYE 1XX	First Year Experience Elective (B)	1	0	1
CUL 115	Food Service Sanitation (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
ENG 10X	English Composition Elective (G)	3	0	3
HRM 110	Food and Beverage Cost Control (B)	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
XXX XXX	Arts/ Humanities Elective (G)	3	0	3
LAW 101	Business Law (B)	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
XXX XXX	Technical Elective	0	6	3
CUL 290	Culinary Capstone (T)	0	6	3
MGT 101	Principles of Management (B)	3	0	3
XXX XXX	Social Science or Natural Science Elective (G)	3	0	3
Total		35	135	64
Credits:				

Electives

First Year Experience Elective

FYE 100	College Success Strategies: Overview	1
FYE 105	College Success Strategies: Overview and Application	2

FYE 110	College Success Strategies: Practice and Application	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 131	Statistics 1	3
MAT 151	College Algebra	4
Technical Elective		
CUL 210	International Cuisine	3
CUL 220	Culinary Butchery	3
PAS 225	Artisan Bread Baking	3
PAS 230	Chocolate Centerpiece Design	3
Arts/Humanities Elective (select 1 course)		
Any Ohio Transfer 36 course from ART, MUS, THE, LIT, PHI, REL, or any course from SPN, FRN		
Social Science or Natural Science Elective (Select 1 course)		
Any Ohio Transfer 36 course from CHE, ECO, PSY, SOC, GEO, HST, LBR, POL		
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

Some courses are offered in alternative versions identified with a letter after the course number-- for example, ENG 101 and ENG 101A.

- This curriculum displays only course numbers without the added letter.
- The alternative version, when available, meets the requirements of the course version without the added letter.

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
CUL 115	Food Service Sanitation	1	0	1
XXX XXX	Culinary Elective	3	0	3
Total		6	12	12
Credits:				

Electives

Culinary Elective

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

Some courses are offered in alternative versions identified with a letter after the course number-- for example, ENG 101 and ENG 101A.

- This curriculum displays only course numbers without the added letter.
- The alternative version, when available, meets the requirements of the course version without the added letter.

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

Chef Mary (Betsy) Lasorella, CEPC
mary.lasorella@cincinnatiastate.edu

Co-op Coordinator

Scott Holubetz, AAB, AOS, BA
scott.holubetz@cincinnatiastate.edu

Business Division Advising

(513) 569-1620
BTDadvisors@cincinnatiastate.edu

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. Grades issued are Satisfactory or Unsatisfactory.

Prerequisites: Placement into ENG 101A, and MAT 093 or MAT 105A (minimum grade C for both) or appropriate Math placement

Corequisites: CUL 101: Culinary 1

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: Placement into ENG 101A, and MAT 093 or MAT 105A (minimum grade C for both) or appropriate Math placement

Corequisites: CUL 100: Culinary Demonstration

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: FYE 120 or placement into ENG 101

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: CUL 195

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 220 Culinary Butchery

3 Credits. 0 Lecture Hour. 6 Lab Hours.

A course on basic butchery and fish fabrication. Topics include: fabrication techniques including retail, production, value added products, wholesale, and personal use; and discussion of cooking methods, flavors, and textures of the cuts.

Prerequisites: CUL 101 and CUL 102 and CUL 200 (minimum grade C for all)
Instructor Consent Required

CUL 290 Culinary Capstone

3 Credits. 0 Lecture Hour. 6 Lab Hours.

Students synthesize and apply knowledge and proficiency gained throughout the associate's degree program to complete projects that demonstrate skills in culinary, nutrition, costing, and management areas.

Prerequisites: CUL 110 and CUL 200 and CUL 205 (minimum grade C for all)
Instructor Consent Required

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