

Culinary Arts

Degrees

- Culinary Arts (CUL.AAS) (<http://catalog.oaklandcc.edu/programs/culinary-arts/culinary-arts-aas-extended-degree/>)
- Management Development - Hospitality (MGT.HSP.AAS) (<http://catalog.oaklandcc.edu/programs/management-development/hospitality/hospitality-option-aas/>)

Certificate

- Culinary Arts - Baking and Pastry Arts (CUL.BPA.CT) (<http://catalog.oaklandcc.edu/programs/culinary-arts/baking-pastry-certificate/>)

Culinary Arts Courses

Prerequisites for courses in this department are not automatically waived for College Guest students and students with a bachelor's degree or higher from a U.S. institution.

CUL 1010 Food Standards, Sanitation and Hygiene2 Credit Hours

Equivalent: FST 1220

English/ESL Placement: Placement into ENG 1060 or higher (or placement into ESL 2510 or higher for students taking the ESL sequence of courses).

Note: Prerequisites for courses in this department are not automatically waived for College Guest students and students with a bachelor's degree or higher from a U.S. institution.

This course will identify sanitation standards and safety practices in the food service industry. Students will identify caustic agents in food borne illnesses, food commonly involved, how the caustic agent is introduced and the corrective measures taken to prevent food borne illness. Material in this course prepares students for ServSafe Certification. BILLABLE CONTACT HOURS: 2

CUL 1011 Culinary Skills2 Credit Hours

Equivalent: CUL 1000

English/ESL Placement: Placement into ENG 1060 or higher (or placement into ESL 2510 or higher for students taking the ESL sequence of courses).

Prerequisite: Attendance at a Culinary Arts orientation; ServSafe Manager Certificate within 2 years or completion of CUL 1010 with a minimum grade of 'C' or consent of instructor.

Pre- or Corequisite: CUL 1111

Note: Prerequisites for courses in this department are not automatically waived for College Guest students and students with a bachelor's degree or higher from a U.S. institution.

This course will provide the foundation for skills required in the culinary program. Lecture and demonstrations and hands on learning will include kitchen safety, proper use of equipment, product identification, cooking principles and practices used in the commercial kitchen for effectiveness. Emphasis on knife skills and classic cuts will be practiced. Discussion of the hospitality industry and professionals past and present. Students will be introduced to various career paths in the industry. BILLABLE CONTACT HOURS: 3

CUL 1050 Beginning Cake Decorating2 Credit Hours

Equivalent: FST 1090

English/ESL Placement: Placement into ENG 1060 or higher (or placement into ESL 2510 or higher for students taking the ESL sequence of courses).

Prerequisite: ServSafe Certificate within 2 years or completion of CUL 1010 with a minimum grade of 'C' or consent of instructor.

Pre- or Corequisite: CUL 1011

Note: Prerequisites for courses in this department are not automatically waived for College Guest students and students with a bachelor's degree or higher from a U.S. institution.

Students will prepare, color, and blend buttercream and royal icings used in the making of figures, borders, flowers, letters, and script for special occasion cakes. Piping gel and sugar molds will also be used. BILLABLE CONTACT HOURS: 3

CUL 1060 Theme Cakes 2 Credit Hours

English/ESL Placement: Placement into ENG 1060 or higher (or placement into ESL 2510 or higher for students taking the ESL sequence of courses).

Prerequisite: CUL 1050 or consent of instructor.

Note: Prerequisites for courses in this department are not automatically waived for College Guest students and students with a bachelor's degree or higher from a U.S. institution.

This course will provide students with knowledge and techniques to produce theme and / or special occasion cakes. Emphasis will be on design, color and production of tier cakes. Figure piping and advanced floral design will be practiced. BILLABLE CONTACT HOURS: 3

CUL 1111 Cookery Techniques 4 Credit Hours

English/ESL Placement: Placement into ENG 1060 or higher (or placement into ESL 2510 or higher for students taking the ESL sequence of courses).

Prerequisite: ServSafe Manager Certificate within 2 years or completion of CUL 1010 with a minimum grade of 'C' and CUL 1011 or consent of instructor.

Pre- or Corequisite: CUL 1011

Note: Prerequisites for courses in this department are not automatically waived for College Guest students and students with a bachelor's degree or higher from a U.S. institution.

This course will provide the foundation knowledge and techniques practiced in professional cookery. Students will prepare all mediums food product in kitchen lab. Classic methods of cookery will be prepared and evaluated to develop proper skills required of cooks. Emphasis will be on the foundation preparation process of stocks, mother sauces, soups, vegetables, poultry, finfish, small sauces, pork, lamb, beef, shellfish, starches and variety meats. BILLABLE CONTACT HOURS: 6

CUL 1120 Butchery and Fabrication 2 Credit Hours**Equivalent:** FST 2380**English/ESL Placement:** Placement into ENG 1060 or higher (or placement into ESL 2510 or higher for students taking the ESL sequence of courses).**Prerequisite:** Serve Safe Certificate within 2 years or completion of CUL 1010 with a minimum grade of 'C'.**Pre- or Corequisite:** CUL 1011**Note:** Prerequisites for courses in this department are not automatically waived for College Guest students and students with a bachelor's degree or higher from a U.S. institution.

This course is designed to teach the student how to cut wholesale and restaurant cuts of beef, veal, lamb, pork, poultry, and fish as well as how to properly store these products. Students will prepare fresh and smoke sausage. Proper handling, sanitation techniques, and meat terminology will be emphasized. BILLABLE CONTACT HOURS: 3

CUL 1151 Baking 4 Credit Hours**English/ESL Placement:** Placement into ENG 1060 or higher (or placement into ESL 2510 or higher for students taking the ESL sequence of courses).**Pre- or Corequisite:** CUL 1011**Note:** Prerequisites for courses in this department are not automatically waived for College Guest students and students with a bachelor's degree or higher from a U.S. institution.

Students will be introduced to the theory and practice used in a commercial bakery. Students will prepare and evaluate the quality of baked goods including the use of mixes, frozen dough, and scratch methods. Preparations will include breads, rolls, danish, coffee cakes, puddings, pies, cookies, cakes, custards, and puff pastry. BILLABLE CONTACT HOURS: 6

CUL 1180 Hospitality Careers 1 Credit Hour**Equivalent:** FST 1180**English/ESL Placement:** Placement into ENG 1060 or higher (or placement into ESL 2510 or higher for students taking the ESL sequence of courses).**Note:** Prerequisites for courses in this department are not automatically waived for College Guest students and students with a bachelor's degree or higher from a U.S. institution.

This course will provide students an insight to the career opportunities within the hospitality industry. Through a series of field trips, the students will visit various styles of hospitality operations and meet with industry leaders. Discussion will focus on business operations, current trends, and maintaining success in a competitive industry. Field trips are required. BILLABLE CONTACT HOURS: 1

CUL 1200 Restaurant Cookery 4 Credit Hours**English/ESL Placement:** Placement into ENG 1060 or higher (or placement into ESL 2510 or higher for students taking the ESL sequence of courses).**Prerequisite:** CUL 1111 and CUL 1120 or consent of instructor.**Note:** Prerequisites for courses in this department are not automatically waived for College Guest students and students with a bachelor's degree or higher from a U.S. institution.

This course provides the students knowledge and techniques necessary to prepare food in a working restaurant operation. Students will rotate through multiple cook stations of the kitchen to experience the preparation procedures of each station utilizing a market menu. Students will prepare various soups, sauces, meat, fish, poultry, and starches for a full-service restaurant. BILLABLE CONTACT HOURS: 6

CUL 1250 Pastry I 4 Credit Hours**English/ESL Placement:** Placement into ENG 1060 or higher (or placement into ESL 2510 or higher for students taking the ESL sequence of courses).**Prerequisite:** CUL 1151**Pre- or Corequisite:** CUL 1111**Note:** Prerequisites for courses in this department are not automatically waived for College Guest students and students with a bachelor's degree or higher from a U.S. institution.

The student will learn to produce contemporary pastries that would appear on the menus of finer restaurants. Emphasis is placed on preparation of petit fours and French pastry, puff pastry and pate choux specialties, gateaus and tortes, ice cream, and includes an introduction to plated desserts. BILLABLE CONTACT HOURS: 6

CUL 1300 Garde Manger 4 Credit Hours**Equivalent:** CUL 2130**English/ESL Placement:** Placement into ENG 1060 or higher (or placement into ESL 2510 or higher for students taking the ESL sequence of courses).**Prerequisite:** CUL 1111 and CUL 1120 or consent of instructor.**Pre- or Corequisite:** CUL 2200**Note:** Prerequisites for courses in this department are not automatically waived for College Guest students and students with a bachelor's degree or higher from a U.S. institution.

This course provides the knowledge and skills required of the garde manger kitchen. Study begins with discussion and preparation of various styles of cold sauces, dressing, salads, sandwiches as prepared in today's kitchens. Students will setup and properly execute food items from the cold food station of the restaurant. Course will advance student to include preparation of force-meats, cured and smoked foods, pickling and preserves, garnishes and cold platter presentation. BILLABLE CONTACT HOURS: 6

CUL 1400 Front House Operations I 4 Credit Hours**English/ESL Placement:** Placement into ENG 1060 or higher (or placement into ESL 2510 or higher for students taking the ESL sequence of courses).**Prerequisite:** Serve Safe Certificate within 2 years or completion of CUL 1010 with a minimum grade of 'C' or consent of instructor.**Pre- or Corequisite:** CUL 1011**Note:** Prerequisites for courses in this department are not automatically waived for College Guest students and students with a bachelor's degree or higher from a U.S. institution.

This course will provide students an in-depth understanding of food and beverage service in restaurant operations. Emphasis will be on the principles and practices of dining room service. Proper steps of service, use of industry software, guest etiquette and sales merchandising will be practiced. Students will learn and practice skills required of the dining room manager including supervisory techniques, labor relations, understanding sales reports and guest relations. Lifesaving techniques practiced in dining guest emergencies will be demonstrated. BILLABLE CONTACT HOURS: 6

CUL 1850 Bakery Sales and Merchandising4 Credit Hours

English/ESL Placement: Placement into ENG 1060 or higher (or placement into ESL 2510 or higher for students taking the ESL sequence of courses).

Prerequisite: CUL 1011 CUL 1050 and CUL 1151 or consent of instructor.

Pre- or Corequisite: CUL 1250

Note: Prerequisites for courses in this department are not automatically waived for College Guest students and students with a bachelor's degree or higher from a U.S. institution.

This course provides students a hands on experience to operate a bakery retail counter. Emphasis will be on organization, packaging, merchandising and sales of bakery products. Cost formulas, customer order processes, and methods of effective production will be practiced. Students will plan and execute a themed bakery sales event utilizing various bakery products. Techniques of creating dynamic display cases for profitability will be covered. BILLABLE CONTACT HOURS: 6

CUL 2020 Food Service Cost Management 3 Credit Hours

Equivalent: FST 2020 |

English/ESL Placement: Placement into ENG 1060 or higher (or placement into ESL 2510 or higher for students taking the ESL sequence of courses).

Prerequisite: CUL 1111 and CUL 1400 or consent of instructor.

Note: Prerequisites for courses in this department are not automatically waived for College Guest students and students with a bachelor's degree or higher from a U.S. institution.

This course will focus on the importance of control in the modern food service industry. Food, labor and beverage costs will be examined in depth as well as the relationship these costs have to the profitability of the operation. Students will practice calculating cost-to-sales ratios and cost/volume/profit equations. BILLABLE CONTACT HOURS: 3

CUL 2030 Food Purchasing and Storage 2 Credit Hours

Equivalent: FST 2030

English/ESL Placement: Placement into ENG 1060 or higher (or placement into ESL 2510 or higher for students taking the ESL sequence of courses).

Prerequisite: CUL 1111 or consent of instructor.

Note: Prerequisites for courses in this department are not automatically waived for College Guest students and students with a bachelor's degree or higher from a U.S. institution.

This course will introduce students to food purchase systems used in food and beverage operations. Emphasis will be on developing food product specifications for quality control. Methods of inventory used for food and beverage, bid buying, purveyor selection, receiving and product storage will be discussed and practiced. BILLABLE CONTACT HOURS: 2

CUL 2200 Modern Buffet Techniques 4 Credit Hours

English/ESL Placement: Placement into ENG 1060 or higher (or placement into ESL 2510 or higher for students taking the ESL sequence of courses).

Prerequisite: CUL 1111 and CUL 1200

Pre- or Corequisite: CUL 1300

Note: Prerequisites for courses in this department are not automatically waived for College Guest students and students with a bachelor's degree or higher from a U.S. institution.

This course presents knowledge and skills necessary to plan and execute volume banquet service. Emphasis will be on menu planning and presentation for banquets and buffets. Methods and techniques of modern and traditional cookery will be practiced while producing theme events for the dining public. Appetizers and breakfast cookery will also be included. BILLABLE CONTACT HOURS: 6

CUL 2250 Pastry II 4 Credit Hours

English/ESL Placement: Placement into ENG 1060 or higher (or placement into ESL 2510 or higher for students taking the ESL sequence of courses).

Prerequisite: CUL 1250

Note: Prerequisites for courses in this department are not automatically waived for College Guest students and students with a bachelor's degree or higher from a U.S. institution.

The student will practice advanced techniques used in pastry production. Emphasis will be placed on holiday pastries, confectionery products, tortes, composed desserts, sugar, and chocolate work. BILLABLE CONTACT HOURS: 6

CUL 2300 Ice Carving 2 Credit Hours

English/ESL Placement: Placement into ENG 1060 or higher (or placement into ESL 2510 or higher for students taking the ESL sequence of courses).

This hands-on course will include knowledge and skills necessary to produce a sculpted ice carving for table centerpieces used in special events. Safety with power hand tools will be discussed and practiced in This course. BILLABLE CONTACT HOURS: 3

CUL 2301 Ice Carving Competition 2 Credit Hours

English/ESL Placement: Placement into ENG 1060 or higher (or placement into ESL 2510 or higher for students taking the ESL sequence of courses).

Prerequisite: CUL 2300 or consent of instructor.

Note: Prerequisites for courses in this department are not automatically waived for College Guest students and students with a bachelor's degree or higher from a U.S. institution.

Students will be provided an opportunity to learn ice carving techniques used in national competitions. Planning, timing and execution of innovative concepts will be discussed. Organizational skills for successful ice carving entry will be practiced. Travel to events may be required. BILLABLE CONTACT HOURS: 3

CUL 2320 Wine and Spirits 3 Credit Hours

Equivalent: FST 2320

English/ESL Placement: Placement into ENG 1060 or higher (or placement into ESL 2510 or higher for students taking the ESL sequence of courses).

The student will develop an overall knowledge of the beverage industry as it relates to food and beverage operations. A full line of liquor, beer, and wine will be discussed along with standard practices in the service and mixology of these. The student will be exposed to the importance of professional management and the application of management functions in the areas of staffing, product control, accounting, legal liability, and merchandising. BILLABLE CONTACT HOURS: 3

CUL 2330 Artisan Breads 2 Credit Hours

English/ESL Placement: Placement into ENG 1060 or higher (or placement into ESL 2510 or higher for students taking the ESL sequence of courses).

Pre- or Corequisite: CUL 1151

Note: Prerequisites for courses in this department are not automatically waived for College Guest students and students with a bachelor's degree or higher from a U.S. institution.

This course presents advanced theory and techniques of producing artisan breads and will include developing and maintaining cultures used in sourdough. Correct choice of flours and ingredients for specific flavor development will be covered. Students will participate in flavor and product evaluations. BILLABLE CONTACT HOURS: 3

CUL 2350 Culinary Competition 2 Credit Hours

English/ESL Placement: Placement into ENG 1060 or higher (or placement into ESL 2510 or higher for students taking the ESL sequence of courses).

Prerequisite: CUL 1111 or consent of instructor.

Note: Prerequisites for courses in this department are not automatically waived for College Guest students and students with a bachelor's degree or higher from a U.S. institution.

This course is design to prepare the student for culinary competition both as a team and individual entry. American Culinary Federation culinary standards will be discussed and practiced for product development. Students will be required to enter an actual culinary competition to be determined by the instructor. Practice will be required outside of class time. BILLABLE CONTACT HOURS: 3

CUL 2360 Soups and Sauces 2 Credit Hours

English/ESL Placement: Placement into ENG 1060 or higher (or placement into ESL 2510 or higher for students taking the ESL sequence of courses).

Prerequisite: CUL 1111 or consent of instructor.

Note: Prerequisites for courses in this department are not automatically waived for College Guest students and students with a bachelor's degree or higher from a U.S. institution.

This course will provide students an in-depth study of soups and sauces, both classical and nouvelle. Discussion and preparation of unique sauces will allow students to hone skills in sauce making techniques. Various styles of seasonal soups and garnishes will be prepared. BILLABLE CONTACT HOURS: 3

CUL 2400 Classical Restaurant 4 Credit Hours

English/ESL Placement: Placement into ENG 1060 or higher (or placement into ESL 2510 or higher for students taking the ESL sequence of courses).

Prerequisite: CUL 1200 CUL 1300 and CUL 2200

Note: Prerequisites for courses in this department are not automatically waived for College Guest students and students with a bachelor's degree or higher from a U.S. institution.

This course will build on foundation skills from previous courses in cooking. The course will introduce the student to classical and international cuisine, and students will practice preparation and service of these cuisines in a fine dining setting. BILLABLE CONTACT HOURS: 6

CUL 2410 Front House Operations II 2 Credit Hours

Equivalent: CUL 2210 | FST 1204

English/ESL Placement: Placement into ENG 1060 or higher (or placement into ESL 2510 or higher for students taking the ESL sequence of courses).

Prerequisite: CUL 1400 or consent of instructor.

Note: Prerequisites for courses in this department are not automatically waived for College Guest students and students with a bachelor's degree or higher from a U.S. institution.

This course will provide students with the knowledge and refined skills required in a fine dining operation. Wine varietals, food and wine pairing will be discussed and practiced. The student will be introduced to team service and table-side food preparation pairing. BILLABLE CONTACT HOURS: 3

CUL 2420 Plated Dessert I 2 Credit Hours

English/ESL Placement: Placement into ENG 1060 or higher (or placement into ESL 2510 or higher for students taking the ESL sequence of courses).

Pre- or Corequisite: CUL 1250 (Recommended) or consent of instructor.

Note: Prerequisites for courses in this department are not automatically waived for College Guest students and students with a bachelor's degree or higher from a U.S. institution.

This course builds upon the fundamentals of pastry creations in the form of plated desserts. Design, plate component, and style dynamics will be discussed. The student will practice advanced techniques in plate design to create trend-setting presentations. BILLABLE CONTACT HOURS: 3

CUL 2430 Plated Dessert II 2 Credit Hours

English/ESL Placement: Placement into ENG 1060 or higher (or placement into ESL 2510 or higher for students taking the ESL sequence of courses).

Prerequisite: CUL 2420 or consent of instructor.

Note: Prerequisites for courses in this department are not automatically waived for College Guest students and students with a bachelor's degree or higher from a U.S. institution.

The student will practice advanced techniques used in designing contemporary plated desserts. Concepts of fusionism, impressionism, and architecturalism to create signature desserts will be presented. American Culinary Federation Pastry Competition techniques and guidelines will be discussed. BILLABLE CONTACT HOURS: 3

CUL 2480 Event and Catering Management 3 Credit Hours

Equivalent: FST 2404

English/ESL Placement: Placement into ENG 1060 or higher (or placement into ESL 2510 or higher for students taking the ESL sequence of courses).

Prerequisite: CUL 1200 CUL 1400 CUL 2020 or consent of instructor.

Note: Prerequisites for courses in this department are not automatically waived for College Guest students and students with a bachelor's degree or higher from a U.S. institution.

The student will experience skills required of a leadership position in hospitality as they plan, organize, and execute on-premise dinner events. Emphasis is on organizational skills, leadership, and labor relations and creativity required of event planning. The students will work as a team while leading student volunteers to perform the various functions required to execute a successful event for the dining public. BILLABLE CONTACT HOURS: 3

CUL 2500 Culinary Internship 2 Credit Hours

English/ESL Placement: Placement into ENG 1060 or higher (or placement into ESL 2510 or higher for students taking the ESL sequence of courses).

Prerequisite: CUL 1200 and consent of instructor.

Note: Prerequisites for courses in this department are not automatically waived for College Guest students and students with a bachelor's degree or higher from a U.S. institution.

This course will provide the student with a work-based learning experience in an approved restaurant setting. The intern will be evaluated on work performance. BILLABLE CONTACT HOURS: 2

CUL 2530 Wedding Cake Design2 Credit Hours

English/ESL Placement: Placement into ENG 1060 or higher (or placement into ESL 2510 or higher for students taking the ESL sequence of courses).

Prerequisite: CUL 1050

Note: Prerequisites for courses in this department are not automatically waived for College Guest students and students with a bachelor's degree or higher from a U.S. institution.

The student will design and produce traditional and contemporary wedding cakes. The process of creating cakes for special events, including choice of themes and client relations, will be discussed. BILLABLE CONTACT HOURS: 3

CUL 2531 Special Techniques for Cakes2 Credit Hours

English/ESL Placement: Placement into ENG 1060 or higher (or placement into ESL 2510 or higher for students taking the ESL sequence of courses).

Prerequisite: CUL 2530 or consent of instructor.

Note: Prerequisites for courses in this department are not automatically waived for College Guest students and students with a bachelor's degree or higher from a U.S. institution.

This course will provide students with knowledge and techniques used with sugar paste. The course will cover both traditional and contemporary techniques used in sugar art for cake decoration. Course will include use of gumpaste, nontoxic paste, and fondant. BILLABLE CONTACT HOURS: 3

CUL 2630 Hospitality Internship2 Credit Hours

Equivalent: FST 2403

English/ESL Placement: Placement into ENG 1060 or higher (or placement into ESL 2510 or higher for students taking the ESL sequence of courses).

Prerequisite: CUL 1400 and consent of instructor.

Note: Prerequisites for courses in this department are not automatically waived for College Guest students and students with a bachelor's degree or higher from a U.S. institution.

Internship students will be employed in positions of responsibility as trainees in an approved hotel or food and beverage operation. They will be under the supervision of the employer and are responsible for work assigned to them. Students will complete a work journal and a final report which includes evaluations by the employer. BILLABLE CONTACT HOURS: 2