### Culinary Arts (CA)

#### CA 1120
**Cooking Skills Development**  
4.5:2:7.5  
* Prerequisite(s): Matriculation and acceptance into the Culinary Arts Institute  
* Corequisite(s): CA 1170, CA 1310  
Teaches basic food service skills in a commercial kitchen environment. Stresses the use of standardized recipes and procedures. Provides daily end product critiquing. Includes rotation between stock and sauce station, soup station, center of plate items along with appropriate starch and vegetable items, and breakfast station. Emphasizes sanitary food handling practices and professional work habits. Course fee of $750 for materials, equipment applies.  
**Fall, Spring**

#### CA 1140
**Professional Dining Room Services**  
1:5:1.5  
* Prerequisite(s): Matriculation and Acceptance into the Culinary Arts Institute  
Covers the key aspects and responsibilities of table servers in different styles of operations. Covers taking reservations, greeting guests, basic table settings, formal and specialized settings, food and beverage service, selling menu specials, dealing with closing checks, dealing with customer complaints, emergency procedures, and the use of a Point of Sale system.  
**Fall, Spring, Summer**

#### CA 1150
**Nutrition and Food Service**  
3:3:0  
* Prerequisite(s): Matriculation and Acceptance into the Culinary Arts Institute  
Provides an understanding of how and why the relationship between food and health has moved into sharp focus. This course will trace the change in dietary patterns that have been noted by the food service industry. This course has been designed to help meet the need of developing adequate healthful food programs. You will learn about the changes in eating attitudes and be able to define the various responsibilities of the food service industry. You will learn how to identify whether a market exists for a healthful food program and how to plan and manage such a program. The course will also explore nutrients and their food sources; physiological and metabolic aspects of nutrient functions; individual requirements; food choices and selection; prevention and treatment of common nutritional-related disease; along with contemporary and controversial issues.  
**Fall, Spring**

#### CA 1160
**Culinary Math**  
1:1:0  
* Prerequisite(s): Matriculation and Acceptance into the Culinary Arts Institute  
Allows culinary professionals to utilize all the tools necessary to manage daily food service operations for maximum efficiency and profitability. Reviews basic math functions then expands into recipe conversion, yields, recipe costing, and menu costing.  
**Fall, Spring, Summer**

#### CA 1170
**Pastry and Baking Skills**  
4.5:2:7.5  
* Prerequisite(s): Matriculation and acceptance into the Culinary Arts Institute  
* Corequisite(s): CA 1120 and CA 1310  
Teaches basic baking and pastry skills in a commercial kitchen environment. Stresses the use of standardized recipes and procedures. Provides daily end product critiquing. Includes simple yeast-raised products, quick breads, pies, and custards, cakes and torts, cookies and frozen desserts. Emphasizes sanitary food handling practices and professional work habits. Course fee of $750 for materials, equipment applies.  
**Fall, Spring**

#### CA 1180
**Professional Kitchen Garde Manger**  
4.5:2:7.5  
* Prerequisite(s): CA 1120 and CA 1170  
* Corequisite(s): CA 1230  
Emphasizes proper preparation of cold food items. Includes preparation of tossed, compound and composed salads, cold sandwiches, dressings, salad bar items, display platters, assorted forcemeat, smoked and cured items, along with marinated and assorted cold first course items. Course fee of $750 for materials, equipment applies.  
**Fall, Spring**

#### CA 1200
**Professional Kitchen I Cooking**  
4.5:2:7.5  
* Prerequisite(s): CA 1120 and CA 1170  
* Corequisite(s): CA 1240  
Emphasizes proper preparation of center of plate foods, starch, vegetable, and small sauce cookery. Studies and utilizes contemporary methods of plating and flavor profiles. Emphasizes fabrication of beef, veal, lamb, fish, poultry and fowl. Provides daily end product for evaluation and resale. Course fee of $750 for materials, equipment applies.  
**Fall, Spring**

#### CA 1260
**Culinary Spanish**  
1:1:0  
* Prerequisite(s): Matriculation and Acceptance into the Culinary Arts Institute  
Designed to assist food service employers, managers, and workers to effectively communicate to an increasingly Spanish-speaking work force. Introduces short phrases to assist in basic communication.  
**Fall, Spring**

#### CA 1310
**Purchasing and Storeroom Management**  
3:3:0  
* Corequisite(s): CA 1120 and CA 1170  
Teaches principles and practices concerning purchasing of foods, supplies, and materials for a modern full-service food service operation. Emphasizes buying, writing specifications, determining needs, and controlling quality.  
**Fall, Spring**

#### CA 1320
**Culinary Management**  
3:3:0  
* Prerequisite(s): Matriculation and Acceptance into the Culinary Arts Institute  
Focuses on employee management and supervision concepts used in the food service field. Includes instruction on writing a professional resume.  
**Fall, Spring**

#### CA 1480
**Sanitation and Table Service**  
3:3:0  
* Corequisite(s): CA 2130  
* Prerequisite(s): CA 282R  
On Sufficient Demand  
Teaches effective food and beverage service management in outlets ranging from cafeterias and coffee shops to room service, banquet areas, and high-check-average dining rooms. Presents basic service principles while emphasizing the special needs of guests. Explains effective sanitation management to achieve high standards that will keep customers coming back. Includes lecture, film, and tapes. Develops an entry-level working knowledge of serving food and beverage.  
**Fall, Spring, Summer**

#### CA 1490
**Food Service Sanitation**  
1:1:0  
* Prerequisite(s): Matriculation and Acceptance into the Culinary Arts Institute  
Explains effective sanitation measures that will keep customers and employees safe. Using the ServSafe Program from the National Restaurant Association this course meets the state wide requirements for food service employee’s sanitation and safety training.  
**Fall, Spring**

#### CA 2120
**Professional Kitchen II Restaurant**  
4.5:2:7.5  
* Prerequisite(s): CA 282R  
* Corequisite(s): CA 2130  
Teaches the creation of soups, salads, appetizers, hot and cold entrees, and baked items for International Cuisine to be served in a restaurant environment. Course fee of $750 for materials, equipment applies.  
**Fall, Spring**

#### CA 2130
**Advanced Pastry Baking**  
4.5:2:7.5  
* Prerequisite(s): CA 1170  
* Corequisite(s): CA 2120  
Emphasizes proper preparation of plated desserts, cakes and torts, petit fours, and laminated doughs. Studies the use and role of value added dessert items, and banquet and catering dessert requirements. Course fee of $750 for materials, equipment applies.  
**Fall, Spring**
**CA 2430**  
Menu Facilities Design and Beverage Management  
3:3:0  
*Prerequisite(s): CA 1310  
Introduces menu design. Explores the relationship between menus and restaurant design for both production and service areas. Explains fundamental principles and techniques for planning menus for different operation styles. Provides practical experience and approaches in beverage management and service. Emphasizes legal and moral responsibilities of serving alcoholic beverages. Teaches understanding, service, and storage of beverages in full service restaurants.

**CA 2450**  
Menu Design  
2:2:0  
*Prerequisite(s): CA 1310  
Introduces menu design. Explores the relationship between menus and restaurant design for both production and service areas. Explains fundamental principles and techniques for planning menus for different operation styles.

**CA 2750**  
Baking  
3:2:4  
*Prerequisite(s): Instructor Approval  
Teaches intermediate baking skills. Includes lectures, demonstrations, and daily hands-on activities. Emphasizes quality products, methods/techniques and formula development.

**CA 2760**  
Pastry  
5:3:6  
*Prerequisite(s): Instructor Approval  
Combines patisserie skills learned in other culinary arts classes to develop advanced skills in the production of fine baked products. Stresses the use of standardized recipes and procedures. Includes cakes, tortes, pastries, chocolate, and desserts. Provides daily end-product critiquing. Course fee of $250 for materials applies.

**CA 282R**  
Culinary Arts Internship  
1 to 8:1 to 8:0  
*Prerequisite(s): Culinary Arts Institute Director Approval  
Provides a transition from school to work where learned theory is applied to actual practice through a meaningful on-the-job experience commensurate with classroom instruction. May be repeated for up to eight hours toward graduation in the Culinary Arts degree. May be graded credit/no credit.

**CA 296R**  
Culinary Arts Seminar  
1 to 3:1 to 3:0  
*Prerequisite(s): Instructor Approval  
Provides short courses, workshops, and special programs in Culinary Arts topics. Repeatable for up to three credits toward graduation.

**CA 298R**  
ACF  
1:.5:2  
Fall, Spring, Summer  
For Culinary Arts students who are interested in participating with a national professional association (American Culinary Federation). Prepares students to participate in local, state, and national competitions. May require payment of membership dues. A maximum of four credits may be applied toward graduation.

**CA 299R**  
VICA  
1:.5:2  
Fall, Spring  
For Culinary Arts students who are interested in participating with a national vocational student organization (Vocational Industrial Clubs of America) that develops social awareness, civic responsibility, vocational and leadership skills through participation in educational, vocational, civic, recreational, and social activities. Prepares students to participate in local, state, and national competitions. May require payment of membership dues. A maximum of four credits may be applied toward graduation.

**CA 481R**  
Cooperative Work Experience  
2 to 9:2 to 9:0  
*Prerequisite(s): Approval of School of Business Career and Corporate Manager and University Advanced Standing  
For upper division students working towards a Bachelor of Science Degree in Hospitality Management with an emphasis in Food and Beverage. Provides opportunities to apply classroom theory on the job. Students work in a restaurant kitchen while enrolled at the college. Credit is determined by the number of hours a student works during the semester. Completers meet individually set goals. May apply 6 credits toward a Bachelor of Science Degree in Hospitality Management. May be graded credit/no credit.