



CUL-130	Menu Design	2 (2-0)	Summer
Prerequisites: None			
Corequisites: None			
This course introduces menu design and its relationship to foodservice operations. Topics include layout, marketing, concept development, dietary concerns, product utilization, target consumers and trends. Upon completion, students should be able to design, create and produce menus for a variety of foodservice settings.(2011 FA)			
CUL-135	Food & Beverage Service	2 (2-0)	Fall Spring
Prerequisites: None			
Corequisites: CUL-135A <sup>L</sup>			
This course is designed to cover the practical skills and knowledge necessary for effective food and beverage service in a variety of settings. Topics include greeting/service of guests, dining room set-up, profitability, menu sales and merchandising, service styles and reservations. Upon completion, students should be able to demonstrate competence in human relations and the skills required in the service of foods and beverages.(2011 FA)			
CUL-135A	Food & Beverage Serv Lab	1 (0-2)	Fall Spring
Prerequisites: None			
Corequisites: CUL-135 <sup>S</sup>			
This course provides a laboratory experience for enhancing student skills in effective food and beverage service. Emphasis is placed on practical experiences including greeting/service of guests, dining room set-up, profitability, menu sales and merchandising, service styles and reservations. Upon completion, students should be able to demonstrate practical applications of human relations and the skills required in the service of foods and beverages.(2011 FA)			
CUL-140	Culinary Skills I	5 (2-6)	Fall Spring
Prerequisites: MAT-003 <sup>L</sup> or BSP-4003 <sup>L</sup>			
Corequisites: CUL-110 <sup>S</sup>			
This course introduces the fundamental concepts, skills and techniques in basic cookery, and moist, dry and combination heat. Emphasis is placed on recipe conversion, measurements, terminology, classical knife cuts, safe food/equipment handling, flavorings/seasonings, stocks/sauces/soups, and related topics. Upon completion, students should be able to exhibit the basic cooking skills used in the foodservice industry.(2011 FA)			
CUL-160	Baking I	3 (1-4)	Fall Spring
Prerequisites: MAT-003 <sup>L</sup> or BSP-4003 <sup>L</sup>			
Corequisites: CUL-110 <sup>S</sup>			
This course covers basic ingredients, techniques, weights and measures, baking terminology and formula calculations. Topics include yeast/chemically leavened products, laminated doughs, pastry dough batter, pies/tarts, meringue, custard, cakes and cookies, icings, glazes and basic sauces. Upon completion, students should be able to demonstrate proper scaling and measurement techniques, and prepare and evaluate a variety of bakery products.(2011 FA)			



CUL-260      Baking II      3 (1-4)      Fall

Prerequisites: CUL-110<sup>S</sup>, CUL-110A<sup>L</sup>, CUL-160<sup>S</sup>; ENG-002<sup>L</sup> or BSP-4002<sup>L</sup>

Corequisites: None

This course is designed to further students' knowledge in ingredients, weights and measures, baking terminology and formula calculation. Topics include classical desserts, frozen desserts, cake and torte production, decorating and icings/glazes, dessert plating and presentation. Upon completion, students should be able to demonstrate pastry preparation, plating, and dessert buffet production skills. (2011 FA)