CHEF-CULINARY ARTS (CHEF)

CHEF 101. Culinary Arts Kitchen Orientation
3 Credits (3)
Provides students with basic information and skills necessary for success in the Culinary Arts program. Students learn basic kitchen routines, safety and sanitation, professional conduct and deportment, standard kitchen calculations, knife handling, and are introduced to the laboratories for initial cooking experiences. Restricted to Community Colleges campuses only.

CHEF 125. Introductory Cake Decorating
1 Credit (2P)
Introduction to the professional cake decorating techniques used by pastry chefs. Basic skills of piping a variety of icings into different patterns are taught. Restricted to Community Colleges campuses only.
Prerequisite(s): Consent of instructor.

CHEF 126. Intermediate Cake Decorating
1 Credit (2P)
Introduction to more advanced professional cake decorating techniques used by pastry chefs. Fondant work and more complex decorating schemes are taught. Restricted to Community Colleges campuses only.
Prerequisite(s): CHEF 125.

CHEF 127. Chocolate Work
1 Credit (2P)
Introduction to working with chocolate utilizing a variety of methods. Tempering, forming, molding, and other professional techniques will be taught. Restricted to Community Colleges campuses only.
Prerequisite(s): Consent of Instructor.

CHEF 128. Advanced Chocolate Work
1 Credit (2P)
More advanced treatments of chocolate are explored and professional techniques for the chocolatier are developed. Restricted to Community Colleges campuses only.
Prerequisite(s): CHEF 127.

CHEF 129. Wedding Cake Design and Construction
1 Credit (2P)
Basic skills in designing wedding (or other specialty event) cakes. Includes shaping, icing selection, decorating scheme, presentation, transportation, and remote set up. Restricted to Community Colleges campuses only.
Prerequisite(s): CHEF 125 and CHEF 126.

CHEF 155. Special Topics
1-3 Credits (1-3)
Specific subjects to be announced in the Schedule of Classes. May be repeated up to 6 credits. Restricted to Community Colleges campuses only.

CHEF 165. Math for Kitchen Operations
3 Credits (3)
Fundamental mathematical concepts and computations, including measurement, recipe scaling and conversions, metric unit conversion, ingredient yield calculations, ratios and cost extensions are covered. Examples of basic mathematical calculations use kitchen and food service functions, as well as situations to demonstrate principles.

CHEF 211. Food Production Management I
3 Credits (2+2P)
Introduction to kitchen design, workflow, and commercial equipment. Techniques, methods, and application of basic food production principles. Practical experience in cooking processes from a managerial viewpoint. Crosslisted with: HOST 211. Restricted to Community Colleges only.

CHEF 212. Food Production Management II
3 Credits (2+2P)
Selection and use of ingredients. Demonstration and application of classical and modern cooking and preparation techniques. Management techniques for kitchen personnel. Recipe design and analysis. Crosslisted with: HOST 212. Restricted to Community Colleges only.
Prerequisite(s): CHEF 211 or consent of instructor.

CHEF 213. Bakery Management I
3 Credits (2+2P)
Fundamentals of baking from a supervisory/management perspective. Exposure to commercial equipment and processes. Introduction to commercial alternatives to scratch-preparation methods. Crosslisted with: HOST 213. Restricted to Community Colleges only.

CHEF 214. Bakery Management II
3 Credits (2+2P)
Advanced techniques and management of bakery operations are explored. Students learn classical forms and techniques. Modern methods of preparing traditional pastry and baked goods are introduced. Crosslisted with: HOST218. Restricted to Community Colleges only.
Prerequisite(s): CHEF 213 or consent of instructor.

CHEF 233. Culinary Arts Fundamentals I
4 Credits (1+9P)
Introduction to the basics of culinary arts, including ingredients recognition, cooking methods and techniques, knife usage, preparation of basic stocks, mother sauces, starches and vegetables. Students will participate in laboratory work designed to create an understanding of the professional role of the culinarian. Preparation and production of food products integral to service to guests is incorporated in the course. May be repeated up to 4 credits. Consent of Instructor required. Restricted to: CHEF, HOST, HSMG, HOCH majors. Restricted to Community Colleges campuses only.

CHEF 234. Culinary Arts Fundamentals II
4 Credits (1+9P)
Continuation of introductory course focusing on meat cookery, daughter sauces, cold food preparation, poultry and seafood. Safe use of equipment is emphasized while experiencing differing methods of preparation and cooking. Preparation and production of food products integral to service of guests is incorporated in this course. Restricted to: HOST,HSMG,CHEF majors. Restricted to Community Colleges campuses only.
Prerequisite: CHEF 233 with a grade of "C-" or better.

Learning Outcomes

1. Explain equipment safety concerns and how to operate safely.
2. Demonstrate the effective use of various types of kitchen equipment
3. Demonstrate a variety of techniques for cooking of beef, veal, lamb, pork, poultry, and fish/shellfish.
4. Demonstrate proper preparation of daughter sauces and small sauces.
5. Prepare salads and dressings following recipes using appropriate techniques.
6. Employing appropriate techniques, prepare fruits for guest consumption.
7. Prepare sandwiches according to recipes.
8. Demonstrate basic dessert preparation.
9. Prepare custards, creams and frozen desserts following assigned recipes. 1

10. Cooperatively comply with requirements for production of food items to be served to guests.

CHEF 235. Advanced Culinary Arts I
4 Credits (1+9P)
Exploration and experience in preparation techniques beyond the basic level. Nutritional components of food are discussed, as in the application of good nutrition practices in recipe design. Students are encouraged to use creative methods to expand the individual's culinary expressions. Prepares food products for service to guests in both bulk feeding and individual service settings. Plans, prepares, serves and critiques meals provided for students, faculty and staff. May be repeated up to 4 credits.
Prerequisite(s)/Corequisite(s): CHEF 234 with a grade of "C" or better if course has been previously taken. Restricted to: CHEF majors. Restricted to Community Colleges campuses only.

CHEF 236. Advanced Culinary Arts II
4 Credits (1+9P)
Advanced techniques and experimental use of food combinations to enhance the student's repertoire of skills and abilities. Utilizes knowledge to develop recipes for unique products. Plans, prepares, serves and critiques meals provided for students, faculty and staff. Restricted to: CHEF majors. Restricted to Community Colleges campuses only.
Prerequisite(s): CHEF 235 with a grade of "C" or better.

CHEF 237. Banquet/Catering Production
3 Credits (1+6P)
Planning and implementation of the culinary aspects of catered functions. Development of time schedules, work assignments and service plans for catered events and banquet functions. Production of food items in appropriate quantities for catered events. Costing and control functions are covered. May be repeated up to 6 credits. Restricted to: CHEF, HOST majors. Restricted to Community Colleges campuses only.
Prerequisite(s): Grade of "C" or above in CHEF 233.

CHEF 240. Baking Fundamentals I
4 Credits (1+9P)
Introduction to baking techniques, measurment and use of ingredients; equipment use and chemical reactions inherent in the baking process. Production of simple desserts and baked goods. Itroduction to working with bread doughs. Restricted to: HOST,CHEF majors. Restricted to Community Colleges campuses only.
Corequisite(s): CHEF 233.

CHEF 241. Baking Fundamentals II
4 Credits (1+9P)
More advanced baking and bread making techniques are covered in this course with emphasis on the more advanced elements of quantity production. Students work with a variety of products and ingredients. Restricted to: HOST, CHEF majors. Restricted to Community Colleges campuses only.
Prerequisite(s): grade of "C" or above in CHEF 240.

CHEF 242. Intermediate Baking I
4 Credits (1+9P)
More advanced baking and pastry techniques are covered in this course with emphasis on the basic elements of patisserie production. Focus is on preparing students to work in a pastry kitchen. Restricted to: HOST, CHEF majors. Restricted to Community Colleges campuses only.
Prerequisite(s): Grade of "C" or above in CHEF 241.

CHEF 243. Intermediate Baking II
4 Credits (1+9P)
Continuation of work with basic elements of patisserie products including laminated doughs and filled products. Students prepare creams, custards, fillings and are introduced to cake assembly procedures. Restricted to: CULI majors. Restricted to Community Colleges campuses only.
Prerequisite(s): Grade of "C" or above in CHEF 242.

CHEF 255. Special Topics
3 Credits (3)
Specific subjects to be announced in the Schedule of Classes. May be repeated up to 6 credits. Restricted to: CULI, HOST, HSMG majors. Restricted to Community Colleges campuses only.

CHEF 256. International Cuisine
3 Credits (1+6P)
Exploration into a variety of international cuisines is undertaken, including the cultural and historical backgrounds of the foods being prepared. Students work on developing themed menus and production plans for meals utilizing a single international cuisine. May be repeated up to 6 credits. Restricted to: CHEF, HOST majors. Restricted to Community Colleges campuses only.
Prerequisite(s): Grade of "C" or above in CHEF 233.

CHEF 257. Garde Manger
3 Credits (1+6P)
Traditional garde manger skills are taught, including plated salads, cold foods, entrements, pates, forcemeat, terrines, charcuterie and chaud froid work. The art and craft of food design, preparation and service are emphasized. May be repeated up to 3 credits. Restricted to: CHEF, HOST majors. Restricted to Community Colleges campuses only.
Prerequisite: Grade of "C" or above in CHEF 233.
Learning Outcomes
1. Demonstrates preparation and presentation of plated salads.
2. Prepares sandwiches and other cold items as assigned that meet standards.
3. Develops, designs and prepares entremets and palate refreshers.
4. Prepares classical and modern patés and forcemeats as assigned.
5. Designs and prepares terrines and galatines following recipes and directions.
6. Prepares charcuterie products as assigned following recipes and directions.
7. Designs, prepares, and decorates products with chaud froid as appropriate.

CHEF 260. Nutrition for Chefs
3 Credits (3)
Aspects of basic human nutritional requirements are covered as are the applications of the standards to the cooking and baking. Meeting the USDA nutrient guidelines while preparing good tasting food is discussed, calorie, fat and sodium reduction techniques are explored.