

CUISINE MANAGEMENT AAT COURSE LIST

PTWR 135 – Professional Technical Writing

5 credits

Introduction to principles of effective workplace communication: focus on methods of writing clear, concise documents for technical audiences and purposes; summarizing technical information; collaborating successfully in small groups. For students of all technical fields. Prerequisite: A grade of "C" or better in ENGL 098 taken at 5 credits or recommending score on the writing skills placement test for ENGL& 101. [C, GE]

Course Outcomes

- Conduct effective and ethical research.
- Employ communication appropriate to a specific audience, purpose, and situation.
- Evaluate and accurately summarize technical/professional sources and texts.
- Revise visuals and content with attention to accuracy, brevity, specificity, unity, and clarity.
- Identify ethical issues involved in professional writing.
- Develop effective strategies for working in small groups.

PTCS 110

5 credits

Intended for students enrolled in career technical education programs. It includes topics from algebra, geometry, statistics, inductive reasoning, and trigonometry with an emphasis on applications and measurement. This course will satisfy the computational requirement for the Certificate of Proficiency, Associate of Applied Science and the Associate of Applied Technology. Prerequisite: A grade of "C" or better in MATH 030 or recommending score on placement test. [CP]

Course Outcomes

- Demonstrate the ability to perform the manipulation of fractions, decimals, percents, and equivalent forms.
- Demonstrate the ability to perform unit conversions of numbers, volume, mass, angles, time, temperature, etc.
- Understand the limitations on precision and accuracy imposed by measurement processes.
- Solve equations and use equations to model and solve real world applications.
- Use trigonometry to solve a right triangle problems.
- Make correct inferences based on inductive reasoning.

Human Relations

5 credits

May select from multiple options.

CUIS 110 – Culinary Fundamentals I

5 credits (2 lecture, 3 lab)

Introduction to fundamentals of cooking. Includes history of food service industry, professionalism in the workplace, kitchen safety and sanitation, nutrition, equipment, kitchen math, weights and measures, knife skills, aromatics and flavorings. Theory of cooking methods, stocks and sauces.

Course Outcomes

- Demonstrate knowledge and applied skill relating to the step-by-step process for the primary cooking techniques
- Describe and demonstrate proper step-by-step processes for preparing stocks and mother sauces with accuracy and adherence to the designated technique
- Discuss, evaluate and present on selected flavor profiling, including elements of taste and flavor development as it relates with the cooking process
- Demonstrate appropriate knowledge and applied practices for controlling food time/temperature abuse, proper food handling procedures and personal hygiene practices.
- Demonstrate safe knife sharpening and handling techniques and execute a variety of cuts including classical cuts with speed and accuracy
- Identify and discuss proper use and safety of food service equipment
- Describe the function of mise en place in a professional kitchen
- Demonstrate the ability to successfully utilize the American standard system of measurement understanding the basic conversion of units of measure between volume, weight and count and show competency in the ability to calculate yield percentages when provided with “as purchased (AP) and “edible portion”(EP of an assigned ingredient.

CUIS 111 –Professional Cooking I

8 credits (all lab)

Hands on preparation of product utilizing those skills introduced in culinary fundamentals theory. Emphasizes kitchen safety, knife skills, basic cooking preparations, sanitation, stock preparation, basic meat/protein fabrication. Production for customer service and application of techniques through kitchen station rotation.

Course Outcome

- Understand the composition of animal muscle tissue of various meat, poultry, and seafood products and apply appropriate fabrication skills that maximize yield and cooking techniques while evaluation product for quality
- Ability to articulate the process of stocks and sauce preparation
- Ability to articulate the step-by-step process on the primary cooking techniques, showing competency on how flavor is developed within the cooking process
- Identify, evaluate, prepare and cook a variety of produce, grains and starches with accuracy and adherence to the designated technique
- Demonstrate safe knife sharpening and handling techniques and execute a variety of cuts including classical cuts with speed and accuracy
- Demonstrate food safety and sanitation skills
- Ability to articulate work skill and attitude characteristics that are exemplified within the hospitality industry
- Demonstrate professionalism standards relating to appearance, attendance and conduct

CUIS 120 – Culinary Fundamentals II

5 credits (2 lecture, 3 lab)

Continuation of Introduction to Culinary Fundamentals with greater emphasis on cooking techniques, specific food and flavoring identification, nutrition with healthy cooking techniques, breakfast cookery, salads, cold dressings and sauces. Introduction to regional and international fare.

Course Outcomes

- Ability to demonstrate the step-by-step process in the primary cooking techniques and development of flavors in the process
- Understand the composition of various proteins, fruits, and vegetables and apply appropriate fabrication skills to ensure maximum yield
- Display knowledge of basic human nutrition, healthy cooking techniques and selected cooking techniques and composition of meals for optimum flavor that meet national dietary guidelines
- Prepare variety of classic, national and international salads, cold dressing and sauces
- Prepare a variety of international dishes focusing on healthy cooking techniques
- Demonstrate basic knowledge of breakfast cookery
- Identify proper use of food service equipment including proper knife skills and cuts
- Demonstrate professionalism standards relating to appearance, attendance and conduct
- Demonstrate appropriate knowledge and applied practices for proper food handling procedures and personal hygiene practices.

CUIS 121 – Professional Cooking II

8 credits (all lab)

Hands on preparation of product utilizing those skills introduced in fundamentals theory through kitchen station rotation. Emphasis on breakfast cookery, healthy cooking, regional and international dishes for customer service. Apply cooking techniques and refine customer service through kiosk service and station rotation.

Course Outcomes

- Ability to apply proper cooking techniques and management of deliverable product
- Demonstrate professionalism in direct contact with the public and proper customer relation practices
- Demonstrate the importance of mise en place in preparation of ingredients for daily menu
- Demonstrate safe handling practices of proteins and vegetables including their preparation and storage.
- Demonstrate proper step-by-step process for preparing stocks, sauces and dressings
- Demonstrate knowledge and proper cooking practices for a variety of international dishes, healthy cooking and breakfast cookery

CUIS 130 – Culinary Fundamentals III

5 credits (2 lecture, 3 lab)

Introduction to restaurant level cooking, menu planning, preparing/producing complete meals, restaurant and dining organization. Focus on recipe conversions, yields and yield grades, fabrication, plate presentation, inventory and cost controls.

Course Outcomes

- Ability to articulate the definition of the classic “brigade” style kitchen management
- Demonstrate various plating and presentation techniques for fast casual and full service restaurant operations
- Plan usable menu in relation to specific style of cuisine
- Articulate the planning and production of complete restaurant type meals
- Understand dining room planning, set up and service based on varied international styles
- Ability to accurately perform recipe and menu conversions and yields
- Demonstrate proper restaurant cuts of poultry, meats and fish.

- Articulate understanding of product inventory, ordering, cost and control for efficient food service management

CUIS 131 – Professional Cooking III

8 credits (all lab)

Utilizing skills gained prepare meals for on-campus restaurant and kiosks emphasizing creativity. Includes kitchen rotations, speed/organizational emphasis, quality assessments, menu planning, flexibility, teamwork, supervision and inventory. Continue international cuisine exploration focusing on cooking for dining services through kitchen rotation.

Course Outcomes

- Plan and execute assigned meals for on campus dining
- Understand mise en place as it relates to kitchen organization and management
- Using acquired skills, supervise campus meal preparation and execution.
- Plan menu based on inventory and flexibility of product on hand
- Plan and execute variety of international dishes for campus dining services
- Ability to facilitate proper dining room set up, control and table service

CUIS 200 – Applied Professional development

9 credits (1 lecture, 8 lab)

Apply acquired knowledge providing food service to the campus community through Kiosk, Restaurant cookery and dining room service. Students will rotate within various cooking stations to hone culinary skills in preparation of second year curriculum.

Course Outcomes

- Skill development gaining confidence with cooking techniques and course competencies.

CUIS 210 – Advanced Culinary Fundamentals

5 credits (2 lecture, 3 lab)

Culmination of prior theory courses, emphasis on international and regional cuisine including terminology, nutrition discussion, menu feasibility and ingredient identification, international cooking methods and adaptations. Advanced plate presentation, garnitures, menu writing and recipe study. Understanding of managements skills focusing on team leadership. Introduction to banquet and buffet.

Course Outcomes

- Interpret international and regional cuisine as it relates to nutrition, menu, identification, cooking methods and adaptations.
- Articulate and demonstrate plat organization and presentation
- Demonstrate recipe function and menu writing as it pertains to the successful operation of dining services
- Understand banquet and buffet set-up, production and service
- Prepare plate and buffet garniture

CUIS 211 – Advanced Culinary Practices

8 credits (all lab)

Utilizing skills and knowledge gained, focusing on international and regional cuisine, prepare meals for campus service. Build management skills by supervisor of students in skills and teamwork to achieve food

service goals through rotation within the food service areas and/or banquet and buffet settings applying appropriate customer relations.

Course Outcomes

- Utilize acquired management skills in supervision of students in skills and teamwork to achieve campus food service goals
- Manage, through service area rotation, campus food service focusing on regional, international and healthy cuisine
- Demonstrate and apply appropriate customer service applications through interaction in campus food service

CUS 220 – Management and Banquet Theory

5 Credits (2 lecture, 3 lab)

Explores the expectations of a kitchen manager through numerous aspects of the position including leadership, safety and sanitation, training, production and service, menu and sales analysis and cost control. Banquet and catering practices. Identify and arrange internship with a local food service vendor. Plan activities in preparation of final quarter capstone project.

Course Outcomes

- Articulate the aspects of kitchen and restaurant management as it relates to training, production, banquet service and sales analysis
- Plan capstone project and internship

CUIS 221 – Management Practices

8 credits (all lab)

Utilizing acquired skills, supervise workers in food service settings. Manage product ordering, inventory and control for selected menu. Display proper execution of the entire menu including preparation, personnel management, service, menu and sales analysis. Identify and arrange internship with a local food service vendor. Plan activities in preparation of final quarter capstone project.

Course Outcomes

- Manage and supervise food service workers in a campus food service setting
- Manage storeroom services to include product ordering, receiving and quality control, inventory and cost control
- Manage campus food service areas to include all aspects of service including menu, product ordering, production, worker supervision and menu and sales analysis
- Plan capstone project and internship

CUIS 230 – Cuisine Capstone Project

6 credits (1 lecture, 5 lab)

In conjunction with the management of assigned kitchen stations, students in their final quarter shall plan and execute on or more restaurant dinner service, and/or banquet service to include menu planning, inventory and requisition, kitchen management and function execution.

Course Outcomes

- Demonstrate knowledge and skills by executing a complete dinner service analyzing customer feedback. Provide written report and verbal analysis of completed project.

CUIS 231 – Industry Internship

4 credits (4 clinic)

Supervised on-the-job work experience at an approved industry location in the local community with specific learning objectives and employer evaluation. Students will apply and hone their culinary skills, as well as, further develop employment skills within industry.

Course Outcomes

- Demonstrate current knowledge and acquire new in an approved off campus food service facility.

Short Course Options

Although the basics of these courses may be covered in the Culinary Curriculum, courses are designed to provide an in depth knowledge and practical application of the course material furthering student success.

CUIS 140 - Classic and modern Soups and Sauces

2 credit (1 lecture, 1 lab)

Hands on exploration of classic soups and sauces and their advancement into the modern world. Create updated versions to reflect today's culture and the healthy lifestyle.

Course Outcomes

- Prepare classic stocks, sauces, soups and explore their modern versions to reflect today's culture.

CUIS 141 - Meat Cutting and Fabrication

3 credit (1 lecture, 2 lab)

Identification of carcass and boxed meats and their fabrication into restaurant cuts. Cutting of poultry, beef, hog, lamb, fish and introduction to sausage production.

Course Outcomes

- Become familiar with a wide variety of proteins, muscle structure and the proper fabrication to produce restaurant cuts.

CUIS 142 - Wine, Beer, Spirits and Culinary Application

2 credit (1 lecture, 1 lab)

Gain an understanding of how to choose a wine, beer or spirit to compliment a dish. Discuss flavor profiles and how incorporating beverages can elevate the dining experience. Hands on use of beverages in production of a variety of flavorful dishes.

Course Outcomes

- Understanding of how to choose a wine, beer or spirit to either compliment and be incorporated into a dish to elevate the dining experience.

CUIS 143 - Restaurant Baking

2 credit (1 lecture, 1 lab)

Introduction to restaurant style baking including yeast breads, biscuits, scones, muffins, cookies, pies, and quick breads, plated desserts and sauces. Basic understanding of baking science.

Course Outcomes

- Ability to demonstrate the step-by-step processes to typical restaurant style baking, prepare product and have a basic understanding of baking science.

CUIS 144 - Banquet and Buffet Planning and Execution**2 credit (1 lecture, 1 lab)**

Effective planning and execution of banquet and buffet operations including service, buffet settings, show platters, menu design, yields, and cooking techniques. Includes Hors d'oeuvres production and garniture.

Course Outcomes

- Ability to understand the planning and execution of banquet and buffet service.
- Practical knowledge of Hors d'oeuvres production, display and garnitures.

CUIS 145 – Wine Appreciation**3 credits (3 lecture)**

A course designed for the student to understand the components necessary to becoming a competent and consistent wine taster and appreciator, a valuable asset for the wine enthusiast.

Course Outcomes

- Ability to identify and differentiate the five basic types of wine.
- Have essential knowledge of how and where grapes are grown.
- Basic knowledge of how to match wine with foods and how to suggest a practical wine list for restaurant service.
- Ability to judge wines and articulate opinions about them.