

for ServSafe® certification. The content of this course is foundational for all culinary arts classes. (F, Sp, Su)

CUA 114 Meal Management. 3 hrs.

This course covers the principles of meal management. Topics include menu planning, food selection, recipe standardization, food preparation, and meal service for all phases of food service. Upon completion of this course, students will be able to apply efficient work habits, sanitation, and safety in the kitchen. (F,Sp)

CUA 115 Advanced Food Preparation. 3 hrs. (1-6)

PREREQUISITE: CUA 110, 112S, 120, 204 or

Instructor Approval

In this course, students apply food preparation and meal management skills in all areas of food service. Emphasis is placed on management and technical skills needed to operate a restaurant. Upon completion of this course, students will develop advanced skills in food preparation and meal management. (F, Sp, Su)

CUA 120 Basic Food Preparation Lab. 2 hrs. (0-6)

COREQUISITE:CUA 110

In this course students apply fundamental knowledge and skills in preparing a variety of basic foods. Specific topics include safety, the history of food service, professional standards of conduct and ethics, credentialing, the kitchen brigade, tools, and techniques for preparing various types of food items. At the conclusion of this course students will demonstrate basic food preparation skills. (F, Sp, Su)

CUA 130 Chocolate and Truffles. 3 hrs. (1-6)

PREREQUISITE: CUA 204 or permission of instructor

This course is a specialty hands-on course in chocolate, focusing on tempering, chocolate candy making and the use of chocolate as a centerpiece medium. The student will have competency in chocolate to apply to the industry. (F)

CUA 142 Specialty Breads. 3 hrs. (2-3)

PREREQUISITE: CUA 204 or permission from instructor

The student will have a complete analysis of the different types of flour and types of leavening agents, as well as of the old, original method of making bread with naturally developed yeast present in pieces of previously fermented dough. Also, have a full understanding of the basic process of making bread, kneading, fermentation, temperature, and proofing. The student will also explore the art of fantasy breads, appliqués, presentation assemblages, and decorative breads. The student will develop competencies in stockroom, scully and supervision. (Su)

CUA 163 Foundations of Healthy Cooking Techniques. 2 hrs. (1-3)

PREREQUISITE: CUA 101, 112S, 110, 120, 111

This course is designed to provide students with a foundation in preparing foods based on healthy cooking principles and techniques. Topics covered include: healthy eating patterns, healthy ingredients, healthy cooking techniques, and developing healthy menus. This course will primarily focus on applications of healthy cooking techniques in lab format. Upon completion, students will be able to apply the learned techniques. (F, Sp)

CUA 165 Cake Decorating and Design. 3 hrs. (2-3)

PREREQUISITE: CUA 204 or permission of instructor

This course focuses on preparing cakes, tortes, individual Viennese cakes, and piping skills. Emphasis is placed on piping different mediums such as chocolate, buttercream, royal icing; assembling cakes with different batters or doughs such as genoise, Japonaise, Bavarian, mousse and marzipan. Upon completion students should be able to plan, execute, and evaluate whole cakes, dessert platters, and a show piece. (Sp)

CUA 180 Special Topics in Commercial Food Service. 1 hr. (0-3)

PREREQUISITE: None

This course introduces students to the concepts of hospitality and customer service. Topics include greeting guests, developing proper phone skills, and restaurant host/hostess greeting responsibilities to include laying the cover, taking the order, surveying of different styles of table service from the casual to the very formal, tabulating and presenting the bill, and busing and turning the table. Upon completion of this course, students should be able to demonstrate proficiency in the art of providing hospitality and related functions of providing service. (Su)

CUA 201 Meat Preparation and Processing. 3 hrs. (1-4)

PREREQUISITE: CUA 110, 120