

CHEF - CULINARY ARTS

CHEF 1205 Sanitation and Safety 2 Credit Hours (2 Lec)

A study of personal cleanliness; sanitary practices in food preparation; causes, investigation, control of illness caused by food contamination (Hazard Analysis Critical Control Points); and work place safety standards. Corequisite: FDNS 1301, CHEF 1301.

Course Type: Technical/Vocational Course

Corequisite: CHEF 1301, FDNS 1301

CHEF 1301 Basic Food Preparation 3 Credit Hours (2 Lec, 4 Lab)

A study of the fundamental principles of food preparation and cookery to include Brigade System, cooking techniques, material handling, heat transfer, sanitation, safety, nutrition, and professionalism. Corequisite: FDNS 1301, CHEF 1205.

Course Type: Technical/Vocational Course

Corequisite: CHEF 1205, FDNS 1301

CHEF 1302 Principles of Healthy Cuisine 3 Credit Hours (2 Lec, 3 Lab)

Introduction to the principles of planning, preparation, and presentation of nutritionally balanced meals. Adaptation of basic cooking techniques to lower the fat and caloric content. Alternative methods and ingredients will be used to achieve a healthier cooking style.

Course Type: Technical/Vocational Course

CHEF 1345 International Cuisine 3 Credit Hours (2 Lec, 4 Lab)

The study of classical cooking skills associated with the preparation and service of international and ethnic cuisines. Topics include similarities between food production systems used in the United States and other regions of the world. Corequisite: CHEF 1400.

Course Type: Technical/Vocational Course

Corequisite: CHEF 1400

CHEF 1400 Professional Cooking and Meal Service 4 Credit Hours (2 Lec, 4 Lab)

Technical aspects of food preparation in the commercial kitchen.

This will be accomplished by preparing and serving meals according to a production schedule. Emphasis on team work, professionalism, guest relations and table service. Prerequisite: FDNS 1301, CHEF 1301, CHEF 1205, HAMG 1321

Course Type: Technical/Vocational Course

CHEF 1410 Garde Manger 4 Credit Hours (2 Lec, 4 Lab)

A study of cold foods and garnishes. Emphasis on design, techniques, and display of fine foods. Prerequisite: FDNS 1301, CHEF 1301, CHEF 1205

Course Type: Technical/Vocational Course

CHEF 2232 Buffet Theory and Production 2 Credit Hours (2 Lec, 1 Lab)

Advanced concepts in the construction of inedible display items.

Emphasis on buffet production, presentation, and service. Prerequisite: CHEF 1400

Course Type: Technical/Vocational Course

CHEF 2264 Practicum Culinary Arts/Chef Training 2 Credit Hours (0 Lec, 15 Lab)

Practical, general workplace training supported by an individualized learning plan developed by the employer, college, and student.

Course Type: Practicum Course, Technical/Vocational Course

CHEF 2280 Cooperative Education- Culinary Arts/Chef Training 2 Credit Hours (1 Lec, 10 Lab)

Career-related activities encountered in the student's area of specialization offered through an individualized agreement among the college, employer, and student. Under the supervision of the college and the employer, the student combines classroom learning with work experience. Includes a lecture component. Prerequisite: This course must be taken in the last semester of the Culinary Arts Certificate I and with the approval of the instructor/advisor.

Course Type: Cooperative Course, Technical/Vocational Course