

CUA - CULINARY ARTS AS (CUA)

*Course Fees are Per Credit Hour

CUA 113. Table Service. (2 Credits)

This course is a guide for the modern wait staff. Topics 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 bussing and turning the table. Upon completion of this course, students should be able to demonstrate proficiency in the art of table service.

(Spring)

Course Fees: \$60

CUA 201. Meat Prep & Processing. (3 Credits)

This course focuses on meat preparation and processing. Students will be responsible for the preparing of meats including beef, pork, poultry, fish, and seafood so they can be used for final preparations in the other stations of the kitchens. Upon completion, students will be able to demonstrate an understanding of the principles in meat preparation and processing. (Spring)

Course Fees: \$60

CUA 203. Stocks & Sauces. (3 Credits)

This course challenges the student to the greatest tests of a chef's skills. Whether they are classic or contemporary good sauces demand the highest technical expertise. Students learn why particular sauces will or will not go with particular dishes. The student will focus on brown and white stocks; consommé's, fumets, and essences; glazes and roux's. The student will further develop mother sauces and compound sauces.

(Spring)

Course Fees: \$60

CUA 213. Food Purchasing & Cost Control. (3 Credits)

Emphasis is placed on procurement, yield tests, inventory control, specification, planning, forecasting, market trends, terminology, cost controls, pricing, and food service ethics. Upon completion, students should be able to apply effective purchasing techniques based on the end-use of the product. (Fall)

Course Fees: \$60

CUA 253. Field Experience - Pastry. (3 Credits)

A minimum of 200 hours of supervised practical experience in an approved food service system assigned by the coordinator. Students are supervised jointly by director on the job and by the college instructor. Students gain practical experience in food services. This course may be repeated credit. (Summer)

Course Fees: \$60

CUA 255. Field Experience - Savory. (3 Credits)

A minimum of 200 hours of supervised practical experience in an approved food service system assigned by the coordinator. Students are supervised jointly by director on the job and by the college instructor. Students gain practical experience in food services. This course may be repeated credit. (Summer)

Course Fees: \$60

CUA 275. Modern Cooking Techniques. (3 Credits)

This course will explore techniques used in the modern kitchen, including Sous Vide cooking and Molecular Gastronomy, as well as associated equipment. The class will focus on "small plates" and modern plating design. At the end of the course students will be able to prepare a variety of dishes using the techniques and equipment they learned about in the class and to present them based on the plating design guidelines discussed. (Spring)

Course Fees: \$60