

# CAM - CULINARY ARTS MANAGEMENT (CAM)

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## **CAM 112. Food Safety and Sanitation. (2 Credits)**

This course prepares students for successful completion of the National Restaurant Association's ServSafe® Food Protection Manager Certification examination. The focus is placed on key food safety principles and practices including physical, chemical, and biological contaminants, risk factors, and unsafe practices that can cause foodborne illnesses and how to prevent them. The course also explains active managerial control and Hazard Analysis Critical Control Point (HACCP). This course is a pre/co-requisite for the culinary food production classes.

Course Fees: \$35

## **CAM 200. Food and Culture. (3 Credits)**

This course explores the social, traditional, health and religious aspects of food within cultures around the world. (Fall, Spring)

## **CAM 221. Basic Baking. (3 Credits)**

Fundamental principles and practice of baking and working with a variety of dough and batters. Instruction in basic ingredients and techniques, weights and measures, baking terminology, mixing methods, and formula calculation used in making breads, cookies, pies, and tarts.

Course Fees: \$30

## **CAM 222. Food Safety and Sanitation. (2 Credits)**

This course prepares students for successful completion of the National Restaurant Association's ServSafe® Food Protection Manager Certification examination. Focus is placed on key food safety principles and practices including physical, chemical, and biological contaminants, risk factors, and unsafe practices that can cause foodborne illnesses and how to prevent them. The course also explains active managerial control and Hazard Analysis Critical Control Point (HACCP). This course is a pre/co-requisite for the culinary food production classes.

## **CAM 241. Food Preparation I. (3 Credits)**

In this course, students will execute the fabrication of meat, fish and poultry products, and skills necessary for any professional kitchen operation. Students will perform yield tests and calculate portion cost of fabricated items.

Course Fees: \$30

## **CAM 242. Food Science. (2 Credits)**

This course is a study of the relationship between food composition and structure; and the preparation and service of food.

Course Fees: \$30

## **CAM 250. Intro to Culinary Arts. (1 Credit)**

This course provides an overview of the history of the culinary profession and explores the entire spectrum of careers in the food industry, both in and out of the kitchen. This course will explore personal and educational resources needed to become a professional chef.

## **CAM 251. Menu Planning. (3 Credits)**

Review of the menu as the key component in the success of any food service operation. Understanding of who your customer is, what your restaurant is, menu content and nutrition, as well as basic principles and functions of purchasing, along with analysis of pricing strategy are discussed in this class.

Course Fees: \$35

## **CAM 290. Cake Decorating and Design. (3 Credits)**

This course focuses on preparing a variety of popular and contemporary cakes, piping skills using different mediums such as buttercream and royal icing, and assembling cakes using basic finishing and decorating techniques.

Course Fees: \$30

## **CAM 300. Human Food and Nutrition. (3 Credits)**

This course studies the relationship between nutrition and health, the six basic classes of nutrients, and their primary functions. It provides guidelines for planning a healthy diet and describes the processes of digestion, absorption, and metabolism of each of these nutrients in food as it moves through the digestive system. An understanding of these concepts will enable their application in the hospitality industry. (Spring)

## **CAM 326. Advanced Baking. (3 Credits)**

This course builds on the basic knowledge and skills acquired in CAM 221 Basic Baking. It provides students the opportunity to improve their skills and perfect their techniques through additional hands-on experience in the production of breads, quick breads, cookies, pies, and tarts. Prerequisites: CAM 221.

Course Fees: \$30

## **CAM 327. Internship I. (3 Credits)**

Approved off-campus experience with select businesses under joint faculty and industry management supervision. This internship opportunity will be at the completion of 150 hours. International students must receive approval from the Office of International Affairs prior to course registration. Prerequisite: Approval of Instructor.

## **CAM 332. Pastries and Desserts. (3 Credits)**

This course introduces students to the techniques required to prepare a variety of hot and cold pastries and desserts, such as flans, custards, creams, sauces, mousses, and ice creams/frozen dessert. It emphasizes production of high quality, classical dessert, while maintaining safe and sanitary handling of equipment and supplies. Prerequisites: CAM 221.

Course Fees: \$30

## **CAM 333. Garde Manger. (3 Credits)**

This course is designed to teach students the techniques used in Garde Manger, to include preparing and presenting cold foods, Hors d'Oeuvres, canapes, salads, dressings for buffet, a la carte as well as for culinary showpieces.

Course Fees: \$30

## **CAM 335. Event Planning. (3 Credits)**

This course covers all aspects of event planning and catering, such as acquiring, implementing, and monitoring all the products, systems, purveyors, processes, and services needed to organize events successfully. It includes instructions on various types of events form weddings and personal events to corporate conferences and large festivals.

Course Fees: \$35

## **CAM 341. Food Preparation II. (3 Credits)**

Introduction to principles of food production. Advanced knowledge of principles and techniques used in a professional kitchen, including stimulating blend of interactive and laboratory demonstrations of kitchen sanitation, knife handling, party maintenance, and basic cooking skills.

Course Fees: \$30

**CAM 342. Human Food and Nutrition. (3 Credits)**

This course studies the relationship between nutrition and health, the six basic classes of nutrients, and their primary functions. It provides guidelines for planning a healthy diet and describes the processes of digestion, absorption, and metabolism of each of these nutrients in food as it moves through the digestive system. An understanding of these concepts will enable their application in the hospitality industry. (Fall, Spring)

**CAM 353. International Cuisines. (3 Credits)**

This course focuses on the planning of meals and food preparation with emphasis on international/cultural cuisines, aesthetic values, and management of time and the food budget on various economic levels. Course Fees: \$30

**CAM 355. Superv. in Hospitality Mgt.. (3 Credits)**

This course provides students an informational foundation and explains effective use of management resources. Examine management functions, decision-making tools, and management principles. Discusses the role of management as it pertains to conflict Management, Resolution, and Prevention.

Course Fees: \$35

**CAM 359. Special Topics. (1-6 Credits)**

This course is reserved for special topics offered periodically in response to special circumstances. The course is repeatable for up to six credit hours.

**CAM 365. Wine, Beer and Spirits. (3 Credits)**

This course gives students basic knowledge of the components and production of wine, beer, and spirits and explores its use in culinary and food service. It enables students to make appropriate beverage selections related to food pairing and the preparation of food. Legal aspects of purchasing, selling and consumption of alcohol within food service operation will be discussed. Students will have the opportunity to tour local wineries, breweries, and distilleries. No consumption of alcohol is required.

Course Fees: \$30

**CAM 400. Hospitality Facilities Mgt. (3 Credits)**

This class will cover space allocation, work flow, equipment layout, environmental planning, and understanding the principles for equipment selection. Instruction in student preparation and provide resources needed to effectively represent the owner in the design of a new or renovated food service facility.

Course Fees: \$30

**CAM 426. Adv. Pastries and Desserts. (3 Credits)**

This course builds on the knowledge and skills acquired in pastries and desserts, (CAM 332), it offers students the opportunity to gain valuable hands-on experience required to prepare a variety of hot and cold pastry and dessert components, such as custards, creams, sauces, mousses, ice creams/frozen desserts. Prerequisites: CAM 332.

Course Fees: \$30

**CAM 427. Internship II. (3 Credits)**

Approved off-campus experience with select businesses under joint faculty and industry management supervision. This internship opportunity will be at the completion of 200 hours. International students must receive approval from the Office of International Affairs prior to course registration. Prerequisite: Approval of Instructor.

**CAM 430. Food and Beverage Cost Control. (3 Credits)**

For food service managers to control costs effectively, they must have a firm grasp of accounting, marketing, and legal issues, as well as food and beverage sanitation, production, and service methods. The course will explore the financial areas of hospitality operations, such as budgeting, forecasting, profit and loss reporting, food, labor, and beverage cost and provide students with a wealth of knowledge and the specific tools they need to keep costs low and profit margins high.

**CAM 431. Managing Food and Bev. Op. (3 Credits)**

Topics covered include basic principles and types of table and banquet services, dining and banquet room organization and table settings, staffing, responsibilities of dining room personnel, customer sales and service. Emphasizes effective serving procedures and techniques, including cordial and prompt attention to customers, proper dress and grooming practices, and in-depth knowledge of menu items.

Course Fees: \$35

**CAM 441. Food Preparation III. (3 Credits)**

Advanced principles of food production. Advance knowledge of principles and techniques used in a professional kitchen, including stimulating blends of interactive and laboratory demonstrations of kitchen sanitation., knife handling, advanced cooking skills, techniques, and procedures. Supervisory skills of training, planning, delegating, and maintaining records.

Course Fees: \$30

**CAM 455. Quantity Food Production. (3 Credits)**

This course will focus on principles and methods used in menu writing and food procurement, production, and service in large quantities for any style of service. Students develop event themes, plan menus, write recipe cards, produce grocery lists with estimate event cost, schedule production staff, design table presentation and execute one planned event.

Course Fees: \$30

**CAM 460. Regional Cuisine. (3 Credits)**

This course will allow students the opportunity to learn about regional cuisines and service from regions to regions and the principles guiding regional foods. Through lectures and group discussions, students will learn the important food service principles and concepts in different regions relating to business practices in culinary arts. Students will learn the purchasing guideline using technological advancement tools in culinary art profession. Course fee:\$30.00.

Course Fees: \$30

**CAM 465W. Hospitality Senior Project. (3 Credits)**

The course provides the opportunity to explore important historic events and milestones that influenced culinary and hospitality practices from ancient times to the present. Students will research growth and development of the food service and hospitality industry, focusing on the influence of significant contributors, and discover their major contributions and impact on modern-day industry.

**CAM 470. Culinary Entrepreneurship. (3 Credits)**

This course provides students with an understanding of the process and effective use of resources and public relations as applied to the hospitality industry with a focus on restaurants. Students will acquire distinctive guide for starting and growing a successful professional personal chef business.

Course Fees: \$35