CULINARY ARTS (316)

Information provided includes course descriptions by subject only. For complete 2022-2023 programs/academic plans, please refer to Academic Programs (http://catalog.blackhawk.edu/academics/).

316-103 Food Service Industry and Menu Design
Credits: 1-2

This course will provide an introduction to the Food Service industry, past and present, with an overview of all types of food service. Several facility tours are included. Menu terminology is stressed, and an actual working menu will be developed by each student. This course is restricted to students enrolled in Culinary Arts and/or Hospitality Management.
Aid Code: 10 - undefined.
Restrictions: Restricted to students admitted to Program.
Co-requisites: (316-147)

Complete Course Listing

316-104 Food Quantities and Measures
Credits: 0.5-1

This course provides a study of standardized recipes, equivalents, abbreviations, weights and measures, food presentations, and appropriate substitutions. The technical aspects extending and reducing recipes and menu costing will also be a component. This course is restricted to students enrolled in Culinary Arts and/or Hospitality Management.
Aid Code: 10 - undefined.
Restrictions: Restricted to students admitted to Program.

Complete Course Listing

316-105 Culinary Externship Adv I
Credits: 1-2

BTC instructors will coordinate an advanced culinary lab experience with employers in approved culinary positions. Students will spend 144 hours further developing their culinary knowledge and skills by working at a selected site. Evaluation of a student's work will be influenced by the satisfaction expressed by employer who provides the externship experience.
Aid Code: 10 - undefined.

Complete Course Listing

316-106 Culinary Externship Adv II
Credits: 1-3

BTC instructors will coordinate an advanced culinary lab experience with employers in approved culinary positions. Students will spend 216 hours further developing their culinary knowledge and skills by working at a selected site. Evaluation of a student's work will be influenced by the satisfaction expressed by employer who provides the externship experience.
Aid Code: 10 - undefined.

Complete Course Listing

316-107 Culinary Internship
Credits: 0.05-1

BTC instructors will coordinate an extended culinary lab experience with employers in approved culinary positions. Students will spend 54 hours further developing their culinary knowledge and skills by working at a selected site. Evaluation of a student's work will be influenced by the satisfaction expressed by employer who provides the internship experience.
Aid Code: 10 - undefined.
Restrictions: Restricted to students admitted to Program.
Pre-requisites: (316-108) and (316-147)
Co-requisites: (316-114)

Complete Course Listing

316-108 Food Science I
Credits: 3

An overview of the sciences involved in cooking and preparing food. The science involved with fruits, vegetables, eggs, cheese, meats, and meat cutting, fish, seafood, and baking will be discussed, demonstrated and experienced.
Aid Code: 10 - undefined.
Restrictions: Restricted to students admitted to Program.
Co-requisites: 316-147

Complete Course Listing

316-109 Quantity Production of Soups, Salads ,and Dressings
Credits: 1-4

Included in this course is a study of the fundamentals and principles of preparing all types of soups, salads, and dressings and an understanding of the ingredients and terminology used in the quantity production of soups, salads, and salad dressings. The student will develop competence in production of soups, salads, garnishes, and salad dressings to meet industry standards.
Aid Code: 10 - undefined.
Restrictions: Restricted to students admitted to Program.
Co-requisites: (316-104) and (316-108) and (316-147)

Complete Course Listing

316-111 Culinary Externship Adv I
Credits: 1-4

Students will experience a coordinated, advanced culinary lab experience with employers in approved culinary positions. Students will spend 216 hours further developing their culinary knowledge and skills by working at a selected site. Evaluation of a student's work will be influenced by the satisfaction expressed by employer who provides the externship experience.
Aid Code: 10 - undefined.

Complete Course Listing

316-112 Culinary Externship Adv II
Credits: 1-5

Students will participate in an advanced culinary lab experience coordinated with employers in approved culinary positions. Students will spend 260 hours further developing their culinary knowledge and skills by working at a selected site. Evaluation of a student's work will be influenced by the satisfaction expressed by employer who provides the externship experience.
Aid Code: 10 - undefined.

Complete Course Listing

316-114 Quantity Production of Entrees, Sauces and Vegetables
Credits: 4

This course includes a study of the fundamentals and principles of preparing all types of entrees, sauces and vegetables. The student will gain a working knowledge of terminology and ingredients used in quantity production of these foods. The student will develop a competence in the production of entrees, sauces and vegetables to meet industry standards. Included in this class is a culinary related community involvement project termed "Go Serve, Go Green, Go Lead".
Aid Code: 10 - undefined.
Restrictions: Restricted to students admitted to Program.
Pre-requisites: (316-104) and (316-147) and (316-108)

Complete Course Listing

316-115 Nutrition
Credits: 1-2

This course is geared for the culinary field. Students will study and practice nutritional principals while evaluating and modifying menus and recipes. Students will also learn the importance of nutritive elements and the affect to the human body.
Aid Code: 10 - undefined.
Restrictions: Restricted to students admitted to Program.
Pre-requisites: (316-147)

Complete Course Listing

316-119 Baking For Chefs
Credits: 1-3

Baking production from simple to artistic and complex will be taught, demonstrated to, and later produced by culinary students. Fundamentals and principals of baking are included with the production of yeast products, cakes, pies, cookies, and quick breads. Also included is the proper use and care of baking equipment. Competence in bakery production must meet industry standards.
Aid Code: 10 - undefined.
Restrictions: Restricted to students admitted to Program.
Pre-requisites: (316-108) and (316-147) and (316-104)

Complete Course Listing

316-125 Beverage Management
Credits: 0.5-1

This course will provide an overview of beverage management which includes history, geography, and marketing as well as responsible beverage service, cost control, and the study of bar set-up and management. A review of equipment use and care, current products available, production standards, and merchandising principles is also included. This course is restricted to students enrolled in the Culinary Arts and/or Hospitality Management programs.
Aid Code: 10 - undefined.
Restrictions: Restricted to students admitted to Program.

Complete Course Listing

316-131 Advanced Cuisine
Credits: 1-2

This course includes the analysis and study of franchising, specialty breakfast and lunch items, sandwich preparation, marketing of food and increased sales. Students will prepare Tapas and "quick food courses" utilizing "a la minute" cooking techniques.
Aid Code: 10 - undefined.
Restrictions: Restricted to students admitted to Program.
Co-requisites: 316-114

Complete Course Listing

316-136 Catering, Special Events and Contract Food Service
Credits: 1-2

This course includes a study of all special facets of Food Service, analysis of challenges special to each one, organizing and managing the catering process, needs of specific segments of the population (i.e., elderly, children), government regulations for funded/reimbursed food service, satellite food service for central production area and banquet production.
Aid Code: 10 - undefined.
Restrictions: Restricted to students admitted to Program.
Pre-requisites: (316-104) and (316-114) and (316-147) and (316-103)

Complete Course Listing

316-142 Ice Sculpturing and Decorative Food Display
Credits: 1-2

This course allows students to develop competence in ice sculpturing, designing and producing decorative items for food service and special events, applying aspic, and creating, arranging, and preserving food displays.
Aid Code: 10 - undefined.
Restrictions: Restricted to students admitted to Program.
Pre-requisites: (316-114) and (316-119)
Co-requisites: (316-160) and (316-165)

Complete Course Listing

316-147 Food Service Sanitation
Credits: 1-2

This course includes a complete study of food service sanitation, safe food handling practices, high standards of personal health and hygiene and sanitation regulations and enforcement. ServSafe certification is a nationally recognized credential offered at the completion of the course and is required for program advancement. This course is limited to students enrolled in the Culinary Arts Program and/or Hospitality Management.
Aid Code: 10 - undefined.
Restrictions: Restricted to students admitted to Program.

Complete Course Listing

316-149 Culinary Supervision
Credits: 1-3

This course is designed to give the student an overview of supervision in a culinary setting. Included are leadership and supervision skills, interpersonal skills, motivation, communication, decision-making and training at the first-line supervision level. The duties and responsibilities of supervisors and the role of supervision in a culinary setting and making the transition to supervision are also included. This course is limited to students enrolled in the Culinary Arts Program and/or Hospitality Management.
Aid Code: 10 - undefined.
Restrictions: Restricted to students admitted to Program.

Complete Course Listing

316-159 Food Purchasing , Inventory and Cost Control
Credits: 1-2

This course examines the basic principles of food purchasing and purchasing procedures, including all foods and marketing forms. Students engage in procedures for inventory control, including the use of the computer, guidelines for selecting orders, procedures for receiving orders, basic storage principles, and accurate cost computations on a per order basis as well as a per serving basis.
Aid Code: 10 - undefined.
Restrictions: Restricted to students admitted to Program.
Pre-requisites: (316-104
Co-requisites: 102-148)

Complete Course Listing

316-160 Contemporary Stocks and Sauces
Credits: 1-3

A concise study of mother sauces and their derivatives along with sauce history, making stocks for the specialty kitchen, and dessert sauces are covered.
Aid Code: 10 - undefined.
Restrictions: Restricted to students admitted to Program.
Pre-requisites: (316-107) and (316-114) and (316-119) and (316-164)
Co-requisites: (316-142) and (316-165)

Complete Course Listing

316-164 Global Cuisine
Credits: 1-2

Global Cuisine is a study of Regional, International, and Contemporary cuisine. The learner will gain and demonstrate working industry knowledge of terminology and specialized ingredients used in contemporary cuisine.
Aid Code: 10 - undefined.
Restrictions: Restricted to students admitted to Program.
Pre-requisites: (316-108) and (316-114) and (316-147)
Co-requisites: (316-107)

Complete Course Listing

316-165 Contemporary Cuisine
Credits: 1-3

Gourmet Foods are foods at their finest. Students will learn food terminology, the specialized methods of preparation and serving techniques associated with gourmet dining. A variety of gourmet appetizers, soups, salads, entrees, desserts, and beverages are prepared and served.
Aid Code: 10 - undefined.
Restrictions: Restricted to students admitted to Program.
Pre-requisites: (316-107) and (316-114) and (316-119) and (316-164)
Co-requisites: (316-142) and (316-160)

Complete Course Listing

316-409 Food Sanitation-Initial Cert
Credits: 0.05-1

Food Sanitation-Initial Qualifier prepares students to be safe food handlers and to take the Serve Safe exam to receive the credential to work in the industry.
Aid Code: 47 - undefined.

Complete Course Listing

316-410 Restaurant Sanitation Recert
Credits: 0.05-0.4

Aid Code: 47 - undefined.

Complete Course Listing