

CULINARY ARTS (316)

Information provided includes course descriptions by subject only. For complete 2018-2019 programs/academic plans, please refer to Academic Programs (<http://catalog.blackhawk.edu/academics>).

316-103 Food Service Industry and Menu Design

Credits: 2

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.

Aid Code: 10 - Associate Degree.

Restrictions: Restricted to students admitted to Culinary Arts Program.

Co-requisites: (316-147)

Complete Course Listing

316-104 Food Quantities and Measures

Credits: 1

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.

Aid Code: 10 - Associate Degree.

Restrictions: Restricted to students admitted to Culinary Arts Program.

Complete Course Listing

316-105

Credits: 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 - Associate Degree.

Complete Course Listing

316-106

Credits: 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 - Associate Degree.

Complete Course Listing

316-107 Culinary Internship

Credits: 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 externship experience.

Aid Code: 10 - Associate Degree.

Restrictions: Restricted to students admitted to Culinary Arts Program.

Pre-requisites: (316-108) and (316-114) and (316-147)

Co-requisites: (316-164)

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 - Associate Degree.

Restrictions: Restricted to students admitted to Culinary Arts Program.

Co-requisites: 316-147

Complete Course Listing

316-109 Quantity Production of Soups, Salads, and Dressings

Credits: 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 - Associate Degree.

Restrictions: Restricted to students admitted to Culinary Arts Program.

Co-requisites: (316-104) and (316-108) and (316-147)

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 - Associate Degree.

Restrictions: Restricted to students admitted to Culinary Arts Program.

Pre-requisites: (316-104) and (316-147) and (316-108)

Complete Course Listing

316-115 Nutrition

Credits: 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 - Associate Degree.

Restrictions: Restricted to students admitted to Culinary Arts Program.

Pre-requisites: (316-147)

Complete Course Listing

316-119 Baking For Chefs

Credits: 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 - Associate Degree.

Restrictions: Restricted to students admitted to Culinary Arts Program.

Pre-requisites: (316-108) and (316-147) and (316-104)

Complete Course Listing

316-125 Beverage Management

Credits: 1

Beverage Management 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.

Aid Code: 10 - Associate Degree.

Restrictions: Restricted to students admitted to Culinary Arts Program.

Complete Course Listing

316-131 Advanced Cuisine

Credits: 2

This course includes the study of franchising, specialty breakfast and lunch items, sandwich preparation, marketing of food and increased sales. Students will prepare Tapas and "quick courses" utilizing a la minute cooking techniques.

Aid Code: 10 - Associate Degree.

Restrictions: Restricted to students admitted to Culinary Arts Program.

Co-requisites: 316-114

Complete Course Listing

316-136 Catering, Special Events and Contract Food Service

Credits: 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 - Associate Degree.

Restrictions: Restricted to students admitted to Culinary Arts 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: 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 - Associate Degree.

Restrictions: Restricted to students admitted to Culinary Arts Program.

Pre-requisites: (316-114) and (316-119)

Co-requisites: (316-160) and (316-165)

Complete Course Listing

316-147 Food Service Sanitation

Credits: 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.

Aid Code: 10 - Associate Degree.

Restrictions: Restricted to students admitted to Culinary Arts Program.

Complete Course Listing

316-149 Culinary Supervision

Credits: 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.

Aid Code: 10 - Associate Degree.

Restrictions: Restricted to students admitted to Culinary Arts Program.

Complete Course Listing

316-159 Food Purchasing , Inventory and Cost Control

Credits: 2

The basic principles of food purchasing and purchasing procedures, including all foods and usual marketing forms. Also included will be 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 - Associate Degree.

Restrictions: Restricted to students admitted to Culinary Arts Program.

Pre-requisites: (316-104)

Co-requisites: (102-139)

Complete Course Listing

316-160 Contemporary Stocks and Sauces**Credits:** 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 - Associate Degree.**Restrictions:** Restricted to students admitted to Culinary Arts 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:** 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 - Associate Degree.**Restrictions:** Restricted to students admitted to Culinary Arts Program.**Pre-requisites:** (316-108) and (316-114) and (316-147)**Co-requisites:** (316-107)

Complete Course Listing

316-165 Gourmet Foods**Credits:** 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 - Associate Degree.**Restrictions:** Restricted to students admitted to Culinary Arts Program.**Pre-requisites:** (316-107) and (316-114) and (316-119) and (316-164)**Co-requisites:** (316-142) and (316-160)

Complete Course Listing