

FOODS (303)

Information provided includes course descriptions by subject only. For complete 2024-2025 programs/academic plans, please refer to Academic Programs (<http://catalog.blackhawk.edu/academics/>).

303-331 Food Production & Service II

Credits: 1-4

A continuation of the lab training in 303-330 providing the student with the opportunity to expand skills in salad preparation, short-order cookery, bakery helper, ware handler, table service, and busing. An off-campus experience may be provided to develop individual student employment objectives.

Aid Code: 31 - undefined.

Pre-requisites: 303 330

Complete Course Listing

303-405 Baking

Credits: 0.2-1.8

Aid Code: 42 - undefined.

Complete Course Listing

303-409 Introduction To Food Prep

Credits: 0.2-3.6

Aid Code: 47 - undefined.

Complete Course Listing

303-413 Protein Preparation-2

Credits: .2

This course will teach the basics of preparing a protein for a meal.

Aid Code: 60 - undefined.

Complete Course Listing

303-414 Quality Food - 2

Credits: .2

This course will teach the basics of soups, breads, and or desserts making.

Aid Code: 60 - undefined.

Complete Course Listing

303-415 Alternative Baking-2

Credits: .2

This course will teach students the different swaps they can make while baking to make delicious desserts.

Aid Code: 60 - undefined.

Complete Course Listing

303-416 Nutritional Cooking

Credits: .3

Aid Code: 60 - undefined.

Complete Course Listing

303-417 Quality Food Preparation - 3

Credits: 0.05-0.1

This course will teach how to prepare quality foods for different courses of a meal.

Aid Code: 60 - undefined.

Complete Course Listing

303-418 Quality Baking - 3

Credits: 0.05-0.1

This course will teach how to prepare a variety of quality baked goods.

Aid Code: 60 - undefined.

Complete Course Listing

303-424 Preparation of Family Meals

Credits: 0.1-2

Aid Code: 42 - undefined.

Complete Course Listing

303-428 School Food Service/Safety

Credits: 0.2-1.2

Aid Code: 47 - undefined.

Complete Course Listing

303-435 Appd Food Service Sanitation

Credits: 0.1-1.2

Aid Code: 47 - undefined.

Complete Course Listing

303-491 ServSafe Food Handler

Credits: .8

The Food Handling 8-hour course addresses safe food handling practices, standards of personal health and hygiene, and sanitation regulations and enforcement.

Aid Code: 47 - undefined.

Complete Course Listing

303-492 Food Manager's Certification

Credits: .8

The Food Manager's Certification-Serv safe course provides an instructor led exam prep and review of the most recent published version of the Serv Safe instructional guide and also includes the state-mandated Serv Safe exam.

Aid Code: 47 - undefined.

Complete Course Listing

303-603 Guide to Wine

Credits: .1

A 3-hour course that provides a beginner guide to choosing wine.

Aid Code: 60 - undefined.

Complete Course Listing

303-604 Wine Tasting

Credits: .1

A 3-hour course that focuses on the essentials of wine tasting.

Aid Code: 60 - undefined.

Complete Course Listing

303-606 Campfire Cooking

Credits: .1

This course will teach how to cook a full meal over an open fire using various methods.

Aid Code: 60 - undefined.

Complete Course Listing

303-607 Basic Home Beer Brewing-3

Credits: .3

This course will teach the history of home beer brewing, home beer brewing techniques, and how to start brewing beer at home.

Aid Code: 60 - undefined.

Complete Course Listing

303-620 Cake Decorating I

Credits: 0.05-0.65

Aid Code: 60 - undefined.

Complete Course Listing

303-621 Cake Decorating II

Credits: 0.05-0.5

Aid Code: 60 - undefined.

Complete Course Listing

303-625 Tea Time

Credits: 0.05-1

Aid Code: 60 - undefined.

Complete Course Listing

303-631 Cook Natural Foods

Credits: 0.05-0.4

Aid Code: 60 - undefined.

Complete Course Listing

303-635 Gourmet Cooking

Credits: 0.05-0.4

Aid Code: 60 - undefined.

Complete Course Listing

303-637 International Foods

Credits: 0.05-1

Aid Code: 60 - undefined.

Complete Course Listing