

CULINARY ARTS (CUA)

Courses

CUA 100 Culinary Math (4)

This course develops students' math skills that are vital to the food service industry. These skills include working with conversions of weights, measuring and calculating food cost, portion costs, labor control, and portion control which are all vital skills in becoming a great chef.

CUA 110 Sanitation/Safety (3)

This course covers sanitation and food safety by instructing the students on the regulations imposed by the State of Kansas Food Code that must be followed during the production of food for consumption by the public. It is a prerequisite to all other courses in the culinary arts program. Successful completion of the course will provide the student with methods of controlling the spread, growth, and elimination of bacteria and other food borne pathogens, as well as controlling physical contamination threats to foods. The student will also be able to perform safely in all areas of kitchen operations including the lifting and transporting of food and equipment, and have an awareness of safely handling hazardous materials along with knowledge of fire awareness, suppression, and avoidance, as well as avoidance of burns and lacerations. Safe equipment operation, maintenance, and cleaning are explained and no student is allowed to operate any power equipment until having its operation demonstrated by the instructor. Proper knife selection and handling is explained and demonstrated by the instructor. Sanitation and safety are continually brought by and related to current activities throughout the length of the program.

CUA 120 Basic Cooking Principles (5)

This course covers the most basic and some of the most important concepts in culinary arts profession. This course is a prerequisite for all later courses in the program. Upon completion of the student will have full vocabulary of cooking terminology and be able to identify the moist and dry heat methods of heat transfer as well as how equipment and materials provide heat and affect the cooking process. The student will be able to identify the components of recipes as well as how to read, interpret, price, and convert them. The student will be capable of utilizing the various ways product in the kitchen are measured and portioned along with the economic ramifications of proper implementation of these skills. Topics also include menu design and the factors involved in it along with the basic nutritional considerations and terminology that relate to it. Students also will be conversant on kitchen organization, prioritization of tasks, and time management in the face of deadlines. Students will use basic preparation tasks and knife skills. This course includes lecture, demonstration, and lab opportunities to apply knowledge and skills in food preparation.

CUA 128 Food Prep 1-A (3)

This course presents relevant information and training about standard commercial and institutional food preparation as it relates to the preparation of stocks, sauces, and soups. Upon completion, the student will be able to identify the ingredients and methods of production of stocks, reductions, and glazes. They will be capable of classifying and preparing sauces, thickening agents used, sauce families, production methods, finishing techniques, and producing and classifying soups. This course includes lecture, demonstration, and lab opportunities to apply knowledge and skills in food preparation.

CUA 130 Food Prep I (6)

This course presents relevant information and training about standard commercial and institutional food preparation as it relates to the preparation of stocks, sauces, soups, and red meats. Upon completion, the student will be able to identify the ingredients and methods of production of stocks, reductions, and glazes. They will be capable of classifying and preparing sauces, thickening agents used, sauce families, production methods, finishing techniques, and producing and classifying soups. The student will understand the composition, structure, and quality factors involved in utilizing red meats. Topics such as the basic cuts available and carcass structure, as well as selection of the various market forms available and an overview of cooking methods as it relates to tenderness and methods of determining doneness of meats will be explored. This course includes lecture, demonstration, and lab opportunities to apply knowledge and skills in food preparation.

CUA 135 Food Prep II (6)

This course presents relevant information and training about standard commercial and institutional food preparation as it relates to the understanding and preparation of poultry, seafood, and vegetables. Upon completion, the student will conversant in the composition and classification of poultry, seafood, and vegetables. The student will be able to properly handle, butcher, prepare, and determine doneness of these products. This course includes lecture, demonstration, and lab opportunities to apply knowledge and skills in food preparation. This is a 6 credit hour intermediate level course consisting of 45 hours of classroom work and 90 hours of lab experience.

CUA 210 Basic Management Skills (3)

This course introduces the student to the nature of food service management philosophy. It gives the student an overview of management goals in the industry. Cost and sales concepts are discussed along with control processes. Cost, volume, and profit relationships are also examined along with customer service concepts are examined as well. Students will have hands-on experience with scheduling, conducting inventory, along with menu development and costing.

CUA 215 Food Prep III (5)

This course presents relevant information and training relating to commercial and institutional preparation of vegetables, potatoes, legumes, pastas, and other starches, along with salads and dressings. The student will be able to use various preparation methods in order to control changes in the color, flavor, texture, and nutritional content of these products. Topics included are the vegetarian diet as well the preparation of the various types of salads, dressings, and the types of emulsions involved in preparing them. This course includes lecture, demonstration, and lab opportunities to apply knowledge and skills in food preparation.

CUA 220 Workplace Skills (1)

This course utilizes Key Train software to assist in advancement of knowledge. A Level 4 in Applied Math and Reading for Information and a Level 3 in Locating Information Work Keys assessments are required prior to exiting the program. Students will also be required to attend seminars provided through the Career Resource Center. Seminar which includes interview techniques, developing and preparing a resume, completing job applications, ethics, and teamwork.

CUA 230 Food Prep IV (3)

This course presents relevant information and training relating to commercial and institutional preparation of sandwiches, hors d'oeuvres, breakfast preparations, and dairy and cheese products. The student will be able to prepare various common types of sandwiches and canapés, cocktails, relishes, and dips using typical methods. The student will also be able to prepare egg products and custards, dairy and cheese products, and breakfast beverage preparations. This course includes lecture, demonstration, and lab opportunities to apply knowledge and skills in food preparation.

CUA 235 International Cuisine (4)

This course gives students the opportunity to learn about other countries and cuisines from around the world. Students will investigate imports and exports, produce indigenous foods, and apply new cooking techniques from a variety of countries around the world.

CUA 240 Baking Principles I (4)

This course presents relevant information and training relating to commercial preparation of bakery products and ingredients used. This includes discussion of baking formulas and baking percentages. Dough and batter mixing and the information of gluten are covered along with the baking process. Primary ingredients and their use in the bake shop are examined. An initial look at bakery production is made through examining artisan and sour dough breads and the production of lean and rich dough yeast breads.

CUA 245 Baking Principles II (4)

This course presents relevant information and training relating to commercial and institutional preparation of bakery products and ingredients used. This includes the preparation of quick breads, syrups, creams, sauces, pies, pastries, tarts, cakes, cookies, and decorative sugar and chocolate pieces.