

# CULINARY ARTS/CHEF TRAIN (CHEF)

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## CHEF 1264

### **CAPSTONE: Practicum I**

CRT HRS:2 LEC HRS:0 LAB HRS:0 OTH HRS:14

This course is a capstone experience for the certificate students. This course provides practical, general workplace training supported by an individualized learning plan developed by the employer, college and the student.

*Prerequisite: Second semester standing in the Commercial Cooking Certificate.*

## CHEF 1301

### **Basic Food Preparation**

CRT HRS:3 LEC HRS:2 LAB HRS:4 OTH HRS:0

This course is a study of the fundamental principles of food preparation and cookery to include the Brigade System, cooking techniques material handling, heat transfer, sanitation, safety, nutrition, and professionalism.

*Prerequisite: None.*

## CHEF 1305

### **Sanitation and Safety**

CRT HRS:3 LEC HRS:3 LAB HRS:0 OTH HRS:0

This course is a study of personal cleanliness; sanitary practices in food preparation; causes, investigation, and control of illness caused by food contamination (Hazard Analysis Critical Control Points); and work place safety standards.

*Prerequisite: None.*

## CHEF 1340

### **Meat Preparation and Cooking**

CRT HRS:3 LEC HRS:2 LAB HRS:3 OTH HRS:0

This course is the study of the preparation, storage, and cooking techniques for beef, pork, lamb, poultry, seafood, and game. Includes moist, dry, and combination heat preparation methods as related to both classical and modern methods of preparation of dishes.

*Prerequisites: CHEF 1305 and CHEF 1301.*

## CHEF 1341

### **American Regional Cuisine**

CRT HRS:3 LEC HRS:2 LAB HRS:3 OTH HRS:0

This course is a study of the development of regional cuisine's in the United States with emphasis on the similarities in production and service systems. Application of skills to develop, organize, and acquire knowledge of recipe strategies and production systems.

*Prerequisites: CHEF 1305 and CHEF 1301.*

## CHEF 1345

### **International Cuisine**

CRT HRS:3 LEC HRS:2 LAB HRS:2 OTH HRS:0

This course explores classical cooking skills associated with the preparation and service of international and ethnic cuisines. Topics include similarities between food production systems used in the United States and other regions of the world.

*Prerequisite: CHEF 1301, CHEF 1305.*

## CHEF 1371

### **Professional Kitchen Essentials**

CRT HRS:3 LEC HRS:2 LAB HRS:3 OTH HRS:0

This course provides training on knife skills, product identification, product knowledge, equipment and tool identification and usage as needed in the industry.

*Prerequisite: None.*

## CHEF 2264

### **CAPSTONE: Practicum II**

CRT HRS:2 LEC HRS:0 LAB HRS:0 OTH HRS:14

This course is a capstone experience for the A.A.S. students. This course provides practical, general workplace training supported by an individualized learning plan developed by the employer, college and the student.

*Prerequisite: Fourth semester standing in the Associate of Applied Science degree in Culinary Arts.*

## CHEF 2301

### **Intermediate Food Preparation**

CRT HRS:3 LEC HRS:2 LAB HRS:3 OTH HRS:0

This course is a continuation of CHEF 1301, Basic Food Preparation. Topics include the concept of pre-cooked food items, as well as scratch preparation. This course covers a full range of food preparation techniques.

*Prerequisite: CHEF 1301, CHEF 1305.*

## CHEF 2331

### **Advanced Food Preparation**

CRT HRS:3 LEC HRS:2 LAB HRS:3 OTH HRS:0

This course reinforces the course material of Intermediate Food Preparation. Topics include the concept of pre-cooked food items and the preparation of canapes, hors d'oeuvres, and breakfast items.

*Prerequisite: Current Food Handlers Card or ServSafe Certified Food Protection Manager card, CHEF 1305, and RSTO 2307.*