



Program Planning Guide

Culinary Fundamentals Certificate (C55150CF)

Program Length: 1 semester

Program Sites: Lee Main Campus; Chatham Main Campus

Career Pathway Options: Associate in Applied Science Degree in Culinary Arts; Certificate in Culinary Fundamentals

Suggested Course Schedule		Class	Lab	Work	Credits	Notes:
1st Semester (fall)						
CUL 110	Sanitation and Safety	2	0	0	2	
CUL 140	Culinary Skill I	2	6	0	5	
CUL 160	Baking I	1	4	0	3	
CUL 240	Culinary Skills II	1	8	0	5	
CUL 140A	Culinary Skills I Lab	0	3	0	1	
CUL 240A	Culinary Skills II Lab	0	3	0	1	
Total Semester Hours		6	24	0	17	
Total Semester Hours Credit Required for Graduation: 17						



Course Descriptions

CUL 110 **Sanitation & Safety**

This course introduces the basic principles of sanitation and safety relative to the hospitality industry. Topics include personal hygiene, sanitation and safety regulations, use and care of equipment, the principles of food-borne illness, and other related topics. Upon completion, students should be able to demonstrate an understanding of the content necessary for successful completion of a nationally recognized food/safety/sanitation exam.

CUL 140 **Culinary Skills I**

Corequisite: CUL 110

This course introduces the fundamental concepts, skills and techniques in basic cookery, and moist, dry and combination heat. Emphasis is placed on recipe conversion, measurements, terminology, classical knife cuts, safe food/equipment handling, flavorings/seasonings, stocks/sauces/soups, and related topics. Upon completion, students should be able to exhibit the basic cooking skills used in the foodservice industry.

CUL 140A **Culinary Skills I Lab**

Corequisite: CUL 110 and CUL 140

This course provides laboratory experience for enhancing student skills in the fundamental concepts, skills and techniques in basic cookery, and moist, dry and combination heat. Emphasis is placed on practical experiences including recipe conversion, measurements, terminology, classical knife cuts, safe food/equipment handling, flavorings/seasonings, stocks/sauces/soups, and related topics. Upon completion, students should be able to demonstrate competency in the basic cooking skills used in the foodservice industry.

CUL 160 **Baking I**

Corequisite: CUL 110

This course covers basic ingredients, techniques, weights and measures, baking terminology and formula calculations. Topics include yeast/chemically leavened products, laminated doughs, pastry dough batter, pies/tarts, meringue, custard, cakes and cookies, icings, glazes and basic sauces. Upon completion, students should be able to demonstrate proper scaling and measurement techniques, and prepare and evaluate a variety of bakery products.

CUL 240 **Culinary Skills II**

Prerequisites: Take one group: 1) CUL 110 and CUL 140; 2) CUL 110, CUL 142, CUL 170

This course is designed to further students' knowledge of the fundamental concepts, skills, and techniques involved in basic cookery. Emphasis is placed on meat identification/fabrication, butchery and cooking techniques/methods; appropriate vegetable/starch accompaniments; compound sauces; plate presentation; breakfast cookery; and quantity food preparation. Upon completion, students should be able to plan, execute, and successfully serve entrees with complementary side items.

CUL 240A **Culinary Skills II Lab**

Prerequisites: CUL 110 and CUL 140

Corequisite: CUL 240

This course provides a laboratory experience for furthering students' knowledge of the fundamental concepts, skills, and techniques involved in basic cookery. Emphasis is placed on practical applications of meat identification/fabrication; butchery and cooking techniques/methods; appropriate vegetable/starch accompaniments; compound sauces; plate presentation; breakfast cookery; and food preparation. Upon completion, students should be able to demonstrate a basic proficiency in the preparation of entrees and accompaniments.