

# CULINARY ARTS/CHEF TR (CHEF)

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## **CHEF 1205 Sanitation and Safety 2 Credits (2 Lec, 0 Lab)**

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

Course Type: Technical

## **CHEF 1310 Garde Manger 3 Credits (1 Lec, 4 Lab)**

This is a study of cold foods and garnishes. Emphasis on design, techniques, and display of fine foods.

Prerequisite(s): CHEF 1401 or PSTR 1301 and

Co-requisite(s): CHEF 1205

Course Type: Technical

## **CHEF 1313 Food Service Operation/Systems 3 Credits (3 Lec, 0 Lab)**

This course is an overview of the information needs of food and lodging properties. Emphasis is on both front, back, and material management utilizing computer systems.

Course Type: Technical

## **CHEF 1314 A La Carte Cooking 3 Credits (2 Lec, 4 Lab)**

This course covers a la carte "cooking to order" concepts. Topics include menu and recipe interpretation and conversion, organization of work station, employment of appropriate cooking methods, plating, and saucing principles.

Prerequisite(s): CHEF 1205

Course Type: Technical

## **CHEF 1401 Basic Food Preparation 4 Credits (3 Lec, 3 Lab)**

This 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.

Co-requisite(s): CHEF 1205

Course Type: Technical

## **CHEF 1402 Principles of Healthy Cuisine 4 Credits (3 Lec, 3 Lab)**

This course is an introduction to the principles of planning, preparation, and presentation of nutritionally balanced meals. Alternative methods and ingredients will be used to achieve a healthier cooking style.

Prerequisite(s): CHEF 1401

Course Type: Technical

## **CHEF 1410 Garde Manger 4 Credits (2 Lec, 4 Lab)**

This is a study of cold foods and garnishes. Emphasis on design, techniques, and display of fine foods.

Prerequisite(s): CHEF 1401 or PSTR 1301 and

Co-requisite(s): CHEF 1205

Course Type: Technical

## **CHEF 1445 International Cuisine 4 Credits (2 Lec, 4 Lab)**

This course covers the study of 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 in other regions of the world. Pre-requisite: CHEF 1401, Co-requisite(s): CHEF 1205

Course Type: Technical

## **CHEF 2302 Saucier 3 Credits (2 Lec, 4 Lab)**

This course focuses on instruction in the preparation of stocks, soups, classical sauces, contemporary sauces, accompaniments, and the pairing of sauces with a variety of foods.

Prerequisite(s): CHEF 1401

Course Type: Technical

## **CHEF 2365 Practicum (or Field Experience) - Culinary Arts/Chef Training 3 Credits (0 Lec, 21 Lab)**

This course offers practical general workplace training supported by an individualized learning plan developed by the employer, the College and student.

Prerequisite(s): This course offered in conjunction with the Associate of Applied Science Culinary Arts-Chef Training degree. Departmental Approval required.

Course Type: Technical