

# 2024-2025 TTC Catalog - Culinary Arts (CUL)

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## **CUL 001 - Culinary Non-equivalent**

**Lec:** 0 **Lab:** 0 **Credit:** \*

Indicates credit given for culinary course work transferred from another college for which there is no equivalent course at TTC. \*Hours vary depending on external course.

**Grade Type:** Letter Grade

**Division:** Culinary Institute of Charleston

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## **CUL 103 - Nutrition**

**Lec:** 3.0 **Lab:** 0 **Credit:** 3.0

### **Course Offered**

Fall

Spring

This course is a study of general nutritional needs of the life cycle, including carbohydrates, proteins, fats, vitamins, and minerals. Practical applications for the food service professional are emphasized.

**Grade Type:** Letter Grade

**Division:** Culinary Institute of Charleston

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## **CUL 104 - Introduction to Culinary Arts**

**Lec:** 3.0 **Lab:** 0 **Credit:** 3.0

### **Course Offered**

Fall

Spring

Summer

This survey course introduces students to the world of culinary arts. Students will be exposed to culinary history, culinary organizations and branches of the culinary field that offer different opportunities in the profession.

**Grade Type:** Letter Grade

**Division:** Culinary Institute of Charleston

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## **CUL 105 - Kitchen Fundamentals**

**Lec:** 2.0 **Lab:** 3.0 **Credit:** 3.0

### **Course Offered**

Fall  
Spring  
Summer

This course introduces students to the foundations of sanitation, basic measurements, equipment identification and basic costing.

### **Prerequisite or Corequisite**

CUL 104

**Grade Type:** Letter Grade

**Division:** Culinary Institute of Charleston

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## **CUL 112 - Classical Foundations of Cooking**

**Lec:** 2.0 **Lab:** 3.0 **Credit:** 3.0

### **Course Offered**

Fall  
Spring  
Summer

This course introduces classical cooking techniques that include stock, soup and sauce making. Students apply moist and dry heat classical cooking techniques while working with grains, vegetables and proteins.

### **Prerequisite**

CUL 104  
and  
CUL 105

**Grade Type:** Letter Grade

**Division:** Culinary Institute of Charleston

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## **CUL 118 - Nutritional Cooking**

**Lec:** 2.0 **Lab:** 3.0 **Credit:** 3.0

### **Course Offered**

Fall  
Spring  
Summer

This course focuses on the principles of food nutrition (based on ADA standards) and international food pyramids. Students will create menus, prepare and cook meals while adhering to the principles of a balanced diet.

**Prerequisite**

CUL 112

or

BKP 101

or

BKP 102

**Grade Type:** Letter Grade

**Division:** Culinary Institute of Charleston

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## **CUL 123 - American Bistro**

**Lec:** 2.0 **Lab:** 3.0 **Credit:** 3.0

**Course Offered**

Fall  
Spring

In this course students apply cooking techniques and theories while producing soups, salads, sandwiches and specials in a fast-paced delivery system.

**Prerequisite**

CUL 112

**Grade Type:** Letter Grade

**Division:** Culinary Institute of Charleston

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## **CUL 128 - Culinary Management and Human Resources**

**Lec:** 2.0 **Lab:** 3.0 **Credit:** 3.0

**Course Offered**

Fall  
Spring

This course is the study of the theories and concepts of management with an emphasis on human relations skills and managerial techniques as applied to chefs and kitchen

managers. Legal aspects of the industry are introduced as part of human resources and executive team responsibilities.

**Prerequisite**

CUL 104

and

CUL 105

**Grade Type:** Letter Grade

**Division:** Culinary Institute of Charleston

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## **CUL 129 - Storeroom and Purchasing**

**Lec:** 2.0 **Lab:** 3.0 **Credit:** 3.0

**Course Offered**

Spring

Summer

This course combines purchasing theory with practical experience in the storeroom. Students develop skills in purchasing, developing requisitions, food transfers, inventory and organization of the storeroom.

**Prerequisite**

CUL 104

and

CUL 105

and

**Corequisite**

MAT 032

**Grade Type:** Letter Grade

**Division:** Culinary Institute of Charleston

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## **CUL 171 - Food and Beverage Controls**

**Lec:** 3.0 **Lab:** 0 **Credit:** 3.0

**Course Offered**

Fall

Spring

Summer

This course covers the principles and procedures involved in an effective food and beverage control system including standards determination, operating budgets, cost-

volume-profit analysis, income and cost control, menu pricing, labor cost control, and computer applications related to these concepts.

**Prerequisite**

CUL 129

and

MAT 155

**Grade Type:** Letter Grade

**Division:** Culinary Institute of Charleston

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## **CUL 178 - Farm to Plate**

**Lec:** 2.0 **Lab:** 3.0 **Credit:** 3.0

**Course Offered**

Spring

This course explores traditional farming methods used throughout South Carolina and around the world. Students will study heirloom varieties of vegetables as well as animal husbandry and feeds. Students will use farm products in traditional classical cooking methods and techniques.

**Prerequisite**

CUL 123

and

CUL 118

or

Departmental approval.

**Grade Type:** Letter Grade

**Division:** Culinary Institute of Charleston

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## **CUL 180 - French Regional Cuisines**

**Lec:** 2.0 **Lab:** 3.0 **Credit:** 3.0

**Course Offered**

Fall

Spring

This course is the study of the French regional cuisines of Normandy, Brittany, Savoy and Provence with an emphasis on service, standards, language, wines and beverage service. This course also includes cooking from select regions including Alsace-

Lorraine, Bordeaux, the Southwest and Paris. Students also study and produce classical French cuisine.

**Prerequisite**

CUL 118

and

CUL 123

**Grade Type:** Letter Grade

**Division:** Culinary Institute of Charleston

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## **CUL 186 - Mediterranean Cuisine**

**Lec:** 2.0 **Lab:** 3.0 **Credit:** 3.0

**Course Offered**

Fall

This course is the study of the cuisine of the Mediterranean and the Mediterranean Dietary Pyramid, including Spain, France, Italy, Middle East and North Africa. Emphasis is on the culture, cooking methods, food products and beverages of the various countries.

**Prerequisite**

CUL 118

**Grade Type:** Letter Grade

**Division:** Culinary Institute of Charleston

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## **CUL 187 - Cuisines of Asia**

**Lec:** 2.0 **Lab:** 3.0 **Credit:** 3.0

**Course Offered**

Spring

This course covers the basic influences, ingredients, utensils, and cooking techniques of various Asian cuisines. Students will identify the influence of Asian cuisines on western cooking and the development of East meets West cooking.

**Prerequisite**

CUL 118

and

CUL 123

**Grade Type:** Letter Grade

**Division:** Culinary Institute of Charleston

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## **CUL 188 - Italian Regional Cuisine**

**Lec:** 2.0 **Lab:** 3.0 **Credit:** 3.0

### **Course Offered**

Spring

This course covers the basic influences, ingredients, utensils and cooking techniques of various regions of Italy and her cuisine. Students will identify historical influences that have played an important part in shaping the food and culture of the country.

### **Prerequisite**

CUL 123

and

CUL 118

**Grade Type:** Letter Grade

**Division:** Culinary Institute of Charleston

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## **CUL 215 - Cuisine of the Americas**

**Lec:** 2.0 **Lab:** 3.0 **Credit:** 3.0

### **Course Offered**

Fall

Spring

This course is a study of the cuisine of the culinary regions of the United States, South and Central America, Mexico and the Caribbean. Students are exposed through lecture and practical hands-on experience to the history, cultural influences and types of food eaten in this area of the world. Each class will offer the student an opportunity to work in various cooking stations that represent cold and hot food preparation.

### **Prerequisite**

CUL 118

and

CUL 123

**Grade Type:** Letter Grade

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## **CUL 216 - International Cuisine**

**Lec:** 2.0 **Lab:** 3.0 **Credit:** 3.0

### **Course Offered**

Fall

Spring

This course is a study of the cuisines of the world, including Asia, Europe, the Mediterranean and Africa. Students are exposed to history, cultural influences and common recipes. Each class will offer the student an opportunity to work in various cooking stations that represent cold and hot food preparation.

### **Prerequisite**

CUL 118

and

CUL 123

**Grade Type:** Letter Grade

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## **CUL 230 - Therapeutic Nutrition**

**Lec:** 3.0 **Lab:** 0 **Credit:** 3.0

### **Course Offered**

Spring

This is an introductory course to the study of diet therapy of an individual with a health problem, the etiology of the disease, and the necessary diet modifications to aid in restoring the individual's health.

### **Prerequisite**

CUL 103

and

CUL 118

**Grade Type:** Letter Grade

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## **CUL 236 - Restaurant Capstone**

**Lec:** 2.0 **Lab:** 3.0 **Credit:** 3.0

### **Course Offered**

Fall



Spring

This course includes capstone competencies for culinary arts students. Students manage and work multiple stations, develop food specials, cost menus, take inventories, produce a menu analysis, and expedite food from the kitchen to the dining room in the student-run restaurant.

**Prerequisite**

CUL 215

and

CUL 216

**Grade Type:** Letter Grade

**Division:** Culinary Institute of Charleston

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## **CUL 238 - Culinary Marketing**

**Lec:** 3.0 **Lab:** 0 **Credit:** 3.0

**Course Offered**

Fall

Spring

Summer

This course is a study of marketing strategies to promote the chef, menu and restaurant or food service establishment.

**Prerequisite**

CUL 128

**Grade Type:** Letter Grade

**Division:** Culinary Institute of Charleston

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## **CUL 242 - Vegetarian and Vegan Cuisine**

**Lec:** 2.0 **Lab:** 3.0 **Credit:** 3.0

**Course Offered**

Fall

This course is the study of vegetarian and vegan cuisines. Students will prepare recipes and develop menus that represent specific dietary requirements of these cuisines to include lacto, lacto-ovo, micro- and macrobiotic. Natural dietary supplements are included as part of a healthy eating regimen that excludes animal proteins.

**Prerequisite**

CUL 112

**Grade Type:** Letter Grade

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## **CUL 277 - SCWE in Culinary Arts**

**Lec:** 0 **Lab:** 12.0 **Credit:** 3.0

### **Course Offered**

Fall

Spring

Summer

This course integrates culinary skills at an approved worksite related to the culinary industry.

Departmental approval

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## **CUL 280 - Butchery and Charcuterie**

**Lec:** 2.0 **Lab:** 3.0 **Credit:** 3.0

### **Course Offered**

Fall

Spring

Summer

This course develops advanced skills in butchering of meat and poultry products. Students will learn to turn lesser-used cuts into artisan charcuteries, sausages and cured meats, and to break down primal cuts of beef, lamb, veal, pork and wild game, turning pieces into retail or restaurants cuts.

### **Prerequisite**

CUL 112

**Grade Type:** Letter Grade

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## **CUL 297 - Advanced Stagerie**

**Lec:** 0 **Lab:** 12.0 **Credit:** 3.0

This advanced externship provides students the opportunity to work in a restaurant with a selected chef.

Departmental approval

**Grade Type:** Letter Grade

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## **CUL 299 - Special Topics in Culinary Studies**

**Lec:** 2.0 **Lab:** 3.0 **Credit:** 3.0

This course focuses on a specific purpose for, issue in or type of cooking such as regional world cuisines, food history or current trends in culinary or baking pastry arts.

Departmental approval

**Grade Type:** Letter Grade

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