

2018-2019 TTC Catalog - Culinary Arts (CUL)

CUL 104 - Introduction to Culinary Arts

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

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.

Prerequisite

ENG 100

and

MAT 031

or

appropriate placement

Grade Type: Letter Grade

Division: Culinary Institute of Charleston

CUL 105 - Kitchen Fundamentals

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

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

Prerequisite

ENG 100

and

MAT 032

Grade Type: Letter Grade

Division: Culinary Institute of Charleston

CUL 112 - Classical Foundations of Cooking

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

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

ENG 100

and

MAT 032

and

CUL 104

and

CUL 105

Grade Type: Letter Grade

Division: Culinary Institute of Charleston

CUL 118 - Nutritional Cooking

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

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

CUL 123 - American Bistro

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

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

CUL 127 - History of Diets in World Cultures

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

This course is a study of the history of food and its importance in world societies and religions. Students will analyze the use of dietary pyramids and the cultural phenomena of fad diets, sustainability issues and psychological eating disorders as they apply to social history.

Prerequisite

CUL 104

Grade Type: Letter Grade

Division: Culinary Institute of Charleston

CUL 128 - Culinary Management and Human Resources

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

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

CUL 129 - Storeroom and Purchasing

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

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

and

CUL 104

and

CUL 105

Grade Type: Letter Grade

Division: Culinary Institute of Charleston

CUL 171 - Food and Beverage Controls

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

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

or departmental approval

Grade Type: Letter Grade

Division: Culinary Institute of Charleston

CUL 178 - Farm to Plate

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

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 112

Grade Type: Letter Grade

Division: Culinary Institute of Charleston

CUL 180 - French Regional Cuisines

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

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

CUL 186 - Mediterranean Cuisine

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

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

CUL 187 - Cuisines of Asia

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

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

CUL 188 - Italian Regional Cuisine

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

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

CUL 215 - Cuisine of the Americas

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

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

Division: Culinary Institute of Charleston

CUL 216 - International Cuisine

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

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

Division: Culinary Institute of Charleston

CUL 236 - Restaurant Capstone

Lec: 0 **Lab:** 9.0 **Credit:** 3.0

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

CUL 238 - Culinary Marketing

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

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

Prerequisite

CUL 128

Grade Type: Letter Grade

Division: Culinary Institute of Charleston

CUL 242 - Vegetarian and Vegan Cuisine

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

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, microand macrobiotic. Natural dietary supplements are included as part of a healthy eating regimen that excludes animal proteins.

Prerequisite

CUL 112

Grade Type: Letter Grade

Division: Culinary Institute of Charleston

CUL 250 - Health and Culinary Non-Profit Organizations

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

This course introduces students to health and culinary non-profit organizations, including topics associated with grant-writing, management and marketing, and the requirements of governmental regulations

Prerequisite

CUL 128

Grade Type: Letter Grade

Division: Culinary Institute of Charleston

CUL 277 - SCWE in Culinary Arts

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

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

Departmental approval

Grade Type: Letter Grade

Division: Culinary Institute of Charleston

CUL 280 - Butchery and Charcuterie

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

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

Division: Culinary Institute of Charleston

CUL 297 - Advanced Stagerie

Lec: 0 **Lab:** 9.0 **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

Division: Culinary Institute of Charleston

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

Division: Culinary Institute of Charleston
