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

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**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

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**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
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

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

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

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**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

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**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

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**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

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**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

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**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

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**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

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**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

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**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, 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
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

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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  
**Division:** Culinary Institute of Charleston