

# Culinary Course Descriptions

## CA – CULINARY ARTS

### CA 102

#### Introduction to the Hospitality Industry (2/2)

An overview of the hospitality industry as observed through field trips, speakers and lectures. Management and chef positions in hotels, motels, health care facilities, clubs, restaurants, institutions, industrial plants and resorts are investigated and studied.

### CA 104

#### Bakery (5/12.50)

An introduction to the principles of professional baking. This course covers the preparation of yeast dough products, quick breads, doughnuts, layered dough, simple pastries, pies, cookies and basic dessert sauces.

### CA 105

#### Culinary Arts Skill Development (5/12.50)

Provides students with fundamental skills in quantity food preparation. Lectures cover cooking theory and principles, basic menu math and kitchen safety. Hands-on kitchen laboratory introduces the student to knife skills, basic cookery methods, stocks, sauces, soups, vegetable preparation, meat preparation, fish preparation, alternative proteins and breakfast cookery.

### CA 111

#### Restaurant Sanitation and Safety (2/2)

Principles of sanitation, characteristics and causes of food-borne illness; measures to prevent unsanitary conditions and food-borne illness are stressed. Includes kitchen safety and fire prevention. Course completion involves the National Food Service Industry and the Michigan Sanitation Training examinations.

### CA 112

#### Menu Planning and Nutrition (3/3)

Students plan menus for different types of commercial and institutional food service operations, and study layout and design of the printed menu for a restaurant of his/her choice. Basic nutrition for various age groups is presented. The student writes a low-calorie lunch, reads magazines and newspapers to detect food faddism and learns to interpret food and food supplement nutrition.

### CA 114

#### Food Production (5/12.50)

**Prerequisite:** CA105 – Students learn principles, procedures and standards of quantity and institutional-style cooking. Students prepare entrees, soups, salads, sandwiches and vegetables for the College's public restaurant, The Heritage. The proper use of tools and equipment is emphasized.

### CA 115

#### Table Service (5/12.50)

**Prerequisite:** A minimum grade of C- required in CA 105 – Restricted to program codes 151 (Culinary Arts) and 155 (Culinary Management) only. Principles of American table service are studied and practiced in the College's public restaurant, The Heritage; includes dining room management, customer relations and an exploratory introduction to several other types of table service. High school equivalent math and reading recommended.

### CA 124

#### Retail Baking (5/12.50)

A laboratory based course featuring production techniques unique to the fast growing in-store deli/bakery industry. Frozen breads, rolls, cookies, Scoop'n Bake muffins and scratch bag products particular to the retail bakeshop environment will be demonstrated. Point of sale and display merchandising are highlighted. Course will also include training in sales technique, inventory control, loss prevention and equipment cleaning and maintenance.

### CA 135

#### Cake Decorating Basics (2/2)

A hands-on study in decorating and finishing techniques for baked products with specific instruction on buttercream borders, flowers, flower sprays, writing styles, garland, figure piping and string work. Exposure to the industry uses of image transferring machines and air brushing will be given. Instruction will also be given in the production of icing and filling layer cakes and sheet cakes. Exposure to the industry's current accessories, novelties, tools, equipment and packaging will be provided.

### CA 136

#### Advanced Cake Decorating (2/2)

**Prerequisite:** CA 135 or permission of the instructor – Using basic skills already acquired, this course will be a continuation of a hands-on study in the application of buttercream with specific instruction in border variety and color accents incorporating three or more different flowers in a visually appealing spray. Various flower spray formations, enhancement of current writing skills in regard to message placement, size, flair, creativity, efficiency in the use of image transferring machines and air brushing color application will be taught. Instruction will also be provided in the production and assembly of specialty theme cakes and a two-tier traditional wedding cake.

### CA 137

#### Wedding Cake Design (2/2)

**Prerequisite:** CA 135 and 136 or permission of the instructor – A hands-on study in the production of three different wedding cake themes – Traditional, Country and Victorian – with specific instruction in theme creation by the use of buttercream flowers, hearts, lace, ruffles, borders, lattice and string work. Exposure to the industry's various tier separators, fountains and stands, wedding accessories and novelties will be studied. Instruction will be provided in utilizing strategies for planning, ordering, preparing, storing, assembling and safe transportation of a wedding cake.

### CA 138

#### Gum Paste, Rolled Fondant and Royal Icing (2/2)

**Prerequisite:** CA 135 and CA 136 or permission of the instructor – A hands-on introduction to current cake finishing techniques using the decorating media of gum paste and rolled fondant. The student will establish familiarity with the tools and equipment particular to this skilled environment. Production of royal icing centerpieces and rolled fondant cakes will be required. Instruction in the creation of floral centerpieces with the use of natural and artificial materials, along with the use of the airbrush for color accents will be explored. Accent techniques such as over-piping, brush embroidery, filigree, painting, crimping and embossing will be introduced.

### CA 140

#### Hospitality Forms and Formulas (4/4)

A course to introduce the forms and formulas specific to the hospitality industry. Topics include dry/liquid units of measure, metric measures, recipe costing and pricing, Butcher's Yield Tests, Baker's Percentages, recipe conversion, budgets, ledgers and breakeven analysis. Students will use forms and formulas similar to those used in managing food service operations.

### CA 141

#### Spanish for the Hospitality Industry (3/3)

A practical course for non-Spanish speaking hospitality students stressing vocabulary, basic sentence structure and conversational drills. This course will teach the students to participate in everyday conversations with Spanish speakers while at the same time guiding them through hospitality industry practices.

### CA 151

#### Introduction to Wine (2/2)

Familiarizes students with selected wines of France, Germany, Italy, and the United States, emphasizing those served in public dining establishments; includes history, label interpretation, wine laws, vocabulary, processing methods, demonstrations of proper service and decanting and tastings of imported and domestic wines.

## CA 160

### Ice Carving Basics (2/2)

The student will be introduced to the basics of ice carving. This course will include the safety procedures involved in ice carving, the tools and equipment used in making and carving ice and the basic skills needed to carve ice. Upon completion the student will be able to carve an identifiable carving using one standard block of ice.

## CA 180

### Cooperative Education In Culinary Arts (3/3)

**Prerequisite:** CA 104, 105, or 124 and prior written approval of Co-op

**Coordinator** – Students participate in a hospitality related cooperative program of work and learning activities involving employers and departmental instructional staff. Students work a minimum of 240 hours under supervision at approved employment locations. Performance is monitored by the instructional staff and the students' work location supervisor.

## CA 200

### Hospitality Management (3/3)

A study of specific duties, knowledge, and skills required of managers in the hospitality industry; fundamentals of management planning, organizing, staffing, direction, and control.

## CA 201

### Food Service Cost Controls & Financial Analysis (3/3)

**Prerequisite:** CA 140 Hospitality Forms and Formulas – Students learn to construct a food-service profit and loss statement, line by line and the cost control practices associated with each line. The relationships among sales, costs and profits are emphasized. The student will learn how to calculate and use the break even analysis and cash flow analysis as they apply to the food-service industry. An understanding of how to properly forecast sales and budget costs in the food-service industry is provided.

## CA 204

### Pastry (5/12.50)

**Prerequisite:** CA 104 – Hands-on pastry class designed to provide the students with modern and classical dessert making techniques. The art of making ice cream and sorbet, candies and chocolate decorations, tortes and fancy pastries, sugar work and centerpiece decorations, are among the many facets of pastry art explored and taught in this course. This course is designed to provide the students with practical bakery skills for restaurant, wholesale or retail bakeshop.

## CA 205

### Banquet and Catering (5/12.50)

**Prerequisite:** A minimum grade of C- is required in CA 105 plus CA 114 or CA 115 For students in the Culinary Arts or Culinary Management programs. Students learn the practical skills of buffet catering and banquet organization, by service in off- and on-premise catering operations. Emphasis on organization, preparation, service and meal experience will be covered. Techniques in charcuterie and cold food decoration as well as ice carving are studied.

## CA 209

### Principles of Food Preparation (3/3)

A lecture/demonstration class emphasizing the principles involved with the preparation of food. Students learn to recognize standard products and understand how products are affected by different preparation methods.

## CA 212

### Food Purchasing (2/2)

The purchasing practices and controls that help to insure profit for a foodservice operation are introduced. Foods are tasted to teach correct product specification. Products include cheese, leafy greens, canned fruits, vegetables and convenience foods.

## CA 224

### Bakery/Deli Operations (5/12.50)

Students develop management and operational skills in hands-on training centers using a systems approach. Skills developed include food, beverage and labor cost controls; scheduling, cash control, inventory management, training methods, communication, computer aided management and equipment maintenance necessary to plan, manage and evaluate retail deli, banquet and restaurant operations. Students receive training in food preparation and service for retail and banquet operations.

## CA 234

### Hospitality Marketing (3/3)

Students learn the principles of marketing as applied in today's hotel-motel and restaurant industry. The student will learn how to do product and market analysis, how to develop marketing plan, sales promotion and advertising methods, public relations and marketing management as it relates to the hospitality industry.

## CA 235

### Beverage Management (2/2)

Introduces the methods for identification, management and control of beverages used in the hospitality industry. The course will include lectures and tastings of the actual products. Topics will include wine production, grape varieties, production areas, label interpretation, wine laws, service methods, and controls. Nonalcoholic beverages will be discussed; topics include coffee and tea production, identification and service as well as soft drinks.

## CA 238

### Computer Applications in Food Service (2/2)

**Prerequisite:** CO 101 or permission of the instructor – A lecture/demonstration course designed to familiarize students with specific applications of computer programs for use in food-service operations. Students receive hands-on instruction and complete assignments using selected software programs.

## CA 244

### Advanced Food Production (5/12.50)

**Prerequisite:** A minimum grade of C- required in CA 104 (or 105 or 124, or combo) Designed for second year culinary arts and culinary management students. Students learn classical food preparation by preparing meats, game, stocks, soups and sauces. In addition, students further develop their skills in garde manger and world cuisines. They learn to prepare foods "à la minute". Other areas covered include the preparation of foods for different dietary needs, recipe writing and understanding. High School equivalent math and reading skills.

## CA 245

### Advanced Table Service (5/12.50)

**Prerequisite:** A minimum grade of C- required in CA 115 – Students learn dining room restaurant function including à la carte service, French tableside including starters, entrees, desserts and/or coffees, dining room management, wine service, and menu merchandising. Emphasis is given to all elements of guest service and employability skills as advanced students serve dinner to guests in The Heritage Restaurant. This course also includes lectures and tastings covering wines and responsible alcohol service. The National Restaurant Association ServSafe program is utilized and students are required to earn their national ServSafe certification in responsible alcohol training.

## CA 250

### Nutrition (3/3)

This course offers a comprehensive review of foods, nutrients and nutrition. Major nutrient classes: carbohydrates, fats, protein, vitamins, minerals and water will be investigated. The relationship of foods and nutrients to areas of current interest including diet and disease (diabetes, high blood pressure, heart disease and cancer, etc.) weight control, diet and exercise, dietary from pregnancy through older adulthood will be discussed. Current dietary recommendations including the Food Guide Pyramid, U.S. Dietary Guidelines and Recommended Dietary Allowances (RDA) will be compared and contrasted.

## CA 275

### Food and Society (3/3)

Explores the connection between food and society. Using disciplinary reference material, students will review studies from nutrition, anthropology, medicine, history, psychology, political economy and sociology. Students will explore contemporary interactions of food and society, including the relationship between culture and technology, society and human values and their influence on what we eat.

## CA 280

### International Studies in Cuisine and Culture (3/3)

A study of the modern day foodservice of a foreign country. Students will examine the geographical, religious, social and economic influences on a country's cuisine. Emphasis will be placed on researching the aquaculture, agriculture, and viniculture of the regions being studied. An instructor-led study tour of the foreign country, by the students, is an essential requirement of the course. A travel fee will be assessed to cover related expenses.