

CULINARY ARTS (CUL)

All CUL, HOS, and PAS courses numbered 100 and above may be applied to the major field and elective requirement for the Associate in Arts and Associate in Science degrees.

CUL 101 Cooking Fundamentals I (4) 1,6

Introduction to the basic foundation skills necessary in commercial cooking. Including but not limited to the following areas: knife skills, flavorings, herbs and spices, mise en place, egg cookery, dairy, foundational cooking methods, measurements, equipment identification and use. (1.2) Proficiency Credit Available (2 EILST) Pass/No Credit Not Available.

In-District Tuition/Fees: \$740 (effective 2024/25 academic year)

In-district tuition rates are subject to change based on Board approval.

Prerequisite: Reading: Grade of C or better in RDG 091 or LTC 099, or satisfaction of other placement criteria. Math: Grade of C or better in MTH 090, or satisfaction of other placement criteria.

Semester(s) Offered: Fall and Spring

CUL 106 ServSafe Manager Certification (1) 1,0

National Restaurant Association Educational Foundation ServSafe Certification course for all foodservice employees and managers. Illinois requires eight hours minimum of sanitation training to work with or touch any raw or packaged food product. In addition the Illinois law requires passing the certification exam with a 70% or higher every five years. (1.2) Proficiency Credit Available (2E) Pass/No Credit Not Available.

In-District Tuition/Fees: \$135 (effective 2024/25 academic year)

In-district tuition rates are subject to change based on Board approval.

Prerequisite: Reading: Grade of C or better in RDG 091 or LTC 099, or satisfaction of other placement criteria.

Semester(s) Offered: Fall and Spring

CUL 110 Cooking Fundamentals II (6) 2,8

This course is a continuation of Cooking Fundamentals I with emphasis on the knowledge and preparation of stocks, sauces, vegetables, starches, and healthy cooking. All sections will touch on global cooking concepts and recipes. (1.2) Proficiency Credit Available (2 TSHIE) Pass/No Credit Not Available.

In-District Tuition/Fees: \$1010 (effective 2024/25 academic year)

In-district tuition rates are subject to change based on Board approval.

Prerequisite: (1) Grade of C or better in CUL 101; and (2) Grade of C or better in HOS 212 or concurrent enrollment or consent of instructor.

Semester(s) Offered: Fall and Spring

CUL 203 Meats and Seafood Principles (6) 2,8

This course is an introduction to meat, poultry, and seafood fabrication for food service operations. In this course, students learn the fundamentals of purchasing, receiving, handling and storing of these center of the plate items, as well as techniques for fabricating cuts for the professional kitchen. Building on skills acquired in previous courses, students apply dry and moist heat methods to cooking meat, poultry and seafood, including the appropriate sauces, garnishes and accompaniments. Importance is placed on work habits, mise-en-place, service techniques and the final products as served to the public. (1.2) Proficiency Credit Not Available Pass/No Credit Not Available.

In-District Tuition/Fees: \$1010 (effective 2024/25 academic year)

In-district tuition rates are subject to change based on Board approval.

Prerequisite: Grade of C or better in CUL 103 or CUL 110

Semester(s) Offered: Fall and Spring

CUL 205 Culinary Internship (4) 0,0

This course is designed to give the student valuable hands on experience by entering into a partnership with industry. The internship agreement will last for a minimum of 320 hours. Under the supervision of a faculty member and designated employer, the student will participate in the day-to-day operations of the selected foodservice site. During the internship period, the student will be responsible for preparing four term papers relating to the specific operation. Upon completion of this course, the student's performance will be evaluated by the employer. (1.2) Proficiency Credit Available (2 EFILMST) Pass/No Credit Not Available.

In-District Tuition/Fees: \$540 (effective 2024/25 academic year)

In-district tuition rates are subject to change based on Board approval.

Prerequisite: Grade of C or better in CUL 203

Semester(s) Offered: Fall, Spring and Summer

CUL 207 Garde Manger (4) 2,4

The course will explore both the practical application of classic preservation methods along with modern cold food preparation techniques and pantry production. Traditional approaches, elements of artistry, new culinary concepts, and innovative methods will be addressed. Examples of various foods to be prepared will be: cold sauces and condiments, hot and cold sandwiches, cured and smoked foods, sausage production, terrines and pâtés, cheeses and hot and cold hors d'oeuvres. Various styles of presenting food and preparing buffets will be also be emphasized. Upon completion, students should be able to exhibit an understanding of the cold kitchen and its related terminology. This course will provide the fundamentals necessary to build Garde Manger skills, which are essential for all foodservice professionals. (1.2) Proficiency Credit Not Available Pass/No Credit Not Available.

In-District Tuition/Fees: \$740 (effective 2024/25 academic year)

In-district tuition rates are subject to change based on Board approval.

Prerequisite: Grade of C or better in CUL 203 or concurrent enrollment in CUL 203

Semester(s) Offered: Fall and Spring

CUL 208 Food Production (6) 3,9

This class introduces the student to an ala carte restaurant with emphasis on the day-to-day operations of the kitchen. The student will be able to interpret menus and recipes, calculate quantities, assemble food and equipment materials and employ appropriate cooking, plating and saucing principles. The student will also be able to identify and correct cooking errors, organize work stations for productive performance and serve as a member of a team. The restaurant is designed to provide students with valuable real world experience in modern dining food production incorporating Global cooking techniques. Students will be able to identify various allergens common in modern dining situations, as well as varied lifestyle choices demanded by the dining public. Students will apply skills from previous production classes and be responsible for creating and preparing a final practical menu to be served to the dining public. (1.2) Proficiency Credit Not Available Pass/No Credit Not Available.

In-District Tuition/Fees: \$1010 (effective 2024/25 academic year)

In-district tuition rates are subject to change based on Board approval.

Prerequisite: (1) Grade of C or better CUL 207 or concurrent enrollment in CUL 207 with instructor consent; and (2) CUL 106 or concurrent enrollment.

Semester(s) Offered: Fall and Spring

CUL 210 Ice Carving (3) 1,4

A beginning course in the art of ice sculpting and carving with emphasis on tools, safety, ice tempering and hands on practice of beginner to intermediate pieces. (1.2) Proficiency Credit Not Available Pass/No Credit Not Available.

In-District Tuition/Fees: \$705 (effective 2024/25 academic year)

In-district tuition rates are subject to change based on Board approval.

Prerequisite: Grade of C or better in CUL-106.

Semester(s) Offered: Spring