

CUISINE (CUIS)

Culinary Fundamentals I
CUIS 110 5 Credits/Units

2 hours of lecture / 6 hours of lab

Prerequisite: CAP 42 (grade of "C" or higher) or placement into Math level 10, eligibility for ENGL 99, and concurrent enrollment in CUIS 110 and CUIS 111.

Introduction to fundamentals of cooking. Includes history of food service industry, professionalism in the workplace, kitchen safety and sanitation, nutrition, equipment, kitchen math, weights and measures, knife skills, aromatics and flavorings. Theory of cooking methods, stocks and sauces. [GE]

Professional Cooking I
CUIS 111 8 Credits/Units

16 hours of lab

Prerequisite: CAP 42 (grade of "C" or higher) or placement into Math level 10, eligibility for ENGL 99, and concurrent enrollment in CUIS 110 and CUIS 111.

Hands-on preparation of product utilizing those skills introduced in culinary fundamentals I. Emphasizes kitchen safety, knife skills, basic cooking preparations, sanitation, stock preparation, basic meat/protein fabrication. Production for customer service and application of techniques through kitchen station rotation. [GE]

Culinary Fundamentals II
CUIS 120 5 Credits/Units

2 hours of lecture / 6 hours of lab

Prerequisite: CUIS 110 and CUIS 111 (grades of "C" or higher), and concurrent enrollment in CUIS 120 and CUIS 121.

Continuation of Culinary Fundamentals I with greater emphasis on cooking techniques, specific food and flavoring identification, nutrition with healthy cooking techniques, breakfast cookery, salads, cold dressings and sauces. Introduction to regional and international fare. [GE]

Professional Cooking II
CUIS 121 8 Credits/Units

16 hours of lab

Prerequisite: CUIS 110 and CUIS 111 (grades of "C" or higher), and concurrent enrollment in CUIS 120 and CUIS 121.

Hands-on preparation of product utilizing those skills introduced in Culinary Fundamentals I and II through kitchen station rotation. Emphasis on breakfast cookery, healthy cooking, regional and international dishes for customer service. Apply cooking techniques and refine customer service through kiosk service and station rotation. [GE]

Culinary Fundamentals III
CUIS 130 5 Credits/Units

2 hours of lecture / 6 hours of lab

Prerequisite: CUIS 120 and CUIS 121 (grades of "C" or higher), and concurrent enrollment in CUIS 130 and CUIS 131

Introduction to restaurant-level cooking, menu planning, preparing/producing complete meals, restaurant and dining organization. Focus on recipe conversions, yields, and yield grades, fabrication, plate presentation, inventory and cost controls. [GE]

Professional Cooking III
CUIS 131 8 Credits/Units

16 hours of lab

Prerequisite: CUIS 120 and CUIS 121 (grades of "C" or higher), and concurrent enrollment in CUIS 130 and CUIS 131

Hands on preparation of product utilizing those skills introduced in culinary fundamentals theory through kitchen station rotation. Emphasis on breakfast cookery, healthy cooking, regional and international dishes for customer service. Apply cooking techniques and refine customer service through kiosk service and station rotation. [GE]

Classic and Modern Soups and Sauces
CUIS 140 2 Credits/Units

1 hours of lecture / 2 hours of lab

Prerequisite: CUIS 110 and CUIS 111 (grades of "C" or higher)

Hands-on exploration of classic soups and sauces and their advancement into the modern cuisine. Create updated versions to reflect today's culture and healthy lifestyle. [GE]

Meat Cutting and Fabrication
CUIS 141 3 Credits/Units

1 hours of lecture / 4 hours of lab

Prerequisite: CUIS 110 and CUIS 111 (grades of "C" or higher)

Identification of carcass and boxed meats and their fabrication into restaurant cuts. Cutting of poultry, beef, hog, lamb, fish and introduction to sausage production. [GE]

Wine, Beer, Spirits and Food Pairings
CUIS 142 2 Credits/Units

1 hours of lecture / 2 hours of lab

Prerequisite: CUIS 110 and CUIS 111 (grades of "C" or higher)

Gain an understanding of how to choose a wine, beer or spirit to compliment a dish. Discuss flavor profiles and how incorporating beverages can elevate the dining experience. Hands on use of beverages in production of a variety of flavorful dishes. [GE]

Restaurant Baking
CUIS 143 2 Credits/Units

1 hours of lecture / 2 hours of lab

Prerequisite: CUIS 110 and CUIS 111 (grades of "C" or higher)

Introduction of restaurant style baking including yeast breads, biscuits, scones, muffins, cookies, pies, quick breads, plated desserts and sauces. Basic understanding of baking science. [GE]

Banquet and Buffet Planning and Execution
CUIS 144 2 Credits/Units

1 hours of lecture / 2 hours of lab

Prerequisite: CUIS 110 and CUIS 111 (grades of "C" or higher)

Effective planning and execution of banquet and buffet operations including service, buffet settings, menu design, yields, and cooking techniques. Includes hors d'oeuvres production and basic garniture. [GE]

Wine Appreciation
CUIS 145 3 Credits/Units

3 hours of lecture

A course designed for the student to understand the components necessary to becoming a competent and consistent wine taster and appreciator, a valuable asset for the wine enthusiast. [GE]

Culinary Essentials
CUIS 146 5 Credits/Units

3 hours of lecture / 4 hours of lab

A hands-on approach of learning basic kitchen skills. Emphasizes kitchen safety, knife skills, basic cooking preparations, sanitation, stock preparation, basic meat/protein fabrication. This course is designed for both beginners and those who want to enhance their cooking skills. [GE]

Barbeque CUIS 147 2 hours of lecture / 4 hours of lab Prerequisite: CUIS 110 and CUIS 111 (grades of "C" or higher) A hands-on approach of learning basic barbecue and grilling techniques. Emphasizes kitchen safety, knife skills, basic rub, marinade and sauce preparation, sanitation, indirect cooking, basic meat/protein fabrication, cold smoking and preservation. This course is designed for both beginners and those who want to enhance their barbecue and grilling skills. [GE]	Basics 4 Credits/Units	Management and Banquet Theory CUIS 220 2 hours of lecture / 6 hours of lab Prerequisite: CUIS 210 and CUIS 211 (grades of "C" or higher), and concurrent enrollment in CUIS 220 and CUIS 221 Explores the expectations of a kitchen manager through numerous aspects of the position including leadership, safety and sanitation, training, production and service, menu and sales analysis and cost control. Banquet and catering practices. Identify and arrange internship with a local food service vendor. Plan activities in preparation of final quarter capstone project. [GE]	5 Credits/Units
Advanced CUIS 148 1 hours of lecture / 2 hours of lab Prerequisite: CUIS 110 and CUIS 111 (grades of "C" or higher) Hands-on practical application of Garde Manger applications including garnishes, carvings and classic chaud froid. [GE]	Garde Manger 2 Credits/Units	Management Practices CUIS 221 16 hours of lab Prerequisite: CUIS 210 and CUIS 211 (grades of "C" or higher), and concurrent enrollment in CUIS 220 and CUIS 221 Utilizing acquired skills, supervise workers in food service settings. Manage product ordering, inventory and control for selected menu. Display proper execution of the entire menu including preparation, personnel management, service, menu and sales analysis. [GE]	8 Credits/Units
Selected CUIS 180 5 hours of lecture Selected topics in Cuisine. Topics vary and course theme and content change to reflect new topics. Because the course varies in content, it is repeatable for credit. Specific topics are listed in the quarterly class schedule.	Topics 1-5 Credits/Units	Cuisine Capstone CUIS 230 1 hours of lecture / 10 hours of lab Prerequisite: CUIS 220 and CUIS 221 (grades of "C" or higher), and concurrent enrollment in CUIS 230 and CUIS 231 In conjunction with the management of assigned kitchen stations, students in their final quarter shall plan and execute one or more restaurant dinner service, and/or banquet service to include menu planning, inventory and requisition, kitchen management and function execution. [GE]	6 Credits/Units
CAREER CUIS 200 1 hours of lecture / 16 hours of lab Prerequisite: CUIS 130 and CUIS 131 (grades of "C" or higher). Apply acquired knowledge providing food service to the campus community through Kiosk cookery and an industry internship. Rotate within various cooking stations to hone culinary skills preparation of second year curriculum. Take part in the first of two internships, supervised on-the-job work experience at an approved industry location, preferably a Career Launch partner, with specific learning objectives and employer evaluation. Apply and hone culinary skills, as well as, further develop employment skills within industry. [GE]	EXPLORATIONS 9 Credits/Units	Industry Internship CUIS 231 12 hours of clinical Prerequisite: CUIS 220 and CUIS 221 (grades of "C" or higher), and concurrent enrollment in CUIS 230 and CUIS 231 Supervised on-the-job work experience at an approved industry location in the local community with specific learning objectives and employer evaluation. Students will apply and hone their culinary skills, as well as, further develop employment skills within industry. [GE]	4 Credits/Units
Advanced CUIS 210 2 hours of lecture / 6 hours of lab Prerequisite: CUIS 130, CUIS 131 and CUIS 200 (grades of "C" or higher), and concurrent enrollment in CUIS 210 and CUIS 211. Advanced theory with emphasis on international and regional cuisine including terminology, nutrition discussion, menu feasibility and ingredient identification, international cooking methods and adaptations. Advanced plate presentation, garnitures, menu writing and recipe study. Understanding of management skills focusing on team leadership. Introduction to banquet and buffet. [GE]	Culinary Fundamentals 5 Credits/Units	Selected Topics CUIS 280 5 hours of lecture Selected topics in Cuisine. Topics vary and course theme and content change to reflect new topics. Because the course varies in content, it is repeatable for credit. Specific topics are listed in the quarterly class schedule. [GE]	1-5 Credits/Units
Advanced CUIS 211 16 hours of lab Prerequisite: CUIS 130, CUIS 131 and CUIS 200 (grades of "C" or higher), and concurrent enrollment in CUIS 210 and CUIS 211. Utilizing skills and knowledge gained, focusing on international and regional cuisine, prepare meals for campus service. Build management skills by supervision of students in skills and teamwork to achieve food service goals through rotation within the food service areas and/or banquet and buffet settings applying appropriate customer relations. [GE]	Culinary Practices 8 Credits/Units	Special Projects CUIS 290 6 hours of lecture Opportunity to plan, organize and complete special projects approved by the department. [GE]	1-6 Credits/Units