

CULINARY ARTS PROGRAM (CAP)

CAP 100 Introduction to Hospitality 5 Credits

Develops an understanding of the hospitality industry and career opportunities in the hospitality field. Familiarizes students with the organizational structure and basic functions of departments within hospitality and food service establishments.

Prerequisite: Prerequisite: Appropriate placement for MATH 092 and ENGL 095

CAP 103 Sanitation 3 Credits

Develops an understanding of the basic principles of sanitation and safety and how it applies to food service operations.

Prerequisite: Prerequisite: Appropriate placement for ENGL 095 and MATH 092 or ABE 065 or instructor's permission. Completion of CAP 100 with a C or better is required for CAP students. CAP students must be co-enrolled in CAP 103 and CAP 110.

CAP 110 Culinary Fundamentals 7 Credits

Introduces basic quantity food cooking and the further development of skills in knife, tool, and equipment handling. Emphasizes vegetable and starch preparation and basic sauce station production and organization, including an introduction to stocks, grand sauces and their derivatives, and soup formulas.

Prerequisite: Prerequisite: Completion of CAP 100 with a C or better. Concurrent enrollment in CAP 103.

CAP 115 Meat, Poultry, and Seafood Fabrication 6 Credits

Introduces basic quantity food cooking with an emphasis on meat, poultry, seafood fabrication, portion control, and preservation. Students will also develop skills in knife and tool handling and equipment operation.

Prerequisite: Prerequisites: Concurrent enrollment in CAP 120. Completion of CAP 103 with a C or better and CAP 110 with a C or better.

CAP 120 Cold Food Production 6 Credits

Introduces basic salad and cold sandwich preparation for volume food service operations. Organization of pantry and delicatessen stations with an emphasis on speed, quantity production, and plate presentation.

Prerequisite: Prerequisites: Concurrent enrollment in CAP 115 and completion of CAP 103 with a $\geq C$ or better and CAP 110 with a $\geq C$ or better

CAP 125 Garde Manger 6 Credits

Covers advanced cold food presentation including the preparation of hors d'oeuvres and canapés, pates, terrines, galantines, and cured and smoked foods. There is an emphasis on cold food artistry.

Prerequisite: Prerequisites: Concurrent enrollment in CAP 130. Completion of CAP 115 with a $\geq C$ or better and CAP 120 with a $\geq C$ or better.

CAP 130 Dining Room Operations 6 Credits

Develops an understanding of dining room service functions with an emphasis on quality customer service. Familiarizes students with the varieties of alcoholic and non-alcoholic beverages and the laws related to responsible alcohol service.

Prerequisite: Prerequisites: Concurrent enrollment in CAP 125. Completion of CAP 115 with a $\geq C$ or better and CAP 120 with a $\geq C$ or better.

CAP 235 Culinary Baking 6 Credits

Applies the fundamentals of baking science to the preparation of a variety of bakery products. Students will gain an understanding of the use and care for equipment normally found in the bakeshop.

Prerequisite: Prerequisites: Concurrent enrollment in CAP 240. Completion of CAP 125 with a $\geq C$ or better and CAP 130 with a $\geq C$ or better.

CAP 240 Hot Line Production I 6 Credits

Covers advanced quantity cooking with an emphasis on classical cooking methods and techniques, including pre-preparation and portion control. Emphasizes restaurant style hot line production and organization and café style short order breakfast and lunch production.

Prerequisite: Prerequisites: Concurrent enrollment in CAP 235. Completion of CAP 125 with a $\geq C$ or better and CAP 130 with a $\geq C$ or better.

CAP 245 Hot Line Production II 6 Credits

Covers advanced quantity cooking with an emphasis on classical cooking methods and techniques, including pre-preparation and portion control. Emphasizes sauté, pan searing, and poaching, and restaurant hot line production and organization.

Prerequisite: Prerequisites: Concurrent enrollment in CAP 248. Completion of CAP 235 with a $\geq C$ or better and CAP 240 with a $\geq C$ or better.

CAP 248 Hot Line Production III 6 Credits

Covers advanced quantity cooking with an emphasis on classical cooking methods and techniques, including pre-preparation and portion control. Emphasizes sauté, grilling, and restaurant hot line production and organization.

Prerequisite: Prerequisites: Concurrent enrollment in CAP 245. Completion CAP 235 with a $\geq C$ or better and CAP 240 with a $\geq C$ or better.

CAP 250 Menu Development 6 Credits

A hands-on supervisory course covering coordination of production in a quantity food preparation environment, and coordination of dining room operations for daily seating and special events. The emphasis will be on menu development, including understanding the functions of a menu, menu planning resources, food cost, break-even analysis, menu pricing strategy, and developing the physical menu.

Prerequisite: Prerequisites: Concurrent enrollment in CAP 255. Completion of CAP 245 with a $\geq C$ or better and CAP 248 with a $\geq C$ or better.

CAP 255 Restaurant Management 6 Credits

A hands-on supervisory course covering coordination of production in a quantity food preparation environment, and coordination of dining room operations for daily seating and special events. The emphasis will be on the supervision of personnel in the kitchen and the dining room, and production skills, including purchasing, receiving, and storing supplies.

Prerequisite: Prerequisites: Concurrent enrollment in CAP 250. Completion of CAP 245 with a $\geq C$ or better and CAP 248 with a $\geq C$ or better.