CULA - Culinary Arts

CULA 102. Introduction to Culinary Arts. 3 Credits. (2 Lec, 1 Lab) F
This course will introduce students to the variety of skills, equipment, culture and careers associated with culinary arts and the food service profession. Classes will expose students to kitchen sanitation principles, culinary vocabulary, and safe usage of culinary tools and equipment.

CULA 103. Professional Chef I. 3 Credits. (1 Lec, 2 Lab) F
PREREQUISITE: CULA 102 and CULA 105 either as Prerequisites or co-requisites. This course will introduce the required foundational skills expected for a Professional Chef. Fundamental cooking and baking theories, techniques and principles for professional cooking, baking and food service will be presented and practiced.

CULA 105. Food Safety Sanitation. 3 Credits. (3 Lec) F
This course will teach the sanitation procedures for a clean, safe, and sanitary food service environment. Instruction will be given on safe, sanitary food handling and why this is critical in a professional food service environment.

CULA 250. Hospitality Supervision and Customer Service. 3 Credits. (3 Lec) S
PREREQUISITE: HTR 107 Introduction to Hospitality Management; Gallatin College students are exempt from prerequisite. A holistic analysis of concepts, methods, and strategies that are necessary for success in hospitality supervision and customer service.
Font Notice

This document should contain certain fonts with restrictive licenses. For this draft, substitutions were made using less legally restrictive fonts. Specifically:

Times was used instead of Adobe Garamond Pro.

The editor may contact Leepfrog for a draft with the correct fonts in place.