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. 4 Credits. (2 Lec, 2 Lab) S
This experiential 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. Gallatin College.

CULA 104. Professional Chef II. 4 Credits. (1 Lec, 3 Lab) F
Professional Chef II will prepare the student chef to enter the hospitality industry. Students will work scheduled sous chef shifts, coordinate pop-up events, build menus, cost and develop recipes, and purchase goods. Additionally, students will continue to build culinary skills while cooking regional American foods. A final portfolio project will be required to document accomplishments, certifications, affiliations, and coursework.

CULA 105. Food Safety Sanitation. 1 Credit. (2 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 131. World Cuisine. 3 Credits. (1 Lec, 2 Lab) S
This experiential course will explore world cuisines and cookery. Students will become acquainted with food customs, traditions, and ingredients and then prepare dishes for evaluation. Students will select recipes, develop menus, cost the dishes and menus, and purchase accordingly.

CULA 157. Pantry and Garde Manager. 3 Credits. (1 Lec, 2 Lab) F
Garde Manger introduces students to techniques, procedures and operations of the Garde Manger chef and cold kitchen (pantry). The preparation of salads, sauces, sandwiches, cheeses, and hors d'oeuvres will be covered in this class. Additionally, students will gain hands-on experience producing cold meat and fish dishes, carving ice butter and lard centerpieces, and designing cold food buffets.

CULA 161. Meats and Vegetables. 3 Credits. (1 Lec, 2 Lab) S
This course will explore meats, vegetables, nuts and legumes as ingredients and center of the plate foods. A variety of cooking techniques and procedures will be utilized to complement foods and to cook to proper degree of doneness. The course work will reiterate, and expand upon, the skills learned in CULA 102 Intro to Culinary Arts and CULA 103 Professional Chef.

CULA 165. Baking and Pastry. 4 Credits. (2 Lec, 2 Lab) S
This experiential course covers baking and pastry fundamentals including the history, terminology, ingredients, technology, equipment, storage, and sanitation in the bakery. There will be a focus on wheat, flours, grains, and fermentation. Students gain experience in using various mixing, holding, and baking techniques to create breads, laminated doughs, quick breads, and pastry items.

CULA 220. Purchasing and Cost Control. 2 Credits. (2 Lec) S
PREREQUISITES: M 108 or ACTG 101. The propose of this course is to develop an understanding of purchasing and receiving procedures in foodservice operations. This class will examine ways to maximize profits and minimize waste by establishing quality standards, procurement practices, and inventory control.

CULA 247. Bar and Beverage Management. 3 Credits. (3 Lec) F
Introduction to wine, beer, spirits, coffee and non-alcoholic beverages from a culinary perspective. Students will examine production, labeling, and laws of the beverage industry. Proper service, presentation and storage of beverages will be reviewed. This course will emphasize skills needed to pair food and beverage in casual and fine dining establishments.

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.

CULA 255. Montana Meats and Charcuterie. 3 Credits. (1 Lec, 2 Lab) F
CULA 255 will analyze traditional butchery techniques and small batch charcuterie production. Students will gain hands-on experience processing meats, fowl, and seafood. Demonstrated techniques will include whole animal butchery, seam cutting, dry-aging, boning, curing, drying, brining, fermentation, potting, preserving, forcemeats, and sausage production.
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.