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: 4 Credits (2 Lec, 2 Lab)
(Sp) 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. This course will also include practicum hours outside of class.

CULA 105 Food Safety Sanitation: 1 Credits (1 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 106 Kitchen and Food Production Fundamentals : 2 Credits (1 Lec, 1 Lab)
COREQUISITE: CULA 105, CULA 108, CULA 112. (Su) Culinary Skills majors only. CULA 106 touches on topics and specific kitchen skills aiming for development of foundational knowledge and abilities expected for a Culinarian entering the workforce. Product identification, culinary history, and an introduction to food systems will be introduced

CULA 108 Station Cookery: 3 Credits (3 Lab)
COREQUISITE: CULA 105, CULA 106, CULA 112. (Su) Culinary Skills majors only. This course teaches the fundaments of working and managing professional kitchen "Stations": Grill, Saute, Fryer, Expo, Lunch, Breakfast, Bakeshop, and aspects of banquet/catering service. Product preparation/organization, ala carte cooking techniques, line communication, order assembly, and guest service will be introduced

CULA 112 Fundamentals of Protein Cookery: 4 Credits (1 Lec, 3 Lab)
COREQUISITE: CULA 105, CULA 106, CULA 108. (Su) Culinary Skills majors only. This course focuses on specific kitchen skills and cooking abilities of proteins, including identification of muscle types, fabrication of cuts, appropriate cooking methods, doneness and textures, and plating and presentation

CULA 123 American Regional Cuisine: 3 Credits (1 Lec, 2 Lab)
(F) CULA 123 is an experiential course that will introduce American regional cuisines, ingredients, preparation methods, and cultural influences on foods. Kitchen labs will focus on taste, flavors, and styles of America's diverse cuisines. Students will demonstrate advanced cooking techniques with an emphasis on critical thinking then evaluate completed dishes. Repeatable up to 3 credits.

CULA 131 World Cuisine: 3 Credits (1 Lec, 2 Lab)
(Sp) This experiential course will explore world cuisines and cookeries. Students will become acquainted with food customs, traditions, and ingredients and then prepare dishes for evaluation. Students will select recipes, develop menus, and purchase accordingly.

CULA 157 Pantry and Garde Manager: 3 Credits (1 Lec, 2 Lab)
(Sp) 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 (3 Lec)
(Sp) 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)
(Sp) 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)
PREREQUISITE: ACTG 101 or M 108 or M 105Q or M 121Q or M 151Q or M 161Q or M 171Q. (Sp) 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)
PREREQUISITE: HTR 107. (Sp) 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) This experiential learning course analyzes 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.

CULA 265 Dairy Foods and Culturing: 2 Credits (1 Lec, 1 Lab)
(Sp) This experiential course will familiarize students with traditional and modern techniques of cheese making, dairy culturing, basic fermentation and preserving. Sanitation and HACCP procedures will be applied to the production of foods such as crème fraîche, kefir, yogurt, cheeses, ginger beer, shrub, kombucha, kimchi, and sauerkraut.

CULA 280 Senior Practicum: 3 Credits (3 Lab)
PREREQUISITE: CULA 102, CULA 103, and CULA 104. (Sp) CULA 280 Senior Practicum will serve as an experiential capstone course in which students will plan and prepare dinners for paying guests utilizing the skill set they have accumulated throughout their culinary coursework. This course will also focus on menu design, facilities planning, marketing, labor, purchasing, writing a business plan and critiquing the work of other teams

CULA 298 Internship: 3 Credits (3 Other)
(F, Sp) The Internship is a required course, in which the student applies the concepts and competencies learned while in school in a real-world environment, under the supervision of an industry professional.