Culinary Arts

Description
Gallatin College's Culinary Arts teaches students relevant coursework and offers experiential education in the Culinary Arts profession. This program prepares students for a variety of careers spanning from small restaurants to large food service facilities. Gallatin College's Culinary Arts Associate of Applied Science (AAS) degree is a 65-credit offering, taught by Chefs from local restaurants and food service establishments. The coursework is a traditional culinary arts coursework alongside unique offerings that are well aligned with Montana's food culture and strong tourism industry. This degree will lead to a variety of culinary and food service positions in our local food services industry.

Graduates are prepared to:
• Develop the knowledge for cooking and serving others, and have the knowledge to provide well-rounded hospitality to guests.
• Demonstrate the skills needed as a cook, pantry worker, pastry cook, or potentially a Chef de Partie or Sous Chef.
• Have an understanding of the non-Culinary requirements needed to own an independent restaurant, bake shop, food truck, or catering business. These requirements include Supervisory skills, Financial knowledge, Nutrition knowledge for Culinarians, and knowledge of supporting areas of the kitchen, such as Purchasing, Beverage Management, Menu Writing, etc.
• Work within the food service industry anywhere in the world in restaurants, hotels, lodges, breweries, food trucks, country clubs, cruise ships, institutions, assisted living facilities, catering companies, or in food manufacturing.

Year 1

<table>
<thead>
<tr>
<th>Credits</th>
<th>Fall</th>
<th>Spring</th>
<th>Summer</th>
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<tbody>
<tr>
<td>CULA 102 - Introduction to Culinary Arts</td>
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<tr>
<td>CULA 105 - Food Safety Sanitation</td>
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<tr>
<td>M 108 - Business Mathematics</td>
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<tr>
<td>COMX 222 - Professional Communication</td>
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<tr>
<td>WRIT 101W - College Writing I</td>
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<tr>
<td>CULA 103 - Professional Chef I</td>
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<tr>
<td>CULA 161 - Meats and Vegetables</td>
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<tr>
<td>CULA 220 - Purchasing and Cost Control</td>
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<td>CULA 157 - Pantry and Garde manger</td>
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<tr>
<td>CULA 265 - Dairy Foods and Culturing</td>
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<td>CULA 298 - Internship</td>
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<td>Add One or More of the Following:</td>
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<tr>
<td>SFBS 296 - Practicum: Towne’s Harvest (Su)</td>
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<td>HTR 220 - Sustainability in the Hospitality Industry (Sp)</td>
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Year 2

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<tr>
<td>CULA 104 - Professional Chef II</td>
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<tr>
<td>CULA 247 - Bar and Beverage Management</td>
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<td>CULA 255 - Montana Meats and Charcuterie</td>
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<td>CULA 123 - American Regional Cuisine</td>
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<td>NUTR 221CS - Basic Human Nutrition</td>
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<td>CULA 165 - Baking and Pastry</td>
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<td>CULA 131 - World Cuisine</td>
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<td>CULA 250 - Hospitality Supervision and Customer Service</td>
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<td>CULA 280 - Senior Practicum</td>
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Total Program Credits: 62

CULA 102, Intro to Culinary Arts, 3
CULA 105, Food Safety Sanitation, 1
M108 or ACTG 101, Business Math or Accounting, 3
CULA 104, Professional Chef II, 4
COMX 222 3 credits
WRIT 101, Interpersonal Communication College Writing, 3
CULA 103, Professional Chef I, 4
CULA 220, Purchasing and Cost Control, 2
CULA 265, Dairy Foods and Culturing,
CULA 161, Meats, Vegetables, Nuts and Legumes, 3 (spring 1st year)
CULA 157, Pantry Garde-manger, 3
TOTAL 1st YEAR CREDITS, 27

SUMMER
SFBS 298 Towne’s Harvest Practicum, 3
CULA 298, INTERNSHIP, 3
TOTAL CREDITS, 6

2nd YEAR
Fall 2nd year Fall NUTR 221CS, Human Nutrition, 3
REMOVING NUTR 226, Food Fundamental (REMOVE THIS COURSE)
CULA 2XX, Montana Meats & Charcuterie, 3
CULA 165, Baking and Pastry, 4 (Spring, 2nd yr.)
CULinary Arts

(Removing NUTRITION 251)

CULA 131 World Cuisine, 3 credits (spring, 2nd yr.)

CULA 265, Dairy Foods & Culturing, 2 (2nd yr. Spring) (Bill will move to 1st year summer 2019)

CULA 220, Purchasing and Cost Controls, 2 (Keep this in the spring).

CULA 248, Bar and Beverage Management, 3

Remove SFBS 2xx-SFBS 2xx, ADD HTR 220 Sustainability in Hospitality Industry. 3 credits.

CULA 250, Hospitality Supervision/Customer Service, 3

TOTAL 2nd YEAR CREDITS, 27

TOTAL PROGRAM CREDITS, 63

Learning outcomes found on the MUS website for the proposed program. After approval from the Board of Regents faculty will develop learning outcomes for each new course that is to be offered.

CULA 105 Food Service Sanitation

- Demonstrate application of food service sanitation HACCP (Hazard Analysis Critical Control Points);
- Prevent and respond to food borne illness;
- Identify bacterial growth and factors to inhibit that growth in a food production environment, (food spoilage);
- Demonstrate pest control.

CULA 103 Professional Chef I

- Have a working understanding of food service sanitation, including the HACCP system and be able to apply those practices to food preparation and service;
- Identify and operate commercial food production equipment, adhere to standard operating procedures, and demonstrate ability to utilize tools and work space in kitchen with safety and organization;
- Understand and utilize culinary terminology and basic cooking and baking methods for food production;
- Exhibit kitchen organizational skills (mise en place) and pre-preparation time management;
- Prepare stocks; soups; sauces; vegetable cookery; starch cookery (including legumes, potatoes, grains, and pasta); quick breads; yeast breads; rolling dough; beginning dessert sauces, syrups and creams; cookies.

M 108 Business Mathematics

- Demonstrate that he/she has developed an analytical mind;
- Demonstrate that he/she has the ability to apply basic concepts to a variety of business situations;
- Achieve accuracy in solving mathematical problems as they relate to business;
- Achieve a satisfactory level of competence in bank reconciliations, payroll, discounts, interest, insurance, taxes, depreciation, inventory, and the time value of money.

NUTR 221 Basic Human Nutrition

- Describe the role of major and macro key nutrients in promoting optimal health in humans;
- Recognize foods categorized as rich sources of essential nutrients and phytonutrients;
- Describe how food scarcity, availability and price affect the nutritional value of the diet;
- List and discuss the psychological, cultural, and social factors that may influence the behavior selection of food;
- Interpret and use the information in various nutrition "tools" such as D.R.I.s, Food Guide, food composition tables, computer dietary analysis etc... recognize the limitations of these tools;
- Determine through personal dietary evaluation whether nutrient needs are being met;
- Assess the potential problems resulting from dietary (nutrient) imbalance, surpluses, and/or deficiencies;
- Recognize the treatment of food such as food additives, irradiation, food safety may influence its nutritional content;
- Develop an awareness of how nutritional needs are influenced by normal physiologic states of the life span;
- Analyze nutrition information and advertising and prepare a written analysis of soundness and validity based on scientific research using a variety of appropriate scientific resources;
- Develop an awareness of the current trends and contemporary nutritional problems such as eating disorders, sports nutrition, obesity, hunger, etc..., as they influence human nutrition, and acquire a foundation for further study;
- Identify the regulations regarding dietary supplements and understand the need for evidence based research regarding their usage.