

Culinary Arts Addendum 2020-2021 Catalog

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Degree	Quarter	Course ID	Title	Prerequisites	Credits
CULINARY ARTS AAS (118)	Required Courses	CARTS155	Nutrition		2
	Electives	CARTS291	Practical Applications	INSTRUCTOR APPROVAL	
		CARTS292	Independent Project I	INSTRUCTOR APPROVAL	5
		CARTS293	Independent Project II	INSTRUCTOR APPROVAL	5
		CARTS294	Independent Project III	INSTRUCTOR APPROVAL	5
		CARTS296	WORK-Based Learning Experience	INSTRUCTOR APPROVAL	
	1 Required Courses	CARTS101	Intro Fundamentals to Culinary Arts		6
		CARTS105	Garde Manger I		1
		CARTS154	SERVSAFE Sanitation		3
	2 Required Courses	CARTS106	Breakfast Methods		2
		CARTS111	Introduction to Baking		5
		CARTS150	Cooking Techniques		6
		CARTS151	Cooking Techniques II		6
	3 Required Courses	CARTS112	Advanced Cooking Techniques		5
		CARTS152	Introduction to Food Truck		5
		CARTS153	Mobile Food Operations		6
	4 Required Courses	CARTS104	Customer Service		3
		CARTS201	Menu Development		2
		CARTS202	Protein Identification/Utilization		3
		CARTS250	Catering/Banquets		6
		CARTS252	Regional Cuisines of North America		4

	5 Required Courses	CARTS204	Pastries and Plated Deserts		5
		CARTS253	Sustainability/Organic Foods		4
		CARTS254	Modern Bread Techniques		3
		CARTS258	Garde Manger II		5
	6 Required Courses	CARTS211	Student Practical		5
		CARTS213	Wines/Spirits		4
		CARTS255	Culinary Trends		2
		CARTS256	Intro to Management		4
		CARTS257	Culinary Flavor Profiles		5

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CART107 Food Service Math & Cost Control	<p>Description: This course is an introduction to the principles and practices used to determine costs in a restaurant or food service organization. Topics presented include menu analysis and determining the cost of food, equipment and supplies.</p> <p><u>Course Length:</u> 10 Weeks <u>Credits:</u> 4 <u>Contact Hours:</u> Theory 40 <u>Prerequisites:</u> <u>Terms Offered:</u> Fall, Winter, Spring, Summer</p>
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CARTS155 Nutrition	<p>Description: This course gives students a global perspective of food and nutrition issues that impact our world. Contemporary topics include food production, world-wide food supply and demand, land and water availability for crops and livestock, genetically modified food, food radiation and technology changes in agriculture.</p> <p><u>Course Length:</u> 10 Weeks <u>Credits:</u> 3 <u>Contact Hours:</u> Theory 30 <u>Prerequisites:</u> <u>Terms Offered:</u> Fall, Winter, Spring, Summer</p>
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