

7715 Introduction to Culinary Arts

Credit: 1

Prerequisite: None

Introduction to Culinary Arts will emphasize the principles of planning, organizing, staffing, directing, and controlling the management of a variety of food service operations. The course will provide insight into the operation of a well-run restaurant. Introduction to Culinary Arts will provide safety and sanitation, insight to food production skills, various levels of industry management, and hospitality skills. This is an entry-level course for students interested in pursuing a career in the food service industry. This course is offered as a classroom and laboratory-based course.

7720C Culinary Arts

Credit: 2

Prerequisite: Introduction to Culinary Arts

Learn the culinary skills and techniques associated with working on a luxury cruise ship or in a five-diamond kitchen or hotel. This is a year-long course that provides opportunities for real business and career experiences that occur in a culinary environment. Gain experience with various food service concepts and styles of service. Knife skills, safety and sanitation, essential cooking techniques, menu planning, and how to use standardized recipes are some of the key concepts of this course. Come aboard and begin your voyage into one of the most challenging careers in the hospitality industry! Industry certification testing will be available for Food Handlers to all students meeting testing criteria. This course can earn college credit based on Articulation agreements, which are subject to change.

7730C Advanced Culinary Arts

Credit: 2

Prerequisites: Culinary Arts

Want to work your way to become a Top Chef? If so, this Practicum class is your road map to getting there. Continue safety and sanitization concepts learned in Culinary Arts. Advanced Culinary Arts will provide opportunities for real business and career experiences. Let your creativity shine as you develop menus, test recipes, practice cost control and customer service. Industry certification testing will be available for Food Handlers and ServSafe Managers to all students meeting testing criteria. This course can earn college credit based on Articulation agreements with Art Institute of Houston and the Culinary Institute Le Norte; which are subject to change.

7735C Practicum in Culinary Arts

Credit: 2

Prerequisite: Advanced Culinary Arts

Student must complete an interest form for enrollment and attend a meeting with the instructor. Students will participate in a teacher-approved training station (onsite or offsite, paid or unpaid) for continuation in this course, must be a minimum age of 16 and hold a valid work documentation to enroll in a paid practicum experience working at least 10 hours per week. Transportation to and from the training station is the responsibility of the student. Workplace visits required by teacher of record every 6 weeks. Training station evaluation will count as 30% of the student's grade.

If you are certain that becoming a certified chef, restaurant owner or operator is in your future, then Practicum in Culinary Arts will definitely put you on the right path. Gain experience managing an on-site café, and catering service or working in an off-site culinary training station. In this year-long course you will continue to learn culinary skills, gain additional management experience, study global cuisines, participate in culinary competitions, and create a professional career portfolio. Certification in ServSafe is available to all students meeting testing criteria; see teacher for these details. This course can earn college credit based on Articulation agreements with the Art Institute of Houston and the Culinary Institute Le Norte, which are subject to change.

7735CE Practicum in Culinary Arts - Extended

Credit: 3

Prerequisite: Advanced Culinary Arts

Student must complete an interest form for enrollment and attend a meeting with the instructor. Extended is for students who work a minimum of 15 hours a week in a teacher-approved training station (paid or unpaid off site) for continuation in this course, must be a minimum age of 16 and hold a valid work documentation to enroll in a paid practicum experience. Transportation to and from the training station is the responsibility of the student. Workplace visits required by teacher of record every 6 weeks. Training station evaluation will count as 30% of the student's grade.

This course completes the coherent sequence in the field of Culinary Arts. This occupationally specific course is designed to provide classroom technical instruction and on-the-job training experiences. Students will work on fine tuning their Culinary Arts skills, safety, work ethics, and job-related study in the classroom. Instructor will provide industry standard training. Industry certification testing is offered to all students meeting testing requirement; see teacher for details. This course can earn college credit based on Articulation agreements with the Art Institute of Houston and the Culinary Institute Le Norte, which are subject to change.