

# Catalog Addendum

## The Art Institutes International Minnesota<sup>SM</sup>

### The Art of Cooking - Certificate

#### Evening and Weekend Option

The Evening and Weekend option allows students to earn their Certificate in The Art of Cooking in an evening and weekend, online and on-ground format.

This delivery option is designed to allow working adults the opportunity to complete their education in one or two years for a certificate, depending on the structure they choose. Students may take up to four classes each quarter. Courses are offered on campus along with online class options each quarter.

Students attend courses on campus one or two evenings a week and on Saturday, depending on the schedule, online options and call availability. The optional online courses will be offered across the quarter, one class in the first 5 1/2 weeks of the quarter and one class in the last 5 1/2 weeks of the quarter. At the time of registration, students will be advised of the classes that will be offered online in their program. The same is true of the classes that the student will take on campus. Students will have the option of taking any online courses on campus, if offered. Students will be able to take a minimum of two on-campus courses each quarter.

This program option provides excellent education opportunities for working adults, allowing them to keep their current jobs, have time with their family, and earn a Certificate in The Art of Cooking.

<b>FIRST QUARTER</b>	Credits	Hours
CU1210 Concepts and Theories of Culinary Techniques	2	20
CU1610 Fundamentals of Classical Techniques**	6	100
CU1471 Sanitation and Introduction to Hospitality	4	40
PA095 Portfolio Foundations	0	11
<b>SECOND QUARTER</b>		
CU1430 Introduction to Baking	4	70
CU1432 Introduction to Pastry	4	90
CU2409 Management by Menu	4	40
<b>THIRD QUARTER</b>		
CU1220 Purchasing and Product Identification	2	30
CU1620 American Cuisine (Prereq. CU1471, CU1610)	6	100
<b>FOURTH QUARTER</b>		
CU3461 À La Carte Kitchen**	4	80
CU3462 Dining Room Operations	4	80
<b>TOTAL</b>	40	661

# **Art of Cooking Certificate Course**

## **Descriptions**

### **CULINARY ARTS COURSES**

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**CU1210 - Concepts and Theories of Culinary Techniques:** The fundamental concepts, skills and techniques involved in basic cookery are covered in this course. Special emphasis is given to the study of ingredients and cooking theories. Lectures teach organization skills in the kitchen and work coordination. The basics of stocks, soups, sauces, vegetable cookery, starch cookery, meat, and poultry are covered. Emphasis is given to basic cooking techniques such as sautéing, roasting, poaching, braising and frying. (No prereq. required) 2 Credits

**CU1220- Purchasing and Product Identification:** The students will be instructed in purchasing procedures, food service operations, the theory of the flow of goods, purchasing trends and cycles, ethical and legal considerations of purchasing, and creating and comparing bidding specifications. In this course, the students will be provided with laboratory experiences to allow for hands-on training in the areas of inventory, proper receiving and issuing techniques, product quality, comparison testing, and decision making, as well as the evaluation of product purchasing based on cost and quality. (No prereq. required) 2 Credits

**CU1430 – Introduction to Baking:** Students are introduced to the fundamental concepts, skills, and techniques of baking. Special significance is placed on the study of ingredient functions, product identification, and weights and measures as applied to baking. Through lectures, demonstrations, production, tasting and testing, students learn yeast-raised dough mixing methods, pie dough, quick dough, cookie dough, and product finishing techniques. Students must pass a practical exam. (No prereq. required) \*\*\*This course requires a “C” or higher to pass. 4 Credits

**CU1432 – Introduction to Pastry:** This course is a combination of theory, lecture, demonstration and hands-on production to provide an introduction to pastry techniques for use in a commercial kitchen. Students learn a variety of dough, batters, fillings, and glazes with an emphasis on formulas. Instruction regarding the preparation of basic cakes and icings, roll-in dough, preparations of pastry cream and finishing techniques; plus selection and proper use and handling of various chocolates used in baking and decorating are introduced. Emphasis is also placed on dessert plating and presentation. Students must pass a practical exam. (No prereq. required) \*\*\*This course requires a “C” or higher to pass. 4 Credits

**CU1471 - Sanitation and Introduction to Hospitality:** This course is an introduction to the management perspective in the organization and structure of hotels, restaurants, and clubs. Students will also be exposed to the importance of industry contacts and time management. The student will receive an overview of forces that shape the hospitality industry, tourism destinations, services affecting the industry, food service management in the international market, and a look at the future of food service. This course is also an introduction to food and the environmental sanitation and safety in a food production area. Attention is focused on food-borne illnesses and their origins, and on basic safety procedures followed in the food service industry. This course is approved by the Federal Food and Drug Administration (FDA) and is recognized by 95% of state and local jurisdictions that require training or certification. Emphasis will be given to food service in all areas of the facility, maintenance costs, flow, and production. (No prereq. required) 4 Credits

**CU1610- Fundamentals of Classical Techniques:** The fundamental concepts, skills, and techniques involved in basic cookery are covered in this course. Special emphasis is given to the study of ingredients, cooking theories, and the preparation of stocks, broths, glazes, and soups, thickening agents, the grand sauces and emulsion

sauces. Lectures and demonstrations teach organization skills in the kitchen, work coordination, and knife skills. The basics of vegetable cookery, starch cookery, meat, and poultry are covered. Emphasis is given to basic cooking techniques such as sautéing, roasting, poaching, braising, and frying. Students must successfully pass a practical cooking examination covering a variety of cooking techniques. (No prereq. required) \*\*\*This course requires a “C” or higher to pass. 6 Credits

**CU1620 - American Cuisine:** The course reinforces the students’ knowledge and skill learned in the preceding classes and helps build confidence in the techniques of basic cookery. The development of knife skills is accented. American Regional cuisine explores the use of indigenous ingredients in the preparation of traditional and contemporary American specialties. The concepts of mise en place, time-lines, plate presentation, and teamwork in a production setting are introduced and accentuated. Timing and organization skills are emphasized. (Prereq. CU1610 - Fundamentals of Classical Techniques & CU1471 - Sanitation and Introduction to Hospitality) 6 Credits

**CU2409 – Management By Menu:** This course prepares future food service managers by giving a clear picture of the important role menu planning plays within operations. It covers topics ranging from menu development, pricing, and evaluation, to facilities design and layout. Students will benefit because good menu development is crucial to the success of any foodservice operation. For example: a planning tool, source of operational information and a merchandising method for reaching patrons. (No prereq. required) 4 Credits

**CU3461 - Ala Carte Kitchen:** This course introduces students to the A La Carte kitchen, emphasis is on “a la minute” method of food preparation, plus dining room service standards. Industry terminology, correct application of culinary skills, plate presentation, organization and timing in producing items off both a fixed-price menu and a la carte menu are stressed. The principles of dining room service are practiced and emphasized. The philosophy of food is further explored and examined in light of today’s understanding of food, nutrition, and presentation. (No prereq. required) \*\*This course requires a “C” or higher to pass. 4 Credits

**CU3462 – Dining Room Operations:** This course will allow students to explore the varied types of table service and operations available in the hospitality industry. Classical service deliveries as well as banquet and fast service options will be examined. A hands-on component in the college dining room will provide coordination with the kitchen operations, and provide students with experience serving guests in a real-time setting. (No prereq. required) \*\*\*This course requires a “C” or higher to pass 4 Credits

### **PROFESSIONAL APPLICATION COURSES**

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**PA095 - Portfolio Foundations:** The creative professions require innovative individuals with clear vision. Throughout the seminar, students new to The Art Institutes International Minnesota work together to develop the vision of successful students and professionals. This course begins by welcoming students into college community and helping them integrate into this student environment. Students then get to know college and community resources, explore their goals for success, and work on establishing a visionary course for the development of their professional portfolio. The course concludes with attending the portfolio show of the graduating class. There is no charge or credit for this class. (No prereq. required) 0 Credits