

Career & Technical Course Offerings through the College Express Program

Culinary Arts

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The Culinary Arts course is offered during morning and afternoon College Express. Students enrolled in the Culinary Arts program will participate in practical hands-on activities in a state of the art commercial kitchen environment and be provided opportunities to master the skills required for employment in the culinary art field. From Top Chef to Chopped, to Diners and Dives, students enrolled in the Culinary Arts program will learn cutting edge culinary skills preparing their future for entry-level foodservice positions or further study.

Chef, Restaurant Manager, Caterer or Baker are just a few of the many jobs available to students with culinary arts experience.

Students enrolled in Culinary Arts can earn college credit during high school and will take the following classes if they complete both years of the program:

CULA 420 Bakeshop 1 (Fall 19) 3 Hours

This lecture/lab course initially covers the principles and ingredients of baking. Centering on yeast products, quick breads, and pies and pastries, course topics include: understanding yeast products; dough formulas and techniques; quick breads formulas along with mixing and production methods; preparation of pie crusts and fillings; and puff pastry, éclair paste, meringues, and fruit desserts.

CULA 415 Cooking Methods and Principles (Spring 20) 3 Hours

This course deals with food preparation principles. Students will learn about what happens to food when it is heated, about how food is cooked by different cooking methods, and about rules of seasoning and flavoring. It is important to understand the theories so students can successfully put them into practice in the kitchen. A cook's judgment is based on experience, on the understanding of the raw materials in the recipe, and on the knowledge of cooking principles. This is

CULA 410 Culinary Essentials (Fall 20) 3 Hours

An in-depth study of cooking methods, the identification and use of ingredients, and the handling of tools and equipment are the core components of this course. The lecture aspect focuses on the principles and techniques of quantity food production and work methods. The laboratory aspect prepares students with the skills, knowledge, and experience necessary to work in a production facility. Customer service fundamentals will be emphasized. This is a lecture/lab course.

CULA 425 Bakeshop II (Spring 21) 3 Hours

This lecture/lab course is designed as a comprehensive study of bakeshop production, advance principles and ingredients. Course topics include beginner and advanced yeast breads and rolls, custards, creams, mousses, and soufflés. Filled and assembled cakes and tortes will be presented along with savor baking.

Education for Employment 400

VVEDS

Vermilion Vocational Education Delivery System



Danville Area
Community College