

CULINARY ARTS APPRENTICE (CULP)

CULP 1001 Credits: 5**Culinary Art (Cook) Appr Lvl 1 Total Hours: 125**

This course is designed for the apprentice currently working as a sponsored level 1 cook in the food service and hospitality industries, and is designed to supplement on-the-job training. It provides an overview of basic stock, soup and sauce production along with the preparation of meat, poultry, seafood, vegetables and starches. Students at this level also learn how to prepare basic salads, sandwiches, convenience foods, pies and basic desserts.

Pre-requisite(s): Valid Food Safe Level 1 Certificate (certification must remain valid throughout the course)

CULP 2001 Credits: 5**Culinary Art (Cook) Appr Lvl 2 Total Hours: 125**

This course is designed for the apprentice currently working as a sponsored level 2 cook in the food service and hospitality industries, and is designed to supplement on the job training. This course provides students with skills in menu planning, kitchen management and cost controls. Students at this level also learn new and intermediate techniques to prepare a variety of salads, soups, starches and vegetables. Secondary sauces, meat, seafood and poultry dishes are prepared to further the apprentice's skill level. Additional meat, seafood and poultry cutting, as well as hors d'oeuvres production, presentation platter preparation, yeast products and pastries are also included at this level. Students will build on plating and presentation skills.

Pre-requisite(s): CULP 1001; valid Food Safe Level 1 Certificate (certification must remain valid throughout the course)

CULP 3001 Credits: 5**Culinary Art (Cook) Appr Lvl 3 Total Hours: 120**

In this final level of technical training students learn human relations, basic service skills, and advanced menu design that employs food costing and controls. Students prepare advanced soups, sauces, meat, poultry, and seafood dishes, specialty starch, and vegetable cookery. Students also learn basic charcuterie and expand their skills in baking to include cakes, tortes and advanced dessert preparations.