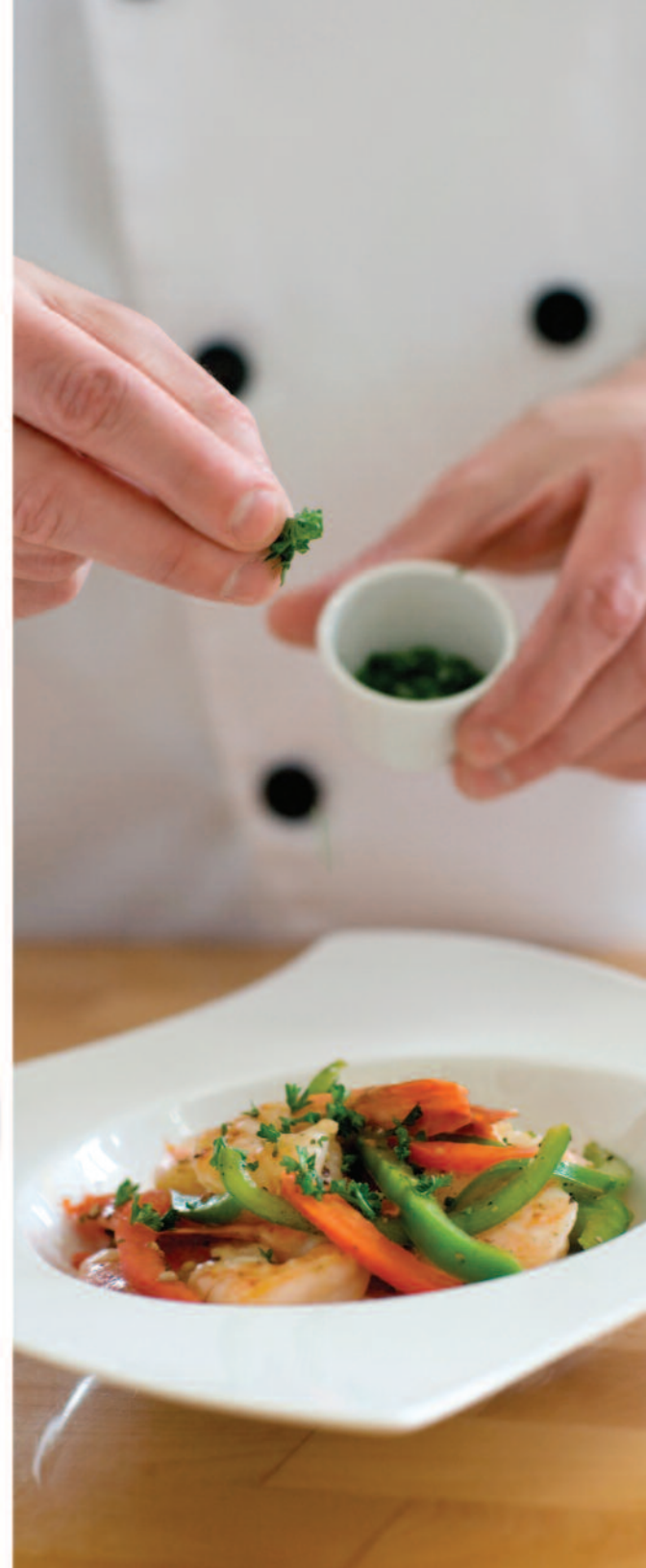


# CULINARY *Arts*

CERTIFICATE PROGRAM

A 30  
Credit Hour  
Program



*W*ith a focus on food preparation and production skills, nutrition, and food safety and sanitation, the Culinary Arts Certificate program prepares students for various entry-level positions in the foodservice industry. Those individuals not pursuing a certificate program, but very interested in increasing their culinary knowledge and skills, can select any of the courses listed based on their own interests. Practical hands-on lab activities in a state-of-the-art commercial kitchen environment provide opportunities for students to master the skills required for employment.

# CULINARY *Arts*

CERTIFICATE PROGRAM

For more information on any of the Culinary Arts courses, please contact the Corporate and Community Education Division:

**(217) 443-8777**

Email: [cce@dacc.edu](mailto:cce@dacc.edu)

or visit us on the Web at  
[www.dacc.edu/cce](http://www.dacc.edu/cce)

Danville Area Community College does not discriminate on the basis of race, color, national origin, sex, disability or age in its programs or activities.



# CULINARY *Arts* CERTIFICATE PROGRAM



This is a 30-credit hour certificate program. Choose 10 of the courses listed below including CULA 405, which is required for certificate completion. All CULA courses are taught using a lecture and laboratory format.

## Food Sanitation and Safety

CULA 405 – 3 credit hours

This course is designed as a comprehensive study of food sanitation and food safety for the hospitality industry. Areas of study include: cause and prevention of food borne illness, desired personal hygiene practices, proper procedures for cleaning and sanitizing, and pest control and prevention. In addition, basic HACCP procedures will be introduced. All students must take and successfully pass the Illinois Food Handlers Sanitation Certification Exam.

## Culinary Essentials

CULA 410 – 3 credit 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.

## Cooking Methods and Principles

CULA 415 – 3 credit hours

This course deals with food preparation principles. You 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 you 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.

## Bakeshop I

CULA 420 – 3 credit hours

This 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.

## Bakeshop II

CULA 425 – 3 credit hours

Continuing with bakeshop production, this course covers cakes and icings, cookies, and creams, custards, puddings, frozen desserts, and sauces. Topics include: basic cake mixing methods and cake formula types; icings: production and application; cookie characteristics and their causes; and panning, baking, and cooling.

## Salads, Sandwiches, Hors d'Oeuvres

CULA 430 – 3 credit hours

The focus of this course is divided into three segments: Salads and Salad Dressings, Hot and Cold Sandwiches, and Hors d'Oeuvres. Topics include: Salads - types, ingredients, recipes, and techniques; Sandwiches - breads, spreads, fillings; and Hors d'Oeuvres - canapés, cocktails, relishes, and dips.

## Stocks, Sauces, and Soups

CULA 435 – 3 credit hours

The finest cuisine still depends on soups and sauces based on high-quality stocks, so stock-making remains an essential skill that you should learn early in your training. Stocks and sauces are almost never served by themselves but are components of many other preparations. After studying the preparation of stocks and sauces, you will have at your disposal the major techniques for the preparation of soups. As in sauce-making, basic techniques are the building blocks you can use to create a wide variety of appetizing soups.

## Meats, Poultry, Fish and Eggs

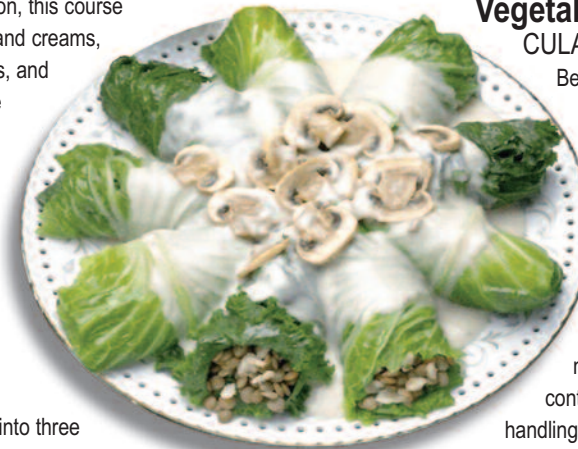
CULA 440 – 3 credit hours

This class will focus on the essential development of the student's understanding of the structure and basic quality factors; cuts/classifications; cooking methods; proper handling and storage methods for preparing meats, poultry, fish, and eggs.

## Vegetables and Starches

CULA 445 – 3 credit hours

Because they are so perishable, vegetables require extra care from receiving to service. The goals of proper vegetable cookery are to preserve and enhance fresh flavor, texture, and color, and to prepare and serve vegetables that are not just accepted but sought after. Areas of study with respect to potatoes, legumes, grains, pasta, noodles, and dumplings include: controlling quality changes during cooking; handling and storage; production and holding problems; and various cooking methods.



## Nutrition and Menu Planning

CULA 450 – 3 credit hours

This course identifies the categories of nutrients and explains their importance in a healthy diet and the nutrition trends that affect food service. Students will learn to appreciate the use of alternative ingredients and substitutes in developing recipes and menus to provide guests with nutritious foods. Importantly, students understand the effects of storage and preparation techniques on the nutritional value of food. Students will learn to appreciate the different types and styles of menus. An important lesson is in the conversion of recipe yield amounts. Students learn to value the need for cost controls in any food service operation.

## Serving the Customer

CULA 455 – 3 credit hours

This course will teach the proper steps in Service for food and beverage employees. Customers consider service to be an important part of their overall dining experience. The course will train students in three main areas: Wait Staff Service – designed for those wanting to acquire the necessary skills for the positions of host/hostess, bartender, server, and busser; Wine Service – teaches the essentials of Wine with Food Pairing Techniques; and Alcohol Service – presents the Fundamentals of Responsible Alcohol Service.

## Farm to Fork

CULA 460 – 3 credit hours

Fruits and Vegetables require extra care from planting, harvesting to preparation. This course is designed to give you an overview of what gardening techniques have been proven to be effective. With a hands-on approach, you will be involved with the design, planting and maintenance of the DACC farm land. From there, you will take harvesting into the kitchen and learn about storing, freezing, canning and preparation of your cultivated produce.

## Catering Fundamentals

CULA 465 – 3 credit hours

Whether you are thinking about starting a catering company of your own or just want to learn the fundamentals of the business, this course will teach you how to prepare for all types of catering events. Catering can be an exciting and creative career and we will help you put your cooking and party planning skills to work. Learn to plan, manage, prepare and deliver your banquet or other catered function, from a breakfast buffet to lavish formal dinners. Staffing, scheduling and ordering are all topics that will be included.