

CULINARY ARTS (CULA)

CULA 101 - Introduction to Food Service. 5 Credits.

Offered autumn and summer. Offered at Missoula College. Introduction to fundamentals in food handling practice, history, cooking methods, tool and equipment skills, safety and sanitation, recipe and menu development.

CULA 105 - Food Service Sanitation. 2 Credits.

Offered autumn and summer. Offered at Missoula College. Introduction to fundamentals in safe and sanitary food handling practices. Emphasis on development of a well-designed food safety program centered on Hazard Analysis Critical Control Point (HACCP).

CULA 156 - Dining Room Procedures. 3 Credits.

Offered every term. Offered at Missoula College. Prereq., CULA 101 and CULA 105 or consent of instructor. Introduction to foundations of dining room service: such as American, French, English and Russian style services. With buffet and tableside presentation along with beverage service and protocol for customer service, sanitation and menu design. Techniques include espresso service, fine dining service and tableside presentation. Personal hygiene, applied math, basic culinary terminology, beverage management, and tableside cooking methods are practiced.

CULA 157 - Pantry & Garde Manger. 3 Credits.

Offered autumn and spring. Offered at Missoula College. Prereq., CULA 101 and CULA 105 or consent of instructor. Identification of fresh greens, vegetables, and fruits reviewed. General and specific knife skills and garnish techniques practiced. Standards of quality, preparation, and presentation discussed and practiced. Practice preparation of entree salads, cold sauces, appetizers, finger sandwiches, pates, gelatins, mousses, ice carvings, as well as banquet and buffet presentation.

CULA 158 - Short Order Cookery. 4 Credits.

Offered every term. Offered at Missoula College. Prereq., CULA 101 and CULA 105 or consent of instructor. Hands-on experience in all facets of short order cookery. Emphasis on coordination, speed, presentation, and basic food preparation as well as cooking methods.

CULA 160 - Soups, Stocks, & Sauces. 3 Credits.

Offered every term. Offered at Missoula College. Prereq., CULA 101 and CULA 105 or consent of instructor. Hands-on preparation of basic soups, stocks, sauces, glazes, thickening agents, and garnishes.

CULA 161 - Meats & Vegetables. 3 Credits.

Offered every term. Offered at Missoula College. Prereq., CULA 101 and CULA 105 or consent of instructor. Hands-on experience with the fundamental cooking methods for meats, vegetables, grains, legumes, and pastas.

CULA 165 - Baking & Pastry. 3 Credits.

Offered every term. Offered at Missoula College. Prereq., CULA 101, CULA 105 or consent of instructor. Introduction to various ingredients and how they affect the finished product. Covers six basic functions of ingredients and the techniques of scaling, pan preparation, sifting, chocolate, and pastry bag work.

CULA 191 - Special Topics. 1-6 Credits.

(R-6) Offered intermittently. Offered at Missoula College. Experimental offerings of visiting professors, experimental offerings of new courses, or one-time offerings of current topics.

CULA 192 - Independent Study. 1-6 Credits.

(R-6) Offered intermittently. Offered at Missoula College. Course material appropriate to the needs and objectives of the individual student.

CULA 198 - Internship. 1-6 Credits.

Introduction to foundations of dining room service and protocol. Includes techniques in dining room service. Personal hygiene, applied math, basic culinary terminology, beverage management, and table side cooking methods are practiced.

CULA 205 - Catering Management. 2 Credits.

Offered autumn and spring. Offered at Missoula College. Prereq., CULA 101 and 105 or consent of instructor. This course will introduce the student to a comprehensive look at planning, starting and operating a successful catering business. Whether on-premise, off-premise, mobile, inside a hotel, part of a restaurant or run from a home kitchen, the student will learn the necessary skills from competence in cooking to managerial skills.

CULA 210 - Nutritional Cooking. 3 Credits.

Offered spring. Offered at Missoula College. Prereq., CULA 101 and CULA 105 or consent of instructor. Principles of healthy and nutritious culinary procedures. Adjustment of classic methods to suit preparations designed to extend variety on lighter menus.

CULA 270 - Purchasing and Cost Controls. 5 Credits.

Offered autumn. Prereq., CULA 101, CULA 105, and M 115 or consent of instructor. Principles of purchasing foods and materials based on needs, specifications, availability, and seasonality. Costs of doing business including products, labor, facilities, and preparing financial statements.

CULA 275 - Patisserie. 2 Credits.

Offered spring. Offered at Missoula College. Advanced principles and techniques in preparing custard sauces, pastry cream, puddings, custards, mousses, Bavarians, souffles, ices, crepes, fruits, and dessert sauces. Emphasis on presentation of plated desserts.

CULA 291 - Special Topics. 1-6 Credits.

Offered at Missoula College. Experimental offerings of visiting professors, experimental offerings of new courses, or one-time offerings of current topics.

CULA 298 - Food Service Internship. 4 Credits.

Offered autumn and spring. Offered at Missoula College. Prereq., Students must be enrolled in final semester of program and maintain a minimum "C" in all CULA (CUL & FSM) courses, or recommendation of Culinary Program Director. On-the-job training in position delegated by the Culinary Arts Internship Director. This experience increases students' skills, prepares them for initial employment, and increases occupational awareness and professionalism. Students work a minimum of 300 hours at approved event sites and attend scheduled on campus meetings.

CULA 299 - Culinary Arts Capstone. 4 Credits.

Offered spring. Offered at Missoula College. Prereq./Coreq., CULA 275 and CULA 298. Students must be enrolled in final semester of program and maintain a minimum "C" in all CULA courses, or recommendation of Culinary Program Director. Coordinates with computer applications course to create virtual food establishments. Includes capstone experience integrating menu planning and design, facilities, publicity, labor, purchasing, and kitchen preparation culminating in a formal, multi-course dinner.