

St Cloud Technical and Community College
Culinary Section 1

Tool List: knife kit and uniforms from Bookstop – app. \$400

Course ID	Course Name	Section	Cr	Semester	
000137	Into to Culn Arts	CULN1202.01	3	Full	
000138	Kitchen Operations	CULN1205.01	3	Full	
000139	Servsafe Certification	CULN1210.01	1	Full	
000140	Stocks, Soups, Sauces	CULN1215.01	3	Full	
000141	Intro to Pantry Food	CULN1220.01	2	Full	
000142	Veg, Potato, Rice, & Starch	CULN1230.01	2	Full	
000143	Intro to Breakfast	CULN1235.01	2	Full	
	Job Seeking/Keeping Skill	BUSM1290	1		
	Human Relations	DVRS1310	3		

Hour	Monday	Tuesday	Wednesday	Thursday	Friday
7 a.m.		CULN	CULN	CULN	
8 a.m.	CULN	CULN	CULN	CULN	CULN
9 a.m.	CULN	CULN	CULN	CULN	CULN
10 a.m.	CULN	CULN	CULN	CULN	CULN
11 a.m.		CULN	CULN	CULN	
12 p.m.		CULN	CULN	CULN	
1 p.m.					
2 p.m.					
3 p.m.					

Semester: Fall, 2023

Instructor's Name: Jay Thomas

Culinary Arts AAS (66 credits)

Suggested Technical Studies Semester I

<u>CULN1202</u>	Introduction to Culinary Arts	3 Credits
<u>CULN1205</u>	Kitchen Operations	3 Credits
<u>CULN1210</u>	Servsafe Certification	1 Credits
<u>CULN1215</u>	Stocks, Soups, Sauces	3 Credits
<u>CULN1220</u>	Introduction to Pantry Food Preparation	2 Credits
<u>CULN1230</u>	Vegetables, Potato, Rice and Starches	2 Credits
<u>CULN1235</u>	Introduction to Breakfast	2 Credits

Suggested Technical Studies Semester II

<u>CULN1245</u>	Basic Baking	3 Credits
<u>CULN1250</u>	Basic Cooking Principles	4 Credits
<u>CULN1265</u>	Basic Food Production Principles	3 Credits
<u>CULN1270</u>	Garde Manger	4 Credits
<u>CULN1275</u>	Social Etiquette	2 Credits

Suggested Technical Studies Semester III (May Term)

<u>CULN1280</u>	Foodservice Internship	2 Credits
-----------------	------------------------	-----------

Suggested Technical Studies Semester IV

<u>ACCT1215</u>	Accounting Principles I	4 Credits
<u>BUSM2275</u>	Legal Environment of Business	3 Credits
<u>SAMG1215</u>	Principles of Management	3 Credits
<u>BUSM1290</u>	Job Seeking/Keeping Skills	1 Credits
<u>CPTR1210</u>	Introduction to Computers	3 Credits
<u>SAMG1206</u>	Strategic Customer Service	3 Credits

General Education

	MNTC Goal Area 1 - Written *ENGL1303 Recommended	3 Credits
	MNTC Goal Area 1 - Oral * CMST2310 Recommended	3 Credits
<u>CRTK1300</u>	Introduction to Critical Thinking	3 Credits
<u>DVRS1304</u>	Diversity and Social Justice	3 Credits
<u>BLGY1325</u>	Nutrition	3 Credits

Estimated cost for books and supplies: \$2475

Culinary Arts Diploma – 38 credits

Suggested Technical Studies Semester I

<u>BUSM1290</u>	Job Seeking/Keeping Skills	1 Credits
<u>CULN1202</u>	Introduction to Culinary Arts	3 Credits
<u>CULN1205</u>	Kitchen Operations	3 Credits
<u>CULN1210</u>	Servsafe Certification	1 Credits
<u>CULN1215</u>	Stocks, Soups, Sauces	3 Credits
<u>CULN1220</u>	Introduction to Pantry Food Preparation	2 Credits
<u>CULN1230</u>	Vegetables, Potato, Rice and Starches	2 Credits
<u>CULN1235</u>	Introduction to Breakfast	2 Credits

Suggested Technical Studies Semester II

<u>CULN1245</u>	Basic Baking	3 Credits
<u>CULN1250</u>	Basic Cooking Principles	4 Credits
<u>CULN1265</u>	Basic Food Production Principles	3 Credits
<u>CULN1270</u>	Garde Manger	4 Credits
<u>CULN1275</u>	Social Etiquette	2 Credits

Suggested Technical Studies Semester III (May Term)

<u>CULN1280</u>	Foodservice Internship	2 Credits
-----------------	------------------------	-----------

General Education

<u>DVRS1310</u>	Human Relations for a Diverse Workplace	3 Credits
-----------------	---	-----------

Estimated cost for books and supplies: \$750

CULINARY ARTS at SCTCC

CHEF JAY THOMAS

Professional Cooking (Current Edition/Wayne Gisslen)

1st Semester (Monday & Friday 8-11; Tuesday-Thursday 7-1)

CULN 1202 Introduction to Culinary Arts

Chapter #1 – The Food Service Industry

#2 – Sanitation and Safety

#3 – Tools and Equipment

CULN 1205 Kitchen Operations

Chapter #6 – Basic Cooking Principles

#4 – Menus, Recipes, and Cost Management

#5 – Nutrition

#7 – Mise en Place

#27 – Vegetarian Diets

CULN 1210 Servsafe Certification Course

(Servsafe Essential Book)

CULN 1215 Stocks, Sauces, and Soups

Chapter #8 and #9 – Stocks and Sauces

#10 – Soups

CULN 1220 Introduction to Pantry Food Preparation

Chapter #22 – Salads and Salad Dressings

#23 – Sandwich Production

CULN 1230 Vegetables, Potato, Rice, Farinaceous Products

Chapter #11 – Understanding Vegetables

#12 – Cooking Vegetables

#13 – Potatoes

#14 – Legumes, Grains, Pasta, and other Starches

CULN 1235 Introduction to Breakfast

Chapter #25 – Breakfast Preparation

#26 – Dairy and Beverages

2nd Semester (Monday & Fridays 8-12; Tuesday-Thursday 7-1)

CULN 1245 Basic Baking

Chapter #31 – Bakeshop Production

#32 – Yeast Products

#33 – Quick Breads

#34 – Cakes and Icings

#35 – Cookies

#36 – Pies and Pastries

#37 – Creams, Custards, Puddings, Desserts and Sauces

CULN 1250 Basic Cooking Principles

Chapter #16 – Understanding Meats and Game

#18 – Understanding Poultry and Game Birds

#20 – Understanding Fish and Shellfish

CULN 1265 Basic Food Production Principles

Chapter #17 – Cooking Meats and Game

#19 – Cooking Poultry and Game Birds

#21 – Cooking Fish and Shellfish

#30 – Food Presentation and Garnish

#28 – Sausage and Cured Foods – Optional (no quiz)

#29 – Pates and Terrines – Optional (no quiz)

CULN 1270 Garde Manger

Chapter #24 – Hors d' Oeuvres

CULN 1275 Social Etiquette

CULN 1280 Foodservice Internship (3 weeks/96 hours)

GENERALS:

DVRS 1310 – HR for Diverse Workplace or DVRS 1304 Diversity & Social Justice

BUSM 1290 – Job Seeking Skills