



Davis Applied Technology College

A UCAT Campus
550 E 300 S, Kaysville 84037
Phone: 593-2500



Course Descriptions - Culinary Arts Catalog Year: 2012

BTEC 1110 Computer Literacy - 90 Hours

This course provides students with a fundamental understanding of computing including knowledge and use of computer hardware, software, and operating systems. The course will cover basic use and common features of applications (word processing, spreadsheet, and database) including internet use and e-mail. This course includes information regarding setting up an ergonomic environment, maintaining healthy work habits and health risks involving eye strain and repetitive stress injuries.

CULA 1005 Introduction to the Kitchen - 20 Hours

Contaminated food service workers are the number one cause for the spread of food-borne illness in the hospitality industry. Proper hand sanitation is a critical element in the prevention of this problem. Students in this course will learn sanitation regulations established by the Department of Environmental Health, Food Service Sanitation Code and the National Restaurant Association Serve Safe Regulations.

CULA 1010 Culinary Arts Math - 30 Hours

Students will learn basic math skills including addition, subtraction, multiplication, division, percentages, decimals and fractions. These skills will be used to calculate measurements, convert recipes, compute market value and actual cost of food products and methods of controlling portion size.

CULA 1015 Culinary Arts I - 60 Hours

This course provides students with an introduction to the food service industry, both past and present. Students will learn the theory and science of basic cooking principles including the history and tradition of cookery that requires knowledge, skill, taste, judgment, dedication and pride. The importance of organizational structure and organizational skills will be taught in addition to basic cooking principles. Food safety and sanitation, including food contaminants, how they are spread and their prevention will also be covered. Students will learn about nutrition, food labeling, how to read and modify a recipe and the use of tools and equipment. At the end of the course, students will have a thorough understanding of these principles so they can be applied during practical training in the kitchen.

CULA 1100 Culinary Arts II - 30 Hours

This course will teach the student how to select the correct knife for different cooking needs, the rules for knife care, and the safe use and storage of knives. In addition, students will learn both the classic mother sauces and the small sauces derived from them. From there, students will learn about soups, eggs and breakfast, vegetables and fruit, and potatoes, grains and pasta.

CULA 1110 Culinary Arts III - 60 Hours

Students will learn the different styles of preparing salads and the importance of combining the main ingredients and dressing to achieve a delicious and appealing balance of colors, textures and flavors. Students will learn about sandwiches and hors d'oeuvres, where a Chef can demonstrate his or her creativity, knowledge of food and skills in presentation and garnishing. Finally, students in this class will learn how to create flavorful vegetarian options in addition to the meals prepared using the vegetables, grains and starches studied throughout the program. Students will understand how special ingredients made from soy and other products which help vary the flavor and texture of vegetarian dishes.

CULA 1115 Culinary Arts IV - 30 Hours

Of the many stations of the kitchen, the bakeshop often requires the most attention to detail. The correct use of flour, thickeners, sugar, fat, chocolate and other flavorings is essential. Students will learn the changes baked goods undergo and how to adjust and control them as needed. The proper methods of measuring with a bakers scale, measuring liquid and dry ingredients, working with baker's formulas, and mixing methods will be covered. In addition, students will learn about quick breads, yeast breads as well as pastries, cookies, cakes and frostings, custards, creams and dessert sauces.

CULA 1120 Culinary Arts V - 40 Hours

Students in this course will learn the key elements of masterful plate presentations and to plan and present an entire buffet menu in an attractive fashion using careful planning and attention to detail. Menu cost and control in short order cooking will also be covered.

CULA 1300 Culinary Arts Skill Development I - 90 Hours

Students will watch demonstrations and have the opportunity to practice the skills required to work in the demanding and fast-paced industry of culinary arts. This will include using knives, preparing different parts of a meal including sauces, salads, soups, meats side-dishes and desserts.

CULA 1310 Culinary Arts Skill Development II - 90 Hours

Students will watch demonstrations and have the opportunity to practice the skills required to work in the demanding and fast-paced industry of culinary arts. This will include using knives, preparing different parts of a meal including sauces, salads, soups, meats side-dishes and desserts.

CULA 1315 Culinary Arts Skill Development III - 90 Hours

Students will watch demonstrations and have the opportunity to practice the skills required to work in the demanding and fast-paced industry of culinary arts. This will include using knives, preparing different parts of a meal including sauces, salads, soups, meats side-dishes and desserts.

CULA 1320 Culinary Arts Skill Development IV - 90 Hours

Students will watch demonstrations and have the opportunity to practice the skills required to work in the demanding and fast-paced industry of culinary arts. This will include using knives, preparing different parts of a meal including sauces, salads, soups, meats side-dishes and desserts.

CULA 1325 Culinary Arts Skill Development V - 90 Hours

Students will watch demonstrations and have the opportunity to practice the skills required to work in the demanding and fast-paced industry of culinary arts. This will include using knives, preparing different parts of a meal including sauces, salads, soups, meats side-dishes and desserts.

CULA 1800 Culinary Arts Skill Practice I - 90 Hours

Students will have the opportunity to work in the Davis Applied Technology College kitchen, which provides a production training environment.

CULA 1805 Culinary Arts Skill Practice II - 90 Hours

Students will have the opportunity to work in the Davis Applied Technology College kitchen, which provides a production training environment.

CULA 1810 Culinary Arts Skill Practice III - 90 Hours

Students will have the opportunity to work in the Davis Applied Technology College kitchen, which provides a production training environment.

CULA 1815 Culinary Arts Skill Practice IV - 90 Hours

Students will have the opportunity to work in the Davis Applied Technology College kitchen, which provides a production training environment.

CULA 2700 Catering - 120 Hours

In this course students will work hands-on working with a catering manager to assist with the preparation, production or service of a catering event at the Davis Applied Technology College or under guidelines established by the Culinary Instructor.

CULA 2720 Advanced Bakery - 120 Hours

Advanced bakery will provide hands-on experience developing a more in-depth study and hands-on experience of working with quick breads, yeast breads, pies, pastries and cookies, cakes, frostings, custards, creams, frozen desserts and dessert sauces.

CULA 2730 Advanced Hot Food - 120 Hours

Advanced hot foods provides students with hands-on skill in preparing forcemeats, terrines, pates and galantines. Charcuterie is an art and science in itself. Students will study and work hands-on, brining, assembling and baking pates en croute.

CULA 2800 Culinary Arts Externship - 90 Hours

Externship students will gain experience in a restaurant environment under the supervision of a pre-approved chef. Food service will 51 percent cooking from scratch. Course

FUND 0050 Keyboarding Skills - 90 Hours

This course covers an introduction to the QWERTY keyboard, correct finger placement, and keyboarding techniques. Students will learn to touch type as they complete drills and timed writings. Through practicepractice, students will increase their typing speed and accuracy on a computer keyboard.

FUND 0065 Computer Skills - 30 Hours

Students will learn beginner computer skills in a Windows XP environment. Topics include starting a computer, using a mouse, launching programs, creating, saving and printing documents, surfing the World Wide Web and sending email.

FUND 0070 Spelling Skills - 30 Hours

Students will improve their spelling skills by learning and using phonics and common spelling rules.

FUND 0075 Language Skills - 90 Hours

In this course students will practice and improve their language and writing skills and will gain an understanding of the English language and its correct use in written communication. Topics include sentence structure, parts of speech, grammar and punctuation rules in addition to extending these rules to sentences and paragraphs.

FUND 0080 Reading Skills - 90 Hours

This course will provide students with a foundation in reading skills, build vocabulary, and will provide practice recalling and interpreting information.

FUND 0085 Math Skills - 60 Hours

In this course students will learn to perform all four basic math operations accurately with whole numbers, fractions and decimals. Students will also be introduced to percentage and converting between fractions, decimals and percents.

FUND 0090 Study Skills - 30 Hours

Students will learn to use effective study habits and strategies for remembering information found in their textbooks and heard in class lectures. Students will also learn to use a strategy for reading and taking notes from textbooks, in class, and learn effective strategies for taking the five types of tests most frequently given by teachers.

FUND 0091 Davis School District Technical Tutoring - 250 Hours

Technical tutoring provides designated high school students with individual tracking to improve student success in Davis Applied Technology College courses. Students are provided assistance in study skills, test preparation as well as review of student progress and attendance.

WKSJ 1400B Workplace Relations - Blended - 60 Hours

This course will help students develop essential human-relation skills needed to maintain gainful and satisfying employment. Course content includes familiarization with problematic areas found in the workforce including, solving problems; understanding relationships and diversity; increasing personal ethics; and developing strong personal, interpersonal, and human relation skills.

WKSK 1500B Job Seeking Skills - Blended - 30 Hours

This course helps prepare students to successfully apply for a job. This course will present essential job-seeking skills needed to find gainful employment including: developing resumes, applications, networking and interview skills.