

Dual Credit Culinary Arts

Course Description/Goals:

Students learn the principles of the art of cooking and science of baking, including management and production skills. This laboratory-based course covers the fundamentals of basic cooking techniques, baking and pastry, purchasing, food identification and preparation.

CHEF 1301 Basic Food Preparation

Semester Credit Hours: 3 | Lecture Hours: 2 | Laboratory Hours: 3

A study of the fundamental principles of food preparation and cookery to include Brigade System, cooking techniques, material handling, heat transfer, sanitation, safety, nutrition, and professionalism.

Prerequisite/Corequisite(s): CHEF 1305, RSTO 1304, HAMG 2301

PSTR 1301 Fundamentals of Baking

Semester Credit Hours: 3 | Lecture Hours: 2 | Laboratory Hours: 4

Fundamentals of baking including dough, quick breads, pies, cakes, cookies, and tarts. Instruction in flours, fillings, and ingredients. Topics include baking terminology, tool and equipment use, formula conversions, functions of ingredients, and the evaluation of baked products.

Prerequisite/Corequisite(s): CHEF 1305, RSTO 1304, HAMG 2301

RSTO 1325 Purchasing for Hospitality Operations

Semester Credit Hours: 3 | Lecture Hours: 3 | Laboratory Hours: 0

Study of purchasing and inventory management of foods and other supplies to include development of purchase specifications, determination of order quantities, formal and informal price comparisons, proper receiving procedures, storage management, and issue procedures. Emphasis on product cost analysis, yields, pricing formulas, controls, and record keeping at each stage of the purchasing cycle.

Prerequisite/Corequisite(s): CHEF 1305, RSTO 1304, HAMG 2301

Course TEKS/Objectives:

[Hospitality and Tourism TEKS](#)

Course Outline:

Semester 1	Semester 2
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CHEF 1301

PSTR 1301, RSTO 1325