

CULINARY ARTS (CULA)

CULA 100 - Culinary Arts Fundamentals. 2 Credits.

Offered during Autumn Semester. Offered at Missoula College. Restricted to students in the Big Sky Culinary Institute Programs. This class will provide the fundamentals to the food service industry, the program, and kitchen expectations. The student will learn the basics of mise en place, safety and sanitation, recipe organization, culinary math, and product requisitioning. In addition, students will learn the importance of uniforms, knives, and other personal hygiene requirements prior to entering the kitchen.

CULA 101 - Introduction to Knife Skills and Butchery. 2 Credits.

Offered at Missoula College. Restricted to students in the Big Sky Culinary Institute Programs. Integrated Lab. Prereq. or Coreq., CULA 100 and CULA 105. Course fee: \$250. This course will introduce the student to the fundamentals of food handling practices, which include basic and advanced knife skills and butchery for vegetables, meats, poultry, and seafood. Students will be provided hands-on practice with knife safety, upkeep, and station set-up, as well as equipment safety and sanitation procedures used in professional and commercial kitchens.

CULA 105 - Food Service Sanitation. 2 Credits.

Offered autumn and summer. Offered at Missoula College. Restricted to students in the Big Sky Culinary Institute Programs. 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 autumn and spring semesters. Offered at Missoula College. Restricted to students in the Big Sky Culinary Institute Programs. Prereq., CULA 101 and CULA 105. Laboratory Class. Course fee: \$250. Introduction to the basic foundations of dining room service and protocol. Students will be encouraged to provide a "hospitality centered" service that culminates in an experience that exceeds the guests' expectations. Students will learn techniques for gaining a competitive advantage in the marketplace. Personal hygiene, mathematics, and basic culinary terminology related to dining room and beverage service are included.

CULA 157 - Pantry & Garde Manger. 3 Credits.

Offered autumn and spring. Offered at Missoula College. Restricted to students in the Big Sky Culinary Institute Programs. Prereq., CULA 101 and CULA 105. Laboratory Class. Course fee: \$250.00. Identification of a variety of fresh greens, vegetables and fruits, their general and specific use, standards of quality, preparation and presentation. Also covered are entrée salads, side salads, salad dressings, cold sauces, relishes, dips, appetizers, canapés/amuse bouche, frozen desserts, and hot appetizers.

CULA 158 - Breakfast and Sandwich Cookery. 3 Credits.

Offered every term. Offered at Missoula College. Restricted to students in the Big Sky Culinary Institute Programs. Prereq., CULA 101 and CULA 105. Laboratory Class. Course Fee \$250. To introduce a hands-on approach to various hot and cold sandwiches as well as classic American Cuisine. Breakfast preparations and egg cookery are explored. Students set up and maintain a fast-paced station and utilize appropriate equipment, proper cooking temperatures, and sanitation practices. The product is evaluated and judged according to standards of quality and consistency which include: flavor, appearance, aroma, body.

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

Offered every term. Offered at Missoula College. Restricted to students in the Big Sky Culinary Institute Programs. Laboratory Class. Course fee: \$250.00. To introduce a hands-on approach to stocks, soups and sauces. This class will explore the foundations of cooking in the form of stocks and broths, the mother sauces, international sauces and soups, classical French soup techniques, as well as the basic applications of thickening agents and mirepoix.

CULA 161 - Meats & Vegetables. 3 Credits.

Offered every term. Offered at Missoula College. Restricted to students in the Big Sky Culinary Institute Programs. Prereq., CULA 101 and CULA 105. Laboratory class. Course fee: \$250.00. To introduce a hands-on approach to various meats and game animals; poultry and game birds; fish and shellfish; vegetable and starch cookery. Apply good technique, observing all standards for ingredient preparation, appropriate equipment, cooking temperatures, and flavor development. Evaluate the product and judge it according to standards of quality; flavor, appearance, aroma, body.

CULA 162 - Storeroom Management and Receiving Operations. 2 Credits.

Offered autumn and spring semesters. Offered at Missoula College. Restricted to students in the Big Sky Culinary Institute Programs. This course will give a hands-on approach to managing a storeroom and inventory in a food service establishment. Students will practice inventory control, purchasing, receiving goods, proper storage, sanitation, food waste elimination, and yield tests. Laboratory class. Course Fee: \$103.00

CULA 165 - Baking & Pastry. 5 Credits.

Offered every term. Offered at Missoula College. Restricted to students in the Big Sky Culinary Institute Programs. Prereq., CULA 101 and CULA 105. Integrated lab class. Course fee: \$250.00. This course provides students with practical experience working in a bakeshop situation realistic to restaurant kitchens and bakeries. Students become familiar with producing a variety of baked goods as well as setting up mise en place, different baking techniques, and dessert plating techniques for the dining room and banquet situations. Baking and Pastry focuses on weights, measures, formulas and general baking classifications, handling and storage of ingredients, safety and sanitation, production of yeast raised dough products, cakes, cookies, batters, breads, biscuits, muffins, pies, and special dessert preparation.

CULA 191 - Special Topics. 1-6 Credits.

(R-6) Offered intermittently. Offered at Missoula College. Restricted to students in the Big Sky Culinary Institute Programs. 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. Restricted to students in the Big Sky Culinary Institute Programs. Course material appropriate to the needs and objectives of the individual student.

CULA 198 - Internship. 1-6 Credits.

Restricted to students in the Big Sky Culinary Institute Programs. 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 204 - Bakery and Espresso Retail Management. 2 Credits.

Offered spring. Prereq., CULA 101 and CULA 105. Integrated lab class. Offered at Missoula College. Restricted to students in the Big Sky Culinary Institute Programs. Course fee required. This course will explain the fundamentals of operating a retail bakeshop and espresso bar. Students will have on-the-job training in customer service, cash handling, espresso and drink service, bakery merchandising, display case design, sales and marketing for small businesses, and practical Point-of-Sales experience.

CULA 205 - Catering Management. 2 Credits.

Offered autumn and spring. Offered at Missoula College. Restricted to students in the Big Sky Culinary Institute Programs. Coreq., CULA 298 and 299. Integrated lab class. Course fee: \$103.00. This course will introduce the student to a comprehensive look at planning, starting, and operating a successful catering business. The course will explain the fundamentals of menu development, execution, and financial planning for a variety of catering operations including: restaurants, hotels, large institutions, private companies, event planning, and on vs. off-site events.

CULA 206 - Restaurant Management. 3 Credits.

Offered spring. Offered at Missoula College. Restricted to students in the Big Sky Culinary Institute Programs. Although no prerequisites are required, CULA 220, ACTG 101, ACTG 102, or ACTG 201 is recommended. This course will explain the fundamentals of opening and managing a restaurant. Students will study and create business plans that include restaurant concepts, menus, financial statements, marketing and advertising campaigns, equipment lists, and standard operating procedures for both sanitation practices (including HACCP plans) and general employment practices. This course will also a study and discuss industry trends and current ethical and professional management practices for restaurateurs.

CULA 210 - Nutritional Cooking. 3 Credits.

Offered spring. Offered at Missoula College. Restricted to students in the Big Sky Culinary Institute Programs. Prereq., CULA 101 and CULA 105. This course provides the basics of human nutrition as it relates to culinary professionals. Students will experience the course material in both lecture and in a hands-on approach to the principles of healthful cooking techniques and special dietary needs. Students will learn how to develop and modify recipes to produce healthful menu options with whole foods. This course also introduces conventional and sustainable farming practices and how it relates to nutritional cooking. Integrated lab class. Course fee: \$250.

CULA 220 - Purchasing and Cost Control. 3 Credits.

Offered autumn semester. Prereq., CULA 101 and CULA 105. Completion of math requirement for degree required. Offered at Missoula College. Restricted to students in the Big Sky Culinary Institute Programs. This course provides the principles of purchasing foods and materials based on needs, specifications, availability, and seasonality. Students will be presented the costs of doing business including products, labor, facilities, and preparing financial statements.

CULA 255 - Montana Meats and Charcuterie. 2 Credits.

Offered autumn and spring. Offered at Missoula College. Restricted to students in the Big Sky Culinary Institute Programs. Prereq., CULA 101 and CULA 105. Laboratory class. Course fee required. This course will provide hands-on practice with the different areas of charcuterie. Students will learn the techniques of sausage making, salting and curing, fermentation, food preservation, refined paté execution, and buffet presentation, including centerpieces.

CULA 275 - Patisserie. 2 Credits.

Offered spring. Offered at Missoula College. Restricted to students in the Big Sky Culinary Institute Programs. Advanced principles and techniques in preparing custard sauces, pastry cream, puddings, custards, mousses, Bavarians, soufflés, ices, crepes, fruits, and dessert sauces. Emphasis on presentation of plated desserts.

CULA 280 - Senior Practicum. 3 Credits.

Offered spring. Missoula College course. Restricted to students in the Big Sky Culinary Institute Programs. Integrated lab class. Prereq., CULA 152 and CULA 206. This course will be a culmination of education for the AAS in Food Service Management. Students will work on thesis projects that applies all areas of education to highlight their interests and abilities in food service management and the culinary arts. Course will conclude with the final practical exam required for graduation.

CULA 291 - Special Topics. 1-6 Credits.

Offered at Missoula College. Restricted to students in the Big Sky Culinary Institute Programs. Experimental offerings of visiting professors, experimental offerings of new courses, or one-time offerings of current topics.

CULA 298 - Food Service Internship. 1-6 Credits.

Offered all terms. Offered at Missoula College. Restricted to students in the Big Sky Culinary Institute Programs. Variable Credits. Work-based education in a position appropriate to student's interest for career opportunities and growth while upholding the educational standards of the Big Sky Culinary Institute. This experience increases students' skills, prepares them for initial employment, and increases occupational awareness and professionalism. Offered for CR/NCR grading only.

CULA 299 - Culinary Arts Capstone. 2 Credits.

Offered spring. Offered at Missoula College. Restricted to students in the Big Sky Culinary Institute Programs. Coreq., CULA 205 and CULA 298. Students must be enrolled in final semester of program and maintain a minimum "C" in all courses required for graduation in the AAS Degree. This course will be a culmination of education for the AAS in Food Service Management. Students will work on thesis projects that applies all areas of education to highlight their interests and abilities in food service management and the culinary arts. Course will conclude with the final practical exam required for graduation