



WHERE THE WORLD COOKS

SCHOOL OF CULINARY ARTS

The nationally acclaimed School of Culinary Arts at Kendall College has prepared exceptional culinary professionals since 1985. We are committed to sustaining academic excellence in culinary education while helping you achieve your dreams. Our Bachelor and Associate degree programs are intensive, hands-on, cutting-edge. Our programs are designed to successfully launch you on a career in the vast food service industry, equipped with superb culinary skills and the equally critically business management and communication skills.

Kendall's unique combination of rigorous culinary curriculum, business education and specialized advanced coursework transcends what many culinary schools can offer. We fully prepare you with the well-rounded education, business acumen, intellectual agility, and professional attitude you need for a successful career in the Culinary Arts. Our Culinary Arts alumni hold prominent positions throughout the food service industry in Chicago and the United States. More importantly, our faculty hold each other to the standard as they pass their wisdom and expertise on to the next generation of chefs, hotel managers, teachers, and entrepreneurs.

Christopher Koetke

Christopher Koetke, CEC, CCE, Dean, School of Culinary Arts

■ Culinary Requirements
 ■ Management Requirements
 ■ Internship Requirements
 ■ Culinary Electives
 General Education

	BLOCK 1 (16 QTR. HRS.)	BLOCK 2 (15 QTR. HRS.)	BLOCK 3 (14 QTR. HRS.)	BLOCK 4 (14 QTR. HRS.)
FRESHMAN	CUL 111 INTRO TO PROFESSIONAL COOKERY (2)	CUL101 SURVEY OF FOOD SERVICE (1)	CUL 127 BREAKFAST (2)	CUL 139 ADVANCED SKILLS (2)
	CUL 112 INTRO TO STOCKS, SAUCES & SOUPS (2)	CUL 113 STOREROOM (2)	ENG 111 COMPOSITION I (4)	CUL 145 BAKING & PASTRY (4)
	CUL 114 SANITATION (0)	CUL 122 COST CONTROL (4)	SCI 123 HUMAN NUTRITION (4)	ENG 112 COMPOSITION II (4)
	CUL 117 INTRO TO GARDE MANGER (2)	CUL 124 QUANTITY FOOD PRODUCTION (3)	SPN 112 SPANISH II (4)	SPN 113 SPANISH III (4)
	CUL 118 METHODS OF COOKING (2)	CUL 126 PROFESSIONAL DEVELOPMENT (1)		
	CUL 119 PRODUCT ID (4)	SPN 111 SPANISH I (4)		
	CIS 190 PRINCIPLES OF COMPUTER APPS (4)			
	BLOCK 5 (12 QTR. HRS.)	BLOCK 6 (15 QTR. HRS.)	BLOCK 7 (12 QTR. HRS.)	
SOPHOMORE	CULINARY INTERNSHIP CUL 204 (9 QTR HRS), CUL 205 (3 QTR HRS)	CUL 252 ADVANCED GARDE MANGER (3)	CUL 140 FINE DINING SERVICE (4)	OPTIONAL SUMMER VACATION
		CUL 254 ADVANCED SAUCE & FISH (3)	CUL 257 FINE DINING LUNCH OR DINNER (4)	
		CUL 256 ADVANCED SAUCE & MEAT (3)	CUL 136 MENUS (2)	
		CUL 255 CATERING OR CUL 281 SYMPOSIUM (2)	CUL XX CULINARY ELECTIVE (2)	
		CUL 233 FOOD SERVICE MANAGEMENT (4)		
	BLOCK 8 (14 QTR. HRS.)	BLOCK 9 (16 QTR. HRS.)	BLOCK 10 (16 QTR. HRS.)	BLOCK 11 (14 QTR. HRS.)
JUNIOR	CUL 316 CUISINE OF ASIA (4)	CUL 315 CUISINE OF CENTRAL/SOUTH AMERICA (4)	CUL 317 CUISINE OF THE MEDITERRANEAN (4)	CUL XX CULINARY ELECTIVE (2)
	CUL 320 ADVANCED PASTRY I (2)	HIS 351 FOOD HISTORY (4)	ENG 113 COMPOSITION III (4)	ECO XX ECONOMICS ELECTIVE (4)
	CUL 350 POLITICAL & LEGAL ISSUES OF FOOD (4)	HOS 241 MARKETING PRINCIPLES (4)	HOS 322 HR PRINCIPLES (4)	SCI 300 FOOD SCIENCE (4)
	MTH 140 BUSINESS STATISTICS I (4)	MTH 240 BUSINESS STATISTICS II (4)	CUL 305 CULINARY MANAGERIAL ACCOUNTING (4)	SPE 111 SPEECH (4)
	BLOCK 12 (13 QTR. HRS.)	BLOCK 13 (14 QTR. HRS.)		
SENIOR	CUL 345 WINES, SPIRITS, AND FOOD AFFINITIES (3)	CUL 310 SPECIAL EVENTS/OPERATIONS SALES (4)		
	CUL 420 FOODSERVICE R&D (4)	CUL 325 FOOD SERVICE PUBLIC RELATIONS (4)		
	CUL 436 FACILITIES PLANNING (2)	CUL 321 ADVANCED PASTRY II (2)		
	BUS 312 LABOR RELATIONS (4)	CUL 450 CAPSTONE PROJECT (0)		
		SOC 3XX SOCIAL SCIENCE (4)		

RANKED THE #1 CULINARY B.A. PROGRAM IN THE MIDWEST

Ranked by an independent survey of 150 food editors and culinary professionals through Cooking Schools Compared.



CULINARY ARTS COURSEWORK

CUL 101 Survey of Foodservice (1)

This course introduces the different segments of the food service industry, highlighting the breadth and depth to which this industry has grown. Various facets of the foodservice industry are presented to the student along with the continued impact of technology. Career opportunities and avenues are presented in the context of the attitudes, characteristics, and traits of successful culinary professionals.

CUL 111 Introduction to Professional Cookery (2)

This course introduces students to the professional kitchen. Students learn the theory behind professional food preparation through lecture/ demonstration sessions and hands-on practice in the kitchen. The use and maintenance of different knives is stressed as students learn how to cut vegetables, bone fowl, and fillet fish. Students also become familiar with basic preparations, like stock. The safe and sanitary operation of equipment is emphasized.

CUL 112 Introduction to Stocks, Sauces & Soups (2)

This course teaches students to prepare classic stocks, hot and cold sauces and soups. The traditional mother and small sauces are taught along with more modern preparations including salsas, chutneys, relishes and coulis. Different thickening methods are presented including the use of: flour in roux and beurre manié, arrowroot, pureé, and reduction. Emulsion and liaison techniques are highlighted.

CUL 113 Storeroom Operations (2)

This course teaches students how to receive products, manage perishable and non-perishable inventory, and work with vendors to evaluate price, product quality, and service. Students gain hands-on experience working in teams in a functioning storeroom to complete the procurement cycle. Emphasis is placed on verifying the accuracy and quality of the products received while maintaining food safety standards. Students learn how to maintain par stocks, safety stocks, and calculate re-order points. Methods for controlling costs and mitigating theft are discussed.

CUL 114 Sanitation (0)

This course teaches students how to ensure a healthy and safe foodservice operation. Topics covered include: HAACP (Hazard Analysis and Critical Control Points), personal hygiene, food purchasing/receiving/storage, food preparation and serving, food contamination, food borne illnesses, and pest management. At the end of the course, students will take the Chicago and Illinois Sanitation Exam. If passed, the student will receive the official certification.

CUL 117 Introduction to Garde Manger (2)

This course explores the world of the basic cold food preparation. Students learn techniques for creating different types of hors d'oeuvres, salads, sandwiches, dressings, cold sauces and more. The presentation of food on individual plates, platters, and tables is introduced as students learn the fundamentals of visual display.

CUL 118 Methods of Cooking (2)

This course teaches the cooking methods used for vegetables, starches, meat, poultry, and fish. The rationale for each method is presented along with the techniques required to achieve success. The proper use of different equipment and tools is demonstrated and practiced.

CUL 119 Product Identification (4)

This course provides a survey of important foodservice products including: produce, vegetables, meat, poultry, fish and shellfish, fats and oils, spices, and non-food products. The USDA grading system is discussed in detail as students watch demonstrations of butchery of whole carcasses. Product seasonality and specification sheets are reviewed along with correct handling and storage procedures.

CUL 122 Cost Control (4)

This course introduces cost tracking and control principles. Financial tools such as income statements and sales and production forecasts are presented along with concepts such as contribution margin. Methods for computing and assessing food and beverage costs are described.

CUL 124 Quantity Food Production (3)

This course immerses students in the reality of working in a full-service kitchen. Rotating through various stations, students take on different roles and challenges, learning how to cook at-scale to feed the public. Action stations in the servery provide an opportunity to cook, on demand, for hungry guests. Students are exposed to the different types of equipment typically used in volume feeding operations as they prepare new menus daily. Teamwork, speed, and the timely delivery of well-prepared food are stressed.

Students take Quantity Food Production and cook either lunch or dinner. All students take Breakfast.

CUL 126 Professional Development (0)

This course sets the stage for a successful internship. Working in conjunction with Career Services, students assess their skills and abilities, identify internship goals, craft effective resumes, and learn valuable interviewing techniques. Students test what they have learned as they seek and fulfill a one-day work assignment in the culinary field of their choice. Upon completion of this course students begin to work

with Career Services to secure an internship aligned with their career aspirations.

CUL 127 Breakfast (2)

Breakfast is often regarded as one of the most important meals of the day. In this class, students rotate through different stations in the café as they learn and practice different facets of quality breakfast production. Students will prepare assorted egg dishes, breakfast proteins, quick breads, and cold buffets. Students will also explore international breakfast concepts.

CUL 136 Menus (2)

This course encourages culinarians to begin with the menu in mind when starting a food service venture. The interplay between cuisine, menu offerings, design, product availability, price point, and profitability are explored. Historic and contemporary menus are used to highlight concepts as students create original menus for the restaurant concept of their choice.

CUL 139 Advanced Skills (2)

This course challenges students to plan, prepare, and serve a multi-course meal using traditional methods of cooking and presentation. Students bring together the concepts and techniques learned in classes prior to Advanced Skills to demonstrate their individual skills and abilities. Emphasis is placed on the timely delivery of food that is cooked and seasoned to perfection, garnished, and presented in an appropriate manner. Advanced Skills teaches the student how to work in an organized manner under pressure and prepares the student for internship.

CUL 140 Fine Dining Service (4)

This course gives students the opportunity to practice customer service in an on-site fine-dining classroom. Students prepare the restaurant prior guest arrival, and work throughout the class to provide high-quality foodservice. This experience introduces students to the "front of the house" focusing on topics such as: reservations, seating, interaction with kitchen staff, the timely delivery of food and beverages, point of sale and credit card systems, and sanitation.

CUL 204/205 Culinary Internship (12)

This course enables students to challenge, test, and hone the knowledge and skills they have acquired and developed in the kitchen and classroom. Through this experience students build subject matter expertise while continuing to develop the values, attitudes, and behaviors that will make them successful in the workplace. Each student must complete this 400-hour supervised internship at an approved internship site.

Pre-Requisite: CUL 126 Professional Development

CUL 252 Advanced Garde Manger (3)

This course extends students' knowledge of cold food preparation. Using traditional and modern techniques students prepare a variety of Charcuterie items including terrines, savory mousses, pâtés, sausages, cured meats, and smoked meats. Different approaches to creating and styling a buffet are outlined. Students work in teams to create their final exam: a demanding, themed Grand Buffet which demonstrates their mastery of the course material.

CUL 254 Advanced Sauce & Fish (3)

This course provides the opportunity to apply previously acquired cooking skills to a broad range of seafood. Students learn to identify and distinguish different types of seafood along with the proper procedures for storing, cutting, and preparing it. Both classical and modern seafood recipes are executed. Students expand their repertoire by building on the mother sauces to produce classic small and contemporary sauces. Modern fish preparations are also covered. Basic guidelines for relating sauce to food are discussed.

CUL 256 Advanced Sauce & Meat (3)

This course provides the opportunity to deepen previously acquired cooking skills specifically to meat cookery. Students learn to identify and distinguish different types of meat along with the proper procedures for storing, cutting, and preparing it. Classical, global, and modern meat recipes are executed. Students expand their repertoire by building on the mother sauces to produce classic small and contemporary sauces. Basic guidelines for relating sauce to food are discussed.

CUL 233 Food Service Management (4)

This course emphasizes the need to manage human resources effectively in order to build and maintain a strong food service business. Students learn fundamental management principles and strategies for working in the industry, applying what they have learned through case study analysis and class discussion. Industry rules of thumb, resources, and references are highlighted as students transition their thinking from that of an employee to that of a manager and leader.

CUL 255 Catering (2)

This course exposes students to the world of off-premise catering. The lifecycle of a catering event is discussed from the initial call, through concept development, pricing and execution, to final billing. Taught from the different perspectives of the players on the team – the salesperson, event planner, chef and kitchen staff, and service captain and serving staff – students gain insight into what makes this type of food service unique in the industry.

CUL 257 Fine Dining Lunch or Dinner (4)

This course transports students to the world of fine-dining as they cook a la carte for the public at Kendall's on-site restaurant overlooking the city of Chicago. Rotating through the traditional stations found in a fine-dining kitchen, students prepare dishes from a seasonal menu along with daily, innovative specials. Emphasis is placed on preparing and presenting high quality food to accompany the special setting and exquisite service.

CUL 315, 316, 317 Cuisine of the Mediterranean (4)

These courses provide comprehensive exposure to cuisines and cultures from around the world. Taught by experts in these cuisines, students are exposed to various ethnic ingredients and learn how to identify them and use them correctly. Classic techniques are practiced, as are traditional recipes. Through class participation, research, and presentations students compare and contrast regional and national cooking styles, and apply what they have learned to modern-day cooking.

Cuisine of Latin and South America explores the cuisines of: Mexico, the Caribbean, the Andes, Brazil, Argentina, and Chile.

Cuisine of Asia focuses on the cuisines of: China, Vietnam, Thailand, India, and Japan. Traditional ingredients such as soy and teas are also covered in-depth.

Cuisine of the Mediterranean addresses the cuisines of: Spain, France, Italy, Greece, the Middle East, and North Africa.

CUL 320 Advanced Pastry I (2)

This class addresses the role of today's pastry chef in light of labor shortages and increased reliance on mixes and par-baked items. Students become familiar with mass produced products, learning when and how to apply them in independent, in-store, restaurant, and hotel bakeshops. Creative uses for and signature items made from these value-added pastry products are stressed along with their financial impact.

CUL 321 Advanced Pastry II (2)

This class delves into the trends and techniques of modern plated desserts. Students will examine the work of modern pastry chefs and create their own high-end plated desserts.

CUL 325 Foodservice Public Relations (4)

This course demystifies the media, revealing its impact on the foodservice industry. Strategies for attracting, retaining, and capitalizing on media attention are discussed along with techniques for being media savvy. Students will learn how to interact with printed press, radio and TV.

CUL 345 Wines, Spirits, and Food Affinities (3)

This course teaches students to appreciate the way in which wine, beer, and spirits can enhance the dining experience. The history of these beverages is discussed as students learn how to effectively pair them with food based on a food's inherent characteristics, seasoning, and accompaniments. Beverage merchandising is highlighted as a strategy for increasing the sale of both food and beverages. The responsible service of alcoholic beverages is stressed.

Students must be at least 21-years old to register for this course.

CUL 350 Political and Legal Issues of Food (4)

This course outlines the wide range of issues chefs must address in order to make knowledgeable decisions about the food they cook and serve – many of which have direct implications on their reputations, marketing strategies, and business success. Topics discussed include: the environmental impact of farming practices, agribusiness, organics, the genetic modification of food, obesity and diet, marketing, hunger, and immigration.

CUL420 Foodservice Research and Development (4)

This course explores the rise of the research chef within the food manufacturing industry. As trained chefs with a solid knowledge of food science, research chefs are often involved in creating new or proprietary products intended for wide distribution. Through practical application, students follow the research and development process from ideation to prototype. Students are also introduced to the way in which industrial concerns such as branding and operations impact the research and development process. Students will develop product prototypes during the course which are presented to food manufacturing executives at the conclusion of the course.

CUL436 Facilities Planning (2)

Properly designed facilities are critical to the success of any foodservice operation. In this course, students learn the complexities of designing a facility. Students consider flow of product, sanitation requirements, equipment needs, safety, and storage. For the final project, students will design a complete facility layout under specific financial and legal constraints.

CUL450 Culinary Capstone (0)

This course emphasizes the practical nature of the foodservice industry. Students are required to produce a variety of culinary and pastry items in concert with a restaurant concept they develop. The information presented in the capstone project will synthesize what students have learned in their BA degree.



B.A. CULINARY ARTS SCHOOL OF CULINARY ARTS

COURSE CURRICULUM OVERVIEW

BUSINESS

HOSPITALITY MANAGEMENT

CULINARY ARTS

EDUCATION

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