# CLART 121: Quantity Cooking Lab I Credits: 2.0

Production skills for quantity food preparation, including mise en place, ingredient preparation, pizza production, safety, and sanitation. Prerequisite(s): Completion of or concurrent enrollment in CLART 100.

# Course Level Objectives

1. Apply principles of mise en place.
2. Demonstrate proper sanitation and safety in the restaurant industry.
3. Demonstrate proper ability to use appropriate cooking techniques/equipment for quantity cooking.
4. Demonstrate the ability to work as a member of a team.
5. Produce basic knife cuts.

# CLART 131: Pantry Preparation I Credits: 2.0

Introduces students to basic knife skills, salad preparation, basic dressing and variations. Presentation, product identification and hand tool use are stressed. **Prerequisite(s):** Completion of or concurrent enrollment in CLART 100.

# Course Level Objectives

1. Produce basic knife cuts.
2. Demonstrate proper safety and sanitation procedures in the hospitality industry.
3. Apply principles of mise en place.
4. Demonstrate ability to use appropriate cooking techniques/equipment for pantry.
5. Demonstrate the ability to work as a member of a team.

# CLART 141: Food Server I Credits: 2.0

Provides the basic knowledge of restaurant service in a full service dining atmosphere. Server sequence, tray service, bussing, and side work are covered. Prerequisite(s): Completion of or concurrent enrollment in CLART 100.

# Course Level Objectives

* + Demonstrate basic sanitation and safety in the restaurant industry.
	+ Apply principles of mise en place.
	+ Perform bussing techniques using appropriate trays.
	+ Demonstrate the ability to work as a member of a team.

# CLART 181: Hot and Cold Sandwich Preparation Credits: 2.0

Introduction to quick serve cooking in a restaurant setting: hot/cold sandwich cookery, portioning, and preparation. Some line work will be introduced. Prerequisite(s): Completion of or concurrent enrollment in CLART 100.

# Course Level Objectives

1. Demonstrate basic sanitation and safety in the restaurant industry.
2. Apply principles of mise en place on a quick service line.
3. Demonstrate ability to use appropriate cooking techniques/equipment for food preparation production.
4. Demonstrate the ability to work as a member of a team.

# CLART 207: Food Service Sanitation Credits: 2.0

Detailed contemporary knowledge of sanitation as related to the food service industry needs of today, including procedures for kitchen inspection and HACCP.

# Course Level Objectives

* + Identify and define organisms associated with food borne illnesses.
	+ Explore current food safety issues including the causes of food borne illness outbreaks and how to avoid them.
	+ Develop a HACCP (Hazardous Analysis Critical Control Point).
	+ Identify Center for Disease Control's five known risk factors in food service establishments.
	+ Identify and analyze local and national food codes.