

CSH 2100: Introduction to Culinary Sustainability and Hospitality

3 Credit Hours

This course provides an overview of ethical, environmental, and economic sustainable practices in the culinary hospitality industry. Historical development, organization structures, resource conservation, farming, travel and tourism and the role culinary management has in the industry are all discussed. Guest speakers are integrated into the course to provide industry perspective. Students also conduct a carbon footprint analysis identifying the environmental, societal, and economic impact of that footprint, and design strategies to reduce their own footprint.

CSH 2200: World Cuisines and Culture

3 Credit Hours

This course studies the evolution of agriculture, food preservation and preparation techniques, food habits and beliefs about food. We delve into geographical, historical, technological and religious factors that have influenced the food-related behaviors of various ethnic groups, exploring how all cultures impact individuals' beliefs about food. Students taste and evaluate regional dishes from a variety of countries, focusing on ingredients, flavors, preparation and techniques characteristic of the cuisines and regions.

CSH 2300: Basic Culinary Skills

3 Credit Hours

This class serves as an introduction to fundamental cooking skills, methods, theories and techniques. Skills include creating sauces, stocks, soups, knife skills, saute techniques, equipment care, safety and usage, meat fabrication, seafood and vegetable identification and preparation, storing and preservation. Topics also include personal hygiene, safety, basic first aid, station organization, and agricultural sustainability. Students must take and pass the ServSafe sanitation certification exam to pass the course.