



## Program: Culinary Arts

<b>Course title</b>	<b>Introduction to Tourism and Hospitality Industry</b>
<b>Course code</b>	<b>HOS 100</b>
<b>Credit hours</b>	4
<b>Medium of instruction</b>	English Language
<b>Course description</b>	The course introduces students to the general and particular characteristics of the Tourism and Hospitality industry. It is an introductory course to Tourism, Travel and Hospitality, introducing these topics and placing them into a correct and updated local and international perspective. The course is designed to develop knowledge and understanding.

<b>Course title</b>	<b>Hospitality Legal Issues</b>
<b>Course code</b>	<b>HOS 110</b>
<b>Credit hours</b>	4
<b>Medium of instruction</b>	English Language
<b>Course description</b>	This course is designed to familiarize students with an opportunity to understand how law and ethics affect Saudi hospitality operations and to examine a number of issues relating to business and legal relationships within hospitality businesses. Students will be able to recognize and analyze work and ethical considerations encountered within hospitality industry to contribute value to one's self, business and society.

<b>Course title</b>	<b>Introduction to Culinary Arts</b>
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<b>Course code</b>	<b>CUL 100</b>
<b>Credit hours</b>	4
<b>Medium of instruction</b>	English language
<b>Course description</b>	This course provides students with basic culinary arts knowledge and skills through addressing industry standards, knives skills, equipment and tools, principle of cooking techniques, recipes weights and measures, in addition to food safety, and sanitation. Students should be able to practice basic culinary knowledge and skills and explore culinary preparation foundations.
<b>Course title</b>	<b><u>Food Safety</u>and Sanitation</b>
<b>Course code</b>	<b>CUL 140</b>
<b>Credit hours</b>	4
<b>Medium of instruction</b>	English language
<b>Course description</b>	A study of personal hygiene; sanitary practices in food preparation causes investigation, control of illness caused by food contamination (Hazard Analysis Critical Control Points (HACCP); and work place safety standards.

<b>Course title</b>	<b>Principles of Hospitality Accounting</b>
<b>Course code</b>	<b>HOS 141</b>
<b>Credit hours</b>	4
<b>Medium of instruction</b>	English Language
<b>Course description</b>	This course is outlined to educate students the fundamental concepts and principles of uniformed system of financial accounting into Saudi hospitality operations. It involves accounting terminology, accounting cycle, bookkeeping and inventory valuation, appraisal of fixed tangible assets and intangible assets, and preparation then analysis of accounting reports. Students should be able to perform an interpretation and assessment of financial statements in the context of



hospitality businesses for properly decision making.

<b>Course title</b>	<b>Breakfast Cuisine</b>
<b>Course code</b>	<b>CUL 101</b>
<b>Credit hours</b>	<b>4</b>
<b>Medium of instruction</b>	English Language
<b>Course description</b>	This course is designed to teach the student culinary breakfast concepts including instruction and practical application of a variety of competencies. Students will learn egg cookery, omelet production, pancakes & waffles, breakfast potatoes & proteins, and hot cereals. Students are also introduced to sausages & production, breakfast beverages, crepes, quiches, poached egg dishes and quick breads. The emphasis is on applying culinary techniques to cook and present quality breakfast dishes for buffet and a la carte presentations. Lab.



<b>Course title</b>	<b>Soups, Stocks and Sauces Production</b>
<b>Course code</b>	<b>CUL 102</b>
<b>Credit hours</b>	4
<b>Medium of instruction</b>	English Language
<b>Course description</b>	This course is designed to familiarize students with production of soups, stocks and sauces. Intermediate sauce making techniques and processes. Includes skills in inventory control and production planning, as well as initial supervisory skills.

<b>Course title</b>	<b>Vegetables and Starches Production</b>
<b>Course code</b>	<b>CUL 103</b>
<b>Credit hours</b>	4
<b>Medium of instruction</b>	English Language
<b>Course description</b>	This course is an introduction to purchasing and evaluating freshness of vegetables and starches, along with storage and multiple cooking methods. Students will also learn to identify and use various grains, starches and vegetables.



<b>Course title</b>	<b>Nutrition &amp; Menu Engineering</b>
<b>Course code</b>	<b>CUL 141</b>
<b>Credit hours</b>	4
<b>Medium of instruction</b>	English Language
<b>Course description</b>	This course is outlined to familiarize culinary students with basic fundamental concepts of nutrition with an emphasis on exploring and developing tools needed to create, modify, and evaluate menus and recipes for various clientele. Students should be to develop and design various menus using nutritional aspects for different groups of clientele.

<b>Course title</b>	<b>Meat, Poultry and Seafood Production</b>
<b>Course code</b>	<b>CUL 111</b>
<b>Credit hours</b>	4
<b>Medium of instruction</b>	English Language
<b>Course description</b>	In this course, students develop skills in the preparation and cooking of meat, poultry and seafood. Students develop skills in choosing appropriate ingredients for basic Asian dishes and learn basic techniques in cutting, seasoning and marinating. Students also learn various cooking methods including stir frying, deep frying, boiling, braising, steaming and barbecue.

<b>Course title</b>	<b>Food &amp; Beverage Management</b>
<b>Course code</b>	<b>CUL 121</b>
<b>Credit hours</b>	4
<b>Medium of instruction</b>	English language



<b>Course description</b>	This course introduces food and beverage in different contexts, including understanding of the internal operations of a food and beverage service management in business and their latest trends, industry, and health related facilities. It also addresses presentation and analysis of food service operations' structures, job descriptions, internal controls, internal system design, and specialty food service equipment considerations. Students will be able to analyze the functions of the food and beverage division within a lodging operation.
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<b>Course title</b>	<b>Pastry &amp; Bakery</b>
<b>Course code</b>	<b>CUL 112</b>
<b>Credit hours</b>	4
<b>Medium of instruction</b>	English Language
<b>Course description</b>	This introductory practicum is designed to educate students the principles of professional baking and pastry techniques such as trends in baking and pastry, standards of professionalism, ingredient and equipment identification/selection, the functions of ingredients, and the use of a standardized recipe. Students should practice introductory level of producing modern plated desserts, cakes, pastries, tarts, pies, and assorted breads.



<b>Course title</b>	<b>Cold Cuisine</b>
<b>Course code</b>	<b>CUL 213</b>
<b>Credit hours</b>	4
<b>Medium of instruction</b>	English Language
<b>Course description</b>	This introductory practicum course recognizes the cold section of food production with an emphasis on knife skills, mise en place for salad and dressings' preparation, cold sandwiches, and proper safety and sanitation procedures. Students should practice classic cold cuisine through a series of projects created by the instructor.

<b>Course title</b>	<b>International Cuisine</b>
<b>Course code</b>	<b>CUL 221</b>
<b>Credit hours</b>	4
<b>Medium of instruction</b>	English Language
<b>Course description</b>	In this practicum advanced course, students will learn more advanced culinary skills with an emphasis on the preparation and service of international and ethnic cuisines. Topics include similarities between food production systems used in the Kingdom of Saudi Arabia and other regions of the world. Students should produce foods that represent various societies illustrating their eating habits cultural characteristics.

<b>Course title</b>	<b>Food Purchasing, Receiving and Storing</b>
<b>Course code</b>	<b>CUL 230</b>
<b>Credit hours</b>	4
<b>Medium of instruction</b>	English Language
<b>Course description</b>	This course provides experience with purchasing, ordering, supplier selection, receiving, storing, inventory, issuing of



.	products, correct product handling, and product security.
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<b>Course title</b>	<b>Food &amp; Beverage Cost Control</b>
<b>Course code</b>	<b>CUL 231</b>
<b>Credit hours</b>	4
<b>Medium of instruction</b>	English Language
<b>Course description</b>	This course is outlined to let students being recognizable with basic knowledge with emphasis on establishing food and beverage control standards, developing and monitoring operational budgets, managing food cycle control points. Students should be able to calculating, analyzing and reporting food and beverage costs and revenues within hospitality and catering operations.

<b>Course title</b>	<b>Food Quality Management (Elective)</b>
<b>Course code</b>	<b>CUL 128</b>
<b>Credit hours</b>	4
<b>Medium of instruction</b>	English Language
<b>Course description</b>	This course is designed to familiarize students with principles and methods of food quality control and assurance, quality management systems and standards existing within hospitality and catering operations. Students should be able to identify applications of food quality and use critical thinking in solving problems relating food quality issues.

<b>Course title</b>	<b>Customer Service (Elective)</b>
<b>Course code</b>	<b>HOS 203</b>
<b>Credit hours</b>	3





<b>Medium of instruction</b>	English Language
<b>Course description</b>	This course provides students an overview for quality customer service with an emphasis on how to build life-long relationship with customers, customers' loyalty, and customers' satisfaction within hospitality operations by using systematic tools and skills. Students should be able to develop and apply the necessary skills of quality customer service in various situations within hospitality industry.

<b>Course title</b>	<b>Culinary Entrepreneurship (Elective)</b>
<b>Course code</b>	<b>CUL 233</b>
<b>Credit hours</b>	4
<b>Medium of instruction</b>	English Language
<b>Course description</b>	This course introduces an overview of the characteristics, contributions, and issues throughout management and growth of small and medium enterprises culinary operations. Students should be able to think critically and apply acquired skills to succeed in culinary businesses.