

# CULINARY ARTS AND NUTRITION (CAN)

*Beginning in the 2018-2019 academic year, the Culinary Arts and Nutrition: Baking and Pastry Arts Concentration and the Culinary Arts and Nutrition: Culinary Arts Concentration programs will no longer be accepting new students. Current Thompson School students in this program will continue to have access to the same high-quality education and resources until they graduate in 2019.*

The culinary arts and nutrition (CAN) program offers concentrations in culinary arts and baking and pastry arts. The culinary arts program is accredited by the American Culinary Federation Education Foundation Accrediting Commission (ACFEFAC).

## Admissions Requirements

Applicants to culinary arts must present college preparatory English and a minimum of two years of satisfactory work in college preparatory mathematics.

## Curriculum Fee

Culinary arts and nutrition, culinary arts: \$588<sup>1</sup>

<sup>1</sup> This one-time curriculum fee is required to cover lab materials, specialized equipment maintenance, and transportation that are unique to the applied nature of the concentration. The curriculum fee covers the entire two-year course of study for one concentration. Any non-TSAS student may be assessed specific course fees, details of which are included in each semester's Time and Room Schedule. All fees are subject to change.

<https://colsa.unh.edu/thompson-school-applied-science>

## Programs

- Culinary Arts and Nutrition: Baking and Pastry Arts Concentration (A.A.S.) (<http://catalog.unh.edu/undergraduate/applied-science/programs-study/culinary-arts-nutrition/baking-pastry-arts-concentration-aas>)
- Culinary Arts and Nutrition: Culinary Arts Concentration (A.A.S.) (<http://catalog.unh.edu/undergraduate/applied-science/programs-study/culinary-arts-nutrition/culinary-arts-concentration-aas>)

## Courses

### Culinary Arts and Nutrition (CAN)

**CAN 401 - Food Preparation Fundamentals**

**Credits:** 2 or 3

Preparation techniques, knife skills, measurements, food handling, selection, and classification. CAN majors only. 2hr lec. Students in both Restaurant Management and Dietetic Technician concentrations must also complete a lab. Practical application of skills and techniques utilized in a professional kitchen. 2hr lab.

**CAN 402 - Quantity Food Practicum**

**Credits:** 3

Students utilize cooking principles and food preparation techniques learned in CAN 401 to produce foods in a quantity food setting. Elements of food sanitation and workplace safety in the operation of commercial cooking equipment are stressed. Students operate Stacey's Express, open to the public and participate in various positions such as production manager, cashier, production cooks, and utility workers. Students standardize, cost, and assign selling prices for all menu items prepared for Stacey's Express. Prereq: CAN 401. Culinary Arts & Nutrition majors only.

**CAN 403 - Culinary Arts and Baking Skills Development**

**Credits:** 4

This laboratory class explores classical culinary and pastry arts and basic cooking techniques. Classical recipes for stocks, mother sauces, soups and pie crust, quick and yeast breads are featured with hands-on experiential learning using common practices and techniques of the food service industry. Students will gain an understanding of basic ingredients, fabrication, storage, cooking, hygiene and sanitation, equipment usage in modern culinary and pastry arts through demonstration, practice and evaluation. Special fee.

**Co-requisite:** CAN 401

**CAN 404 - Baking and Pastry Fundamentals**

**Credits:** 4

Baking and Pastry Fundamentals is an introductory-level baking course exploring the science and art of small-scale and high-volume commercial production of classical and modern pastries and baked goods. Students will gain an understanding of basic ingredients, equipment and techniques used in the production and presentation of plated desserts, as well as the display and storage of pastries and baked goods. Special fee.

**Co-requisite:** CAN 401

**CAN 405 - Retail Baking and Merchandising**

**Credits:** 4

This course educates and exposes the students to quantity production of baked goods for retail sale. Students will gain understanding of basic ingredients, equipment and techniques used in the production of pastries and baked goods, as well as experience in the presentation, display and storage of baked goods for sale to customers. The student will experience the baker's contribution to a retail bakery, a restaurant, catering business, event businesses (wedding cakes), cottage industries, etc. Special fee. Prereq: CAN 401, 403, and 404.

**CAN 407 - Hospitality Sanitation and Safety**

**Credits:** 1

This course covers the responsibilities of food service operators for food safety and sanitation. Students learn safe food production policies and procedures, how to implement HACCP standards, pest control, and crisis management, with an overall focus on learning to take a proactive approach to maintaining a safe food environment. Students sit for the National Restaurant ServSafe Exam.

**CAN #410 - Introduction to the Dietetic Technician Profession**

**Credits:** 1

This course provides an introduction to the dietetics profession with an emphasis on dietetic technician practice. Topics include educational requirements, credentialing, nutrition resources and professional development. Students participate in a health and wellness project.

**CAN 422 - Cuisine and Culture**

**Credits:** 4

Focuses on the history of people by examining cuisines and cultures from the African savanna to the kitchens of California. Students study various cultures from around the world and learn how the same foods demonstrate profound differences in attitudes to those foods, nature, and the environment. Using this approach, students understand how historical events have affected and defined culinary traditions in different societies around the world.

**CAN 426 - Dining Room Practicum**

**Credits:** 3

A front-of-the house supervised training experience with an emphasis on customer service and table service techniques in one of the TSAS restaurants. Students also take the Serve Safe Alcohol Examination and, upon successful completion of the exam, are awarded a certificate from the National Restaurant Association. Culinary Arts & Nutrition majors not allowed.

**CAN 443 - Quantity Food Production and Display Cooking**

**Credits:** 4

Students gain practical-based experiential learning in quantity food production working directly with chefs in the Holloway Commons (one of UNH's dining commons) facility. Students also prepare cooked-to-order menu items in front of customers while rotating through the eight culinary concepts at Holloway; including stir-fry, sushi, brick oven pizza, vegan, vegetarian and gluten free stations. 1 hr lec/6 hr lab.

**CAN 504 - Intermediate Baking**

**Credits:** 4

This course builds upon the foundational baking courses through applications of American and International baking and pastry formulas with applications of yeast breads, lamination of doughs, pastry elements, pastry doughs, batters, sauces and creams, Students experience production of pastries and baked goods and restaurant finishing techniques for sale of goods through catering and retail operations, such as 180 Blue, the student-run restaurant that serves American Regional and International Cuisines. Special fee. Prereq: CAN 401, CAN 403, CAN 404, and CAN 405.

**CAN 506 - Food and Beverage Cost Control**

**Credits:** 4

Course places emphasis on methods used to solve mathematical problems that relate to food service operations as they apply to controls. Topics: weights and measures, recipe conversion, menu pricing, purchasing, food costs, inventories, break-even analysis, and financial statements.

**CAN 507 - Advanced Baking**

**Credits:** 4

Advanced Pastry Arts expands upon the basics of piping learned in the introductory-level and intermediate baking and pastry classes and delves further into the history of this intricate art, including instruction in celebrated traditions of advanced cake design from around the world. Students will also train in various methods of contemporary cake decorating from advanced sugar work, blown sugar and pastillage, to hand-sculpting, airbrushing, hand-painting and novelty cakes. Special fee. Prereq: CAN 401, CAN 403, CAN 404, CAN 405, and CAN 504.

**CAN 508 - Baking and Pastry Externship**

**Credits:** 5

This externship introduces the student to the activities of the professional pastry kitchen as they relate to the overall operation of a licensed food service establishment. Students participate in a variety of activities including, but not limited to proper sanitation and safety practices, baking preparation and scaling methods, working with standardized formulas, proper receiving, storage and inventory techniques, effective utilization of leftovers, and active participation as a contributing member of a professional culinary team. Prereq: CAN 401, CAN 403, CAN 404, CAN 405, and CAN 504.

**Co-requisite:** CAN 507

**CAN 512 - Hospitality Human Resources Management**

**Credits:** 3

Designed to teach the first-line hospitality supervisor how to create a positive work climate to assist identifying and keeping employees who cook, serve and tend bar. Students learn and develop skills, attitudes and abilities needed to lead and manage in an industry with numerous demands. Course focuses on employee recruitment, training and development, performance evaluation, disciplinary action, and wage and fringe benefit administration. Through case studies, students practice planning, organizing, communicating effectively, delegating and decision-making. 2 lec.

**CAN 525 - American and Regional Cuisine**

**Credits:** 5

Students apply and enhance skills in advanced aspects of a la carte cooking. Course introduces students to foods available in the United States and prepare meals for service in 180 Blue restaurant. Students are also introduced to the art of pairing foods with fine wines for special events. Prereq: CAN 401, CAN 407, CAN 403, CAN 443. Majors only. 1 hour lecture/6 hour lab.

**CAN 528 - Culinary Nutrition**

**Credits:** 2

The study of dietary needs from a culinary perspective. The focus is on basic nutrition and health with an emphasis on healthy menu and recipe development. Students research, evaluate, plan and prepare healthy menus and recipes using healthy cooking techniques. Course will culminate in students completing a healthy cooking demonstration. Pre- or Coreq: CAN 401, CAN 407. 1hr lec/2 hr lab.

**CAN 535 - International Cuisine**

**Credits:** 5

International Cuisine allows students to explore different cultures and cuisines of the world. Students study a different country or region each week and learn how history, geography, and main ingredients influence the different cuisines. Students prepare multi-course international menus one evening a week in the dining room at Cole Hall. Prereq: CAN 401, CAN 404, CAN 403, CAN 443. Majors only. Pre- or Coreq: CAN 544, CAN 525. 2 hr lec/6 hr lab. Culinary Arts & Nutrition majors only.

**CAN 544 - Catering and Garde Manger**

**Credits:** 4

Students apply skills and techniques learned in prior courses and enhance skills in advanced aspects of culinary preparation and management such as garde manger, buffet presentation, event booking, scheduling, and buffet staging. Advanced techniques of garde manger include production of canapes, savory pastries, charcuterie, farces, and sculptured centerpieces. Prereq: CAN 401, CAN 407, CAN 403, CAN 443. CAN Major Only. 2 hours lecture, 4 hours lab.

**CAN 591 - Independent Studies in Culinary Arts****Credits:** 1-4

Students who have the ability and adequate preparation to work independently may propose a contract to design a course or research project on a topic not available through existing course offerings. The purpose of this research is to explore new areas in the student's field of study or to pursue course material in greater depth. Work is supervised by an appropriate faculty/staff member and credit varies depending on the proposed project/research.

**CAN 596 - Dietetic Technician Independent Study - Dietetic Technician Practicum****Credits:** 3-6

For Dietetic Technician students who need to take practica at alternate times. There are two practica in the Dietetic Technician major: CAN 290 Clinical Nutrition Practicum 7 cr.; and CAN 260 Community Nutrition Practicum 5 cr. May be repeated for a maximum of 13 credits. Prereq: permission.

**CAN 597 - Culinary Arts Internship****Credits:** 5

Supervised internship of a minimum of 255 hours at a pre-approved property which introduces students to the culinary activities of a licensed food service establishment. Students must be available to participate on weekends and will participate in a variety of on-site activities including proper sanitation, food preparation and handling, knife skills, and line cooking. Students are required to attend a weekly lecture and complete a semester portfolio of activities and assignments. Prereq: CAN 401, CAN 404, CAN 403, CAN 443, CAN 407. Culinary Arts & Nutrition majors only.

**CAN 598 - Work Experience****Credits:** 0

This course enables students to enhance basic cooking skills and techniques learned in the first year. Students obtain industry related employment over the summer generally between the first and second year of academic course work. Documentation of the work experience is required as well as a final written paper. Prereq: CAN 401, CAN 404, CAN 407, CAN 214, CAN 443. Majors only. Cr/F. Culinary Arts & Nutrition majors only.

**Faculty**

<https://colsa.unh.edu/thompson-school-applied-science/people>