

# CULINARY ARTS & NUTRITION (CAN)

# Course numbers with the # symbol included (e.g. #400) have not been taught in the last 3 years.

## **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.

**Equivalent(s):** CAN 201, FSM 201

## **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

**Equivalent(s):** CAN 204, FSM 204

## **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.

**Equivalent(s):** FSM 207, FSM 407

## **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.

**Equivalent(s):** FSM 222, FSM 422

## **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.

**Equivalent(s):** CAN 226, FSM 226

## **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.

**Equivalent(s):** CAN 243, FSM 243

## **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.

**Equivalent(s):** CAN 206, FSM 206

## **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.

**Equivalent(s):** CAN 212, FSM 212

**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.

**Equivalent(s):** CAN 245, CAN 445, FSM 245

**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.

**Equivalent(s):** CAN 235, FSM 235

**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.

**Equivalent(s):** CAN 244, FSM 244

**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.

**Equivalent(s):** CAN 291, FSM 291

**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.

**Equivalent(s):** CAN 297

**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.

**Equivalent(s):** CAN 298, FSM 298