

Course Descriptions

required.

BOT 4500
Introduction to Grasses
 3:2:2 F
 • Prerequisite(s): (BOT 2050 or BOT 2100), (BIOL 1010 or BIOL 1620)

Discusses grasses and their relatives, grass anatomy, taxonomy, and ecology. Emphasizes identification techniques. Includes heavy lab component and required field trips. Requires student plant collection.

BOT 4600
Plant Physiology
 3:3:0 Sp (Even Years)
 • Prerequisite(s): BIOL 1620 and CHEM 1220
 • Corequisite(s): BOT 4605

Covers the physiological processes occurring in plants. Includes experimental techniques used in the investigation of processes such as photosynthesis, water and solute transport, tissue culture, growth regulation and responses and plant hormones. Involves problem solving and critical thinking skills. Students can not receive credit for both BOT 4600 and BOT 3340.

BOT 4605
Plant Physiology Laboratory
 1:0:3 Sp (Even Years)
 • Corequisite(s): BOT 4600

Focuses on laboratory aspects of topics in BOT 4600. Covers experimental methods for studying plant physiological processes such as respiration, photosynthesis, mineral nutrition, transpiration and tissue-water relations.

BOT 4700
Plant Tissue Culture
 3:1:4 On Sufficient Demand
 • Prerequisite(s): BIOL 1610 and BIOL 1620
 Teaches principles of plant micro propagation techniques. Prepares the student to design and carry out their own micro propagation systems for the cultivation of a particular plant species.

BTEC—BIOTECHNOLOGY

BTEC 1010
Fundamentals of Biotechnology I Career Survey
 3:2:2 Sp
 Explores careers in biotechnology with emphasis on central dogma of biology, DNA techniques, applications in biotech, and bioethics. Examines forensics and human cloning. Includes lab work.

BTEC 2010
DNA Manipulation and Analysis
 3:0:6 Sp
 • Prerequisite(s): BTEC 1010, BIOL 1610
 Master lab skills relevant to DNA technology; including recombinant DNA cloning, DNA gel electrophoresis, polymerase chain reaction and DNA mutagenesis. Explore cutting-edge techniques such as DNA micro arrays.

BTEC 2020
Protein Purification and Analysis
 2:0:4 F
 Prerequisite(s): BIOL 1610 and BIOL 1615
 Teaches current techniques with protein production, purification, and analysis. Includes instruction and practice with polyacrylamide gel electrophoresis

(PAGE), chromatography, western blot, and FPLC analysis.

BTEC 2030
Cell Culture Techniques
 3:0:6 F
 • Prerequisite(s): MICR 2060
 Teaches basics of prokaryote and eukaryote cell culture; includes handling, storage, and maintenance of bacterial, mammalian and yeast stocks. Emphasizes media preparation and sterile techniques. Includes in vitro labeling and transfection.

BTEC 2040
Advanced Nucleic Acid Laboratory
 3:0:6 Sp
 • Prerequisite(s): BTEC 2010
 Teaches current techniques with protein production, purification, and analysis. Includes instruction and practice with polyacrylamide gel electrophoresis (PAGE), chromatography, western blot, and fast protein liquid chromatography (FPLC) analysis.

BTEC 290R
Special Topics In Biotechnology
 1 to 3:0 to 3:0 to 9 On Sufficient Demand
 Explores and examines special topics relating to the field of Biotechnology. Emphasizes areas of rapid growth in Biotechnology or current importance to society. May be repeated for a total of six credits toward graduation.

BTEC 481R
Biotechnology Internship
 1 to 8:0:5 to 40 Su, F, Sp
 • Prerequisite(s): BIOL 1610, junior standing in Biotechnology B.S. program, and instructor approval.

Allows biotechnology majors to earn credit while obtaining practical and research experience as an intern in a government, nonprofit, private agency, or with an approved employer. Must be supervised by agency representative and faculty advisor. Department chairperson approval required and written contracts must be completed and signed. May be repeated for a maximum of 10 credits.

BTEC 490R
Special Topics in Biotechnology
 1 to 4:0 to 4:0 to 8 On Sufficient Demand
 • Prerequisite(s): BIOL 1610
 Explores and examines special topics relating to the field of biotechnology. Emphasizes areas of rapid growth in biotechnology or current importance to society. May be repeated for a maximum of 18 credits toward graduation.

CA—CULINARY ARTS

CA 1120
Cooking Skills Development
 4.5:2:7.5 F, Sp
 • Prerequisite(s): Matriculation and acceptance into the Culinary Arts Institute
 • Corequisites(s): CA 1170, CA 1310
 Teaches basic food service skills in a commercial kitchen environment. Stresses the use of standardized recipes and procedures. Provides daily end product critiquing. Includes rotation between stock and sauce station, soup station, center of plate items along with appropriate starch and vegetable items, and breakfast station. Emphasizes sanitary

food handling practices and professional work habits.

CA 1140
Professional Dining Room Services
 1:0.5:1.5 F, Sp
 • Prerequisite(s): Matriculation and Acceptance into the Culinary Arts Institute
 Covers the key aspects and responsibilities of table servers in different styles of operations. Covers taking reservations, greeting guests, basic table settings, formal and specialized settings, food and beverage service, selling menu specials, dealing with closing checks, dealing with customer complaints, emergency procedures, and the use of a Point of Sale system.

CA 1150
Nutrition and Food Service
 3:3:0 F, Sp
 Provides an understanding of how and why the relationship between food and health has moved into sharp focus. This course will trace the change in dietary patterns that have been noted by the food service industry. This course has been designed to help meet the need of developing adequate healthful food programs. You will learn about the changes in eating attitudes and be able to define the various responsibilities of the food service industry. You will learn how to identify whether a market exists for a healthful food program and how to plan and manage such a program. The course will also explore nutrients and their food sources; physiological and metabolic aspects of nutrient functions; individual requirements; food choices and selection; prevention and treatment of common nutritional-related disease; along with contemporary and controversial issues.

CA 1160
Culinary Math
 1:1:0 F, Sp
 • Prerequisite(s): Matriculation and Acceptance into the Culinary Arts Institute
 Allows culinary professionals to utilize all the tools necessary to manage daily food service operations for maximum efficiency and profitability. Reviews basic math functions then expands into recipe conversion, yields, recipe costing, and menu costing.

CA 1170
Pastry and Baking Skills
 4.5:2:7.5 F, Sp
 • Prerequisite(s): Matriculation and acceptance into the Culinary Arts Institute
 • Corequisite(s): CA 1120 and CA 1310
 Teaches basic baking and pastry skills in a commercial kitchen environment. Stresses the use of standardized recipes and procedures. Provides daily end product critiquing. Includes simple yeast-raised products, quick breads, pies, and custards, cakes and tortes, cookies and frozen desserts. Emphasizes sanitary food handling practices and professional work habits.

CA 1180
Professional Kitchen Garde Manger
 4.5:2:7.5 F, Sp
 • Prerequisite(s): CA 1120 and CA 1170
 • Corequisites(s): CA 1230
 Emphasizes proper preparation of cold food items. Includes preparation of tossed, compound and composed salads, cold sandwiches, dressings, salad bar items, display platters, assorted forcemeat,

smoked and cured items, along with marinated and assorted cold first course items.

CA 1230
Professional Kitchen I--Cooking
 4.5:2:7.5 F, Sp

- Prerequisite(s): CA 1120 and CA 1170
- Corequisites(s): CA 1240

Emphasizes proper preparation of center of plate foods, starch, vegetable, and small sauce cookery. Studies and utilizes contemporary methods of plating and flavor profiles. Emphasizes fabrication of beef, veal, lamb, fish, poultry and fowl. Provides daily end product for evaluation and resale.

CA 1240
Professional Kitchen I--Baking/Pastry
 4.5:2:7.5 F, Sp

- Prerequisite(s): CA 1120 and CA 1130
- Corequisite(s): CA 1230

Continuation of CA 1130. Emphasizes proper preparation of plated desserts, cakes and torts, petit fours, and laminated doughs. Studies the use and role of value added dessert items, and banquet and catering dessert requirements.

CA 1260
Culinary Spanish
 1:1:0 F, Sp

- Prerequisite(s): Matriculation and Acceptance into the Culinary Arts Institute

Designed to assist food service employers, managers, and workers to effectively communicate to an increasingly Spanish-speaking work force. Introduces short phrasing to assist in basic communication.

CA 1310
Purchasing and Storeroom Management
 3:3:0 F, Sp

- Corequisite(s): CA 1120 and CA 1170

Teaches principles and practices concerning purchasing of foods, supplies, and materials for a modern full-service food service operation. Emphasizes buying, writing specifications, determining needs, and controlling quality.

CA 1320
Culinary Management
 3:3:0 F, Sp

- Prerequisite(s): Matriculation and Acceptance into the Culinary Arts Institute

Focuses on employee management and supervision concepts used in the food service field. Includes instruction on writing a professional resume.

CA 1480
Sanitation and Table Service
 3:3:0 Not 09-10

Teaches effective food and beverage service management in outlets ranging from cafeterias and coffee shops to room service, banquet areas, and high-check-average dining rooms. Presents basic service principles while emphasizing the special needs of guests. Explains effective sanitation management to achieve high standards that will keep customers coming back. Includes lecture, film, and tapes. Develops an entry-level working knowledge of serving food and beverage.

CA 1490
Food Service Sanitation
 1:1:0 F, Sp

- Prerequisite(s): Matriculation and Acceptance into the Culinary Arts Institute

Explains effective sanitation measures that will keep customers and employees safe. Using the ServSafe Program from the National Restaurant Association this course meets the state wide requirements for food service employee's sanitation and safety training.

CA 2120
Professional Kitchen II--Restaurant
 4.5:2:7.5 F, Sp

- Prerequisite(s): CA 282R
- Corequisites(s): CA 2130

Teaches the creation of soups, salads, appetizers, hot and cold entrees, and baked items for International Cuisine to be served in a restaurant environment.

CA 2130
Advanced Pastry Baking
 4.5:2:7.5

- Prerequisite(s): CA 1170
- Corequisites(s): CA 2120

Emphasizes proper preparation of plated desserts, cakes and torts, petit fours, and laminated doughs. Studies the use and role of value added dessert items, and banquet and catering dessert requirements.

CA 2430
Menu/Facilities Design and Beverage Management
 3:3:0 Not 09-10

- Prerequisite(s): CA 1310

Introduces menu design. Explores the relationship between menus and restaurant design for both production and service areas. Explains fundamental principles and techniques for planning menus for different operation styles. Provides practical experience and approaches in beverage management and service. Emphasizes legal and moral responsibilities of serving alcoholic beverages. Teaches understanding, service, and storage of beverages in full service restaurants.

CA 2450
Menu Design
 2:2:0 F, Sp

- Prerequisite(s): CA 1310

Introduces menu design. Explores the relationship between menus and restaurant design for both production and service areas. Explains fundamental principles and techniques for planning menus for different operation styles.

CA 2750
Baking
 3:2:4 On Sufficient Demand

- Prerequisite(s): Instructor Approval

Teaches intermediate baking skills. Includes lectures, demonstrations, and daily hands-on activities. Emphasizes quality products, methods/ techniques and formula development.

CA 2760
Pastry
 5:3:6 On Sufficient Demand

- Prerequisite(s): Instructor approval

Combines patisserie skills learned in other culinary arts classes to develop advanced skills in the production of fine baked products. Stresses the use of standardized recipes and procedures. Includes cakes, tortes, pastries, chocolate, and desserts. Provides daily end-product critiquing.

CA 282R
Culinary Arts Internship
 1 to 8:0 to 2:5 to 40 F, Sp

- Prerequisite(s): Culinary Arts Institute Director Approval

Provides a transition from school to work where learned theory is applied to actual practice through a meaningful on-the-job experience commensurate with classroom instruction. May be repeated for up to eight hours toward graduation in the Culinary Arts degree.

CA 296R
Culinary Arts Seminar
 1 to 3:1 to 3:0 to 3 On Sufficient Demand

- Prerequisite(s): Instructor Approval

Provides short courses, workshops, and special programs in Culinary Arts topics. Repeatable for up to three credits toward graduation.

CA 298R
ACF
 1:0.5:2 F, Sp

For Culinary Arts students who are interested in participating with a national professional association (American Culinary Federation). Prepares students to participate in local, state, and national competitions. May require payment of membership dues. A maximum of four credits may be applied toward graduation.

CA 299R
VICA
 1:0.5:2 F, Sp

For Culinary Arts students who are interested in participating with a national vocational student organization (Vocational Industrial Clubs of America) that develops social awareness, civic responsibility, vocational and leadership skills through participation in educational, vocational, civic, recreational, and social activities. Prepares students to participate in local, state, and national competitions. May require payment of membership dues. A maximum of four credits may be applied toward graduation.

CA 481R
Cooperative Work Experience
 2 to 9:1:5 to 40 On Sufficient Demand

- Prerequisite(s): Approval of Woodbury School of Business Career and Corporate Manager

For upper division students working towards a Bachelor of Science Degree in Hospitality Management with an emphasis in Food and Beverage. Provides opportunities to apply classroom theory on the job. Students work in a restaurant kitchen while enrolled at the institution. Credit is determined by the number of hours a student works during the semester. Completers meet individually set goals. Six credits may be applied toward a Bachelor of Science Degree in Hospitality Management. Courses will be graded credit/no credit.