

## Vegetarian Culinary Arts Courses 2013/2014

<b>VGCA 101. Professional Cooking: Vegetarian Main Dishes and Entrees I</b>	<b>1 hour</b>
<b>VGCA 102. Professional Cooking: Main Dishes and Entrees II</b>	<b>1 hour</b>
<b>VGCA 105. Professional Cooking: Baking and Pastry I</b>	<b>1 hour</b>
<b>VGCA 106. Professional Cooking: Baking and Pastry II</b>	<b>1 hour</b>
<b>VGCA 109. Professional Cooking: Soups, Sandwiches and Salads I</b>	<b>1 hour</b>
<b>VGCA 110. Professional Cooking: Soups, Sandwiches and Salads II</b>	<b>1 hour</b>
<b>VGCA 113. Professional Cooking: Desserts I</b>	<b>1 hour</b>
<b>VGCA 114. Professional Cooking: Desserts II</b>	<b>1 hour</b>
<b>VGCA 117. Professional Cooking: Vegetables, Grains and Side Dishes I</b>	<b>1 hour</b>
<b>VGCA 118. Professional Cooking: Vegetables, Grains and Side Dishes II</b>	<b>1 hour</b>
<b>VGCA 121. Professional Cooking: Fresh and Raw I</b>	<b>1 hour</b>
<b>VGCA 125. International Ethnic Cuisines: The Americas I</b>	<b>1 hour</b>
<b>VGCA 126. International and Ethnic Cuisines: Europe and Asia I</b>	<b>1 hour</b>
<b>VGCA 130. Nutritional Cooking I</b>	<b>1 hour</b>
<b>VGCA 140. Professional Cooking: Beverages I (Elective)</b>	<b>1 hour</b>
<b>VGCA 142. Professional Cooking: Fish and Poultry (Elective)</b>	<b>1 hour</b>
<b>VGCA 144. Professional Cooking: Beef (Elective)</b>	<b>1 hour</b>
<b>VGCA 146. Professional Cooking: Appetizers I (Elective)</b>	<b>1 hour</b>
<b>VGCA 151. Food Safety and Sanitation</b>	<b>2 hours</b>
<b>VGCA 161. Introduction to Culinary Arts and Skills</b>	<b>2 hours</b>
<b>VGCA 171. Introduction to Food Purchasing, Preparation and Presentation</b>	<b>3 hours</b>
<b>VGCA 175. Introduction to Culinary Supervision and Management</b>	<b>2 hours</b>
<b>VGCA 181. Introduction to Marketing for Culinary Professionals</b>	<b>1 hour</b>
<b>VGCA 191. Health Benefits of Vegetarian Diets I</b>	<b>2 hours</b>
<b>VGCA 192. Vegetarian Culinary Arts Internship</b>	<b>4 hours</b>

**VGCA 101. Professional Cooking: Vegetarian Main Dishes and Entrees I 1 hour**

This course equips the student with skills necessary to prepare a variety of vegetarian and vegan main dishes and entrees. Lacto-ovo and vegan dishes will be explored along with the health benefits of individual ingredients. Lab fee 8 will be assessed for this course.

**VGCA 102. Professional Cooking: Main Dishes and Entrees II 1 hour**

This course teaches the culinary skills necessary to prepare meat analogs and more complex entrée recipes with emphasis on portioning and advanced cooking methods. Lab fee 8 will be assessed for this course.

**VGCA 105. Professional Cooking: Baking and Pastry I 1 hour**

This course covers basic theory and skill sets used throughout the fields of baking and pastry preparation. Use of kitchen tools and techniques specific to baking and pastry are taught. Students will learn the importance of exact ratios and the function of each ingredient in turning out perfect baked products. Methods such as creaming, blending, foaming, meringues, and straight doughs are covered. Lab fee 8 will be assessed for this course.

**VGCA 106. Professional Cooking: Baking and Pastry II 1 hour**

This course covers the culinary skills necessary to prepare different yeast and non-yeast, bakery products such as breads, laminated doughs, cakes, biscotti, etc. Lab fee 8 will be assessed for this course.

**VGCA 109. Professional Cooking: Soups, Sandwiches and Salads I 1 hour**

This course covers a range of cold prep foods including the healthful preparation of vegetarian and vegan soups, sandwiches, salads, and salad dressings. Lab fee 8 will be assessed for this course.

**VGCA 110. Professional Cooking: Soups, Sandwiches and Salads II 1 hour**

This course covers the healthful preparation of vegetarian and vegan soups, sandwiches, salads, and salad dressings. Additional emphasis is placed on commercial production, taste testing and sensory evaluation, and advanced cold preparation kitchen skills. Lab fee 8 will be assessed for this course.

**VGCA 113. Professional Cooking: Desserts I 1 hour**

This course teaches the culinary skills necessary to prepare vegetarian and vegan desserts including custards, creams, sauces, fruit salad, fruit pies/cakes, cookies, chocolate-based desserts, and others. Lab fee 9 will be assessed for this course.

**VGCA 114. Professional Cooking: Desserts II 1 hour**

This course teaches the culinary skills necessary to prepare advanced vegetarian and vegan desserts. Lab fee 9 will be assessed for this course.

**VGCA 117. Professional Cooking: Vegetables, Grains and Side Dishes I 1 hour**

This course covers health preparation of vegetables and grains and the preparation of appropriate side dishes for the menu. Lab fee 8 will be assessed for this course.

**VGCA 118. Professional Cooking: Vegetables, Grains and Side Dishes II 1 hour**

This course covers healthful preparation of vegetables and grains using advanced kitchen preparation skills and traditional as well as unique recipes and ingredients. Vegan recipes will be emphasized. Lab fee 8 will be assessed for this course.

**VGCA 121. Professional Cooking: Fresh and Raw I 1 hour**

This course covers techniques for preparing entrees, side dishes, and desserts using primarily fresh and raw ingredients. Lab fee 8 will be assessed for this course.

**VGCA 125. International Ethnic Cuisines: The Americas I** **1 hour**

This course explores regional cuisines of the Americas. Lab fee 8 will be assessed for this course.

**VGCA 126. International and Ethnic Cuisines: Europe and Asia I** **1 hour**

This course explores various regional cuisines of Europe and Asia. Lab fee 9 will be assessed for this course.

**VGCA 130. Nutritional Cooking I** **1 hour**

This course teaches the culinary skills necessary to prepare a wide variety of vegetarian and vegan main dishes and entrees. Lacto-ovo, vegan and raw dishes are explored along with the health benefits of individual ingredients. Lab fee 8 will be assessed for this course.

**VGCA 140. Professional Cooking: Beverages I (Elective)** **1 hour**

This course covers the healthful preparation of a wide array of beverages including health and sport beverages, smoothies, tea and tea service, and juices. Lab fee 8 will be assessed for this course.

**VGCA 142. Professional Cooking: Fish and Poultry (Elective)** **1 hour**

This course will teach the culinary skills necessary to prepare basic clean meat entrees using fish and poultry. In SDA health care, long-term care, and camp environments, preparation and service of clean meats is present. Preparation of clean meats relative to safety, handling, cooking, and serving is important for employment in these environments and others. Lab fee 9 will be assessed for this course.

**VGCA 144. Professional Cooking: Beef (Elective)** **1 hour**

This course teaches the culinary skills necessary to prepare meat entrees using beef. IN SDA health care, long-term care, and camp environments, preparation and service of clean meats is present. Preparation of clean meats relative to safety, handling, cooking, and serving is important for employment in these environments and others. Lab fee 9 will be assessed for this course.

**VGCA 146. Professional Cooking: Appetizers I (Elective)** **1 hour**

This course covers the healthful preparation and artful presentation of appetizers. Lab fee 8 will be assessed for this course.

**VGCA 151. Food Safety and Sanitation** **2 hours**

This course covers essential techniques for preserving the nutritional value of food without compromising the absolute requirement for providing safe and wholesome food. Techniques for sanitizing the workplace and preventing foodborne illness are covered. ServSafe certification is part of this course. Lab fee 3 will be assessed for this course.

**VGCA 161. Introduction to Culinary Arts and Skills** **2 hours**

This course covers the evolution of classical and modern culinary skills. This course covers basic food preparation techniques for cooking eggs and preparing and serving dairy products. Basic knife skills, cooking techniques, garnishing, and sauce and stock preparation are covered. Lab fee 12 will be assessed for this course.

**VGCA 171. Introduction to Food Purchasing, Preparation and Presentation** **3 hours**

This course covers menu development, food identity standards, product quality, as purchased/edible portion calculations, having the necessary ingredients in the appropriate state, and various forms of food presentation. Scaling production for small to large operations, food/menu costing, purchasing, and scheduling are covered. Lab fee 8 will be assessed for this course.

**VGCA 175. Introduction to Culinary Supervision and Management                    2 hours**

This course covers various aspects of supervision, personnel management, employment laws, and payroll.

**VGCA 181. Introduction to Marketing for Culinary Professionals                    1 hour**

This course covers basic marketing strategies essential for understanding how to be successful as a culinary professional. The requirement for a professional portfolio as part of a personal marketing plan is introduced.

**VGCA 191. Health Benefits of Vegetarian Diets I    2 hours**

This course covers historical aspects of vegetarian diets including vegan, raw and whole foods dietary patterns. Health benefits and potential pitfalls are discussed. Current research is explored with relevance to preparing healthful vegetarian menus.

**VGCA 192. Vegetarian Culinary Arts Internship    4 hours**

This course provides the student with 400 clock hours of culinary experience at a restaurant, catering company, hospital food service, camp, or other food service operation. This gives the student the opportunity to put into practice skills they have learned in class. Internship placement assistance will be provided by Southern. Weekly meeting and/or teleconference with a University professor is required.