

CULINARY ARTS

The Culinary Arts program at the Community College of Rhode Island provides a hands-on, industry-focused education in professional cooking and food service. Through the **Culinary Craftsmanship Associate in Arts** and the **Culinary Essentials Certificate**, students develop essential culinary skills grounded in both theory and real-world practice.

The Culinary Craftsmanship A.A. combines classroom instruction with extensive training in professional kitchens, covering culinary techniques, food safety, nutrition, menu planning, and kitchen management. Graduates are prepared for careers as chefs, sous chefs, bakers, and food service managers in a variety of culinary and hospitality settings.

The Culinary Essentials Certificate offers a streamlined pathway into the culinary field, emphasizing foundational skills such as knife techniques, cooking methods, flavor development, baking and pastry fundamentals, and stock and sauce preparation. Students also gain exposure to ingredient sourcing, storeroom management, and front-of-house operations, including service styles and dining etiquette.

Together, these programs emphasize professionalism, creativity, and workforce readiness, preparing students to succeed in fast-paced culinary environments or continue their education in the field.

Programs

Associate Degree Programs

- Culinary Craftsmanship - Associate in Arts (<https://catalog.ccri.edu/programs-study/culinary-arts/assoc/culinary-craftsmanship-aa/>)

Certificates

- Culinary Essentials - Certificate (<https://catalog.ccri.edu/programs-study/culinary-arts/cert/culinary-essentials-cert/>)

Courses

Culinary Arts (CULN)

CULN 1015 - Kitchen Function Essentials (4 Credits)

This course introduces essential kitchen functions, including knife skills, equipment identification and use, and food safety. Students will also learn storeroom management, vendor sourcing, and distribution processes while exploring local and international ingredients.

Lecture: 2 hours, Other: 4 hours

Prerequisite(s): Serve Safe Certification

Corequisite(s): CULN 1025

CULN 1025 - Stocks, Sauces, and Soups (4 Credits)

This course introduces students to the foundational basis and production of flavored liquids including stocks, sauces, and soups. Students will be introduced to classic and global terminology, ingredients, preparation methods, and appropriate usage to achieve a desired result.

Lecture: 2 hours, Other: 4 hours

Prerequisite(s): CULN 1015 (may be taken concurrently)

CULN 1035 - Cooking Production Methods (4 Credits)

This course explores the role of the senses in tasting and experiencing food, including their physiological functions and impact on flavor and dining experience. Students will learn foundational cooking methods, heat transfer principles, and proper technique application based on classical culinary standards. The course also covers egg cookery and both traditional and modern breakfast preparations.

Lecture: 2 hours, Other: 4 hours

Prerequisite(s): CULN 1015

CULN 1040 - Baking and Pastry 1 (4 Credits)

This course will introduce students to the essential functions of a bakeshop, baking tools, ingredients, and their functions, and how to perform mixing methods and production for a desired end result in a commercial setting. Students will be introduced to various leavening agents, fats, doughs, pastries, pies, and cookies.

Lecture: 2 hours, Other: 4 hours

Prerequisite(s): CULN 1015

CULN 2010 - Garde Manger and Charcuterie (4 Credits)

This course introduces students to the art of Garde Manger and Charcuterie, focusing on the production of forcemeats, pâtés, terrines, hors d'oeuvres, and classic aspic and chaud-froid. Students will learn the historical significance of their role in culinary traditions as well as essential techniques, equipment, methods of preparation, and platter presentation.

Lecture: 2 hours, Other: 4 hours

Prerequisite(s): CULN 1015 and CULN 1035

CULN 2020 - World Cuisine

(4 Credits)

This course introduces students to regional and international cuisines through global ingredient identification, classic and modern hands-on food production, and an introduction to nutrition including healthier substitutions and allergen-friendly alternatives. Students will also work in a simulated restaurant setting by designing and preparing an original multi-course meal using their comprehensive knowledge and experience.

Lecture: 2 hours, Other: 4 hours

Prerequisite(s): CULN 1015 and CULN 1025 and CULN 1035

CULN 2030 - Essentials of Dining Service

(4 Credits)

This course provides students with a comprehensive introduction to dining room operations and beverage service within the hospitality industry. Students will learn essential front-of-house skills including table settings, station setup, service tools, etiquette, and various service styles, as well as the structure and roles within the dining room brigade system. In addition, the course offers a study of wine, beer, and spirits, covering their history, production methods, tasting techniques, and global significance. Emphasis is placed on mixology fundamentals, responsible alcohol service in accordance with federal and state regulations, and the role of coffee and tea service in enhancing the guest experience.

Lecture: 2 hours, Other: 4 hours

Prerequisite(s): CULN 1015

CULN 2040 - Baking and Pastry 2

(4 Credits)

This course expands on students understanding of Baking and Pastry, adding to the knowledge and skills developed in Baking and Pastry 1. It covers the production of various cakes, decorated and frozen desserts, frostings, fondants, creams.

Lecture: 2 hours, Other: 4 hours

Prerequisite(s): CULN 1015 and CULN 1040