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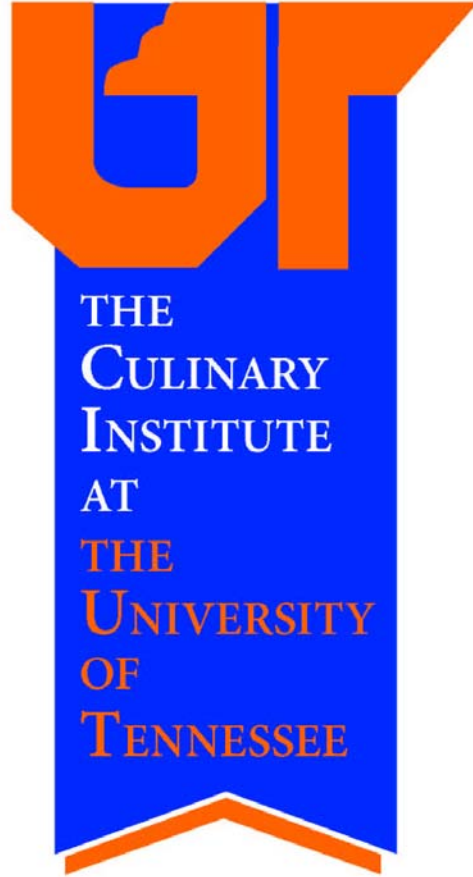
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Your Recipe for Success

A career in the Culinary Arts offers you the opportunity to be an important part of America's fastest growing industry—Hospitality! The field you have chosen allows most staff members a considerable amount of freedom to use their creative energies and earn financial advancement through their efforts. This is particularly true when your culinary training begins with the Culinary Institute at the University of Tennessee.

The food service industry sets increasingly high standards for its employees. Our specialized curriculum is designed to equip you with the skills and talents necessary to be a culinarian of significant value in this wonderful and vibrant industry. The Culinary Arts Certificate Program provides training and education that is both timely and essential to make your success possible.

Our faculty is comprised of mostly American Culinary Federation certified chefs, all of whom still work in the foodservice industry. This current experience, combined with the incredible industry experience they have amassed over the years, provides the student with a rich source of skills assistance, career guidance and all the tools needed to be successful in the foodservice business.

If you are serious about building a career in the food-service industry and are ready to begin the journey necessary to learn the skills for success, then you should enroll in the Culinary Institute at the University of Tennessee.

This certificate program provides the nationally reputed Servsafe Foodservice Sanitation Certification.



FREQUENTLY ASKED QUESTIONS

How do the classes work? Each unit is comprised of eight four-hour sessions offered on consecutive Monday/Wednesday or Tuesday/Thursday evenings.

How many units are there? There are ten units and completion of all ten is required for a Culinary Arts Certificate.

If I can't complete all 10 units, what do I get? The University provides a certificate of completion for all work completed. These may be applied to a certificate program at a later date.

Where are the classes held? Classes are held in a state-of-the-art kitchen located on the University of Tennessee campus.

Are there required sequences of classes? Yes, the sanitation and kitchen skills series must be taken before all other units. However, baking may be taken out of sequence.

How much does it cost and how do I pay? Each unit is \$450.00 and can be paid by credit card, fax, mail, or in person prior to the first day of instruction for that unit.

Are there any other costs? Yes, each participant must purchase the approved uniform, a professional knife and utensils kit, and the approved text. These will cost approximately \$400.00 and become the property of the student.

Does completion of these units guarantee me a culinary job? No. However, trained culinarians are at a premium in Tennessee and the instructors for the Culinary Institute at the University of Tennessee are all working chefs who will assist you in gaining lucrative full-time positions.

Can I speak with some of the chefs before I enroll? Yes. Please provide your telephone number and the director, Dr. Antun, will call you to make those arrangements.

What are the minimum admittance requirements? A high school diploma or a GED.

FAQ's

Are there homework and assignments outside of class? Yes, but this program is a professional one and the outside class assignments are limited and only apply to the professional aspects of cooking.

Do I get to eat the food I prepare in class? Yes, almost every cooking class is accompanied by a class meal derived from the work the class is doing that day, or the instructor's demonstration.

Will I learn food decoration and ice carving? Yes, all graduates will be able to prepare beautifully decorated platters and professional ice carvings.

What other certifications are involved. The National Restaurant Association sponsors the sanitation portion of the classes and there is a nationally recognized certification of Food Safety, which is valid for 5 years.

Basic Professional Culinary Skills

This series of courses is devoted to the skills which are the foundation of the art and science of culinary preparation. These courses are designed for professionals who wish to quantify or hone their skills, individuals wishing to launch or explore a career in food preparation, and serious home or hobby chefs. For maximum retention of the knowledge and skills presented, the courses are formatted to include lecture, demonstration and then hands-on application of each skill set.

SAFETY AND SANITATION

Creating and maintaining a safe and sanitary foodservice operation is more important than ever as concerns about foodborne illnesses and food spoilage have become a focus in the news and our everyday lives. This critical class focuses on the many procedures and

techniques to run a safe and sanitary kitchen. Students learn to identify foods susceptible to hazardous microorganisms and gain insight into purchasing, storage, preparation and serving procedures that promote food safety. Learn how to use knives and other cutting tools safely, how to lift and carry properly and how to administer basic first aid, including how to perform the Heimlich maneuver. This class has been developed to prepare students for the National Restaurant Association (NRA) approved examination. The test is administered at the end of the certification course. In addition, this class is recognized by the American Culinary Federation (ACF) for its professional certification.

KITCHEN SKILLS I

Flavor Recognition—The ability of a professional cook to recognize and distinguish flavor is a fundamental key to success. The first four classes focus on this key element through comparative tasting emphasizing the recognition of aromas and the science of the palate. The outcome of the class is clear—each individual will have a greater awareness of flavors, the compatibility of flavors and the nuances in tastes.

Knife Skills—Focusing on the proper techniques, use, and care of professional knives and tools, this section trains you through extensive demonstration, repetition and practice.

Stocks and Soups—The building blocks of cuisine, the correct preparation and use of stocks is fundamental to the success of soups, sauces and other basic preparation techniques. This class focuses on the varieties of stocks, their correct preparation, taste and application and the variables that can affect the final flavor. This class also focuses on a variety of soups, exploring fundamentals such as cream soups, thickened soups, pureed soups and clear soups.

KITCHEN SKILLS 2

Sauces—Bechamel (Cream Sauces), Veloute (Stock-based), Espagnole (Brown Sauce), Tomato Sauce and Hollandaise. This class studies in detail the preparation and use of the five basic sauces, or Mother Sauces as the

French label them, upon which all classical compound sauces are based. After gaining an understanding of these sauces the student will go on to explore compound sauces that have their foundation in these basic sauces. The class will finish with the introduction of contemporary applications of these sauces and the exploration of modern and international versions of sauces such as vinaigrettes, purees, reductions and emulsions. Throughout this class close attention will be paid to texture, mouth feel, balance and the flavor enhancing qualities of these sauces.

KITCHEN SKILLS 3

Cooking Techniques: Vegetables—Principles of cooking are covered in detail. Dry-heat cooking methods (broiling/grilling, roasting/baking, sautéing, pan-frying and deep-frying) and moist heat cooking methods (poaching, steaming, boiling, braising and stewing) are demonstrated by the chef instructor and then performed by the student. With this foundation the student learns to identify various vegetables, legumes, rice and other grains and then to properly prepare them using the methods covered above.

KITCHEN SKILLS 4

This course builds on Kitchen Skills 3 by applying the basic cooking techniques to beef, poultry and fish. Through demonstration and student application, an understanding of how to select the proper preparation technique for different varieties and cuts of meat or fish is developed. Combined with the techniques of the previous classes, students began to prepare a wide variety of dishes. Attention is paid to the proper balance of flavors and texture of components within one meal or dish.

GARDE MANGER I

The Cold Kitchen—This class provides the student with a foundation in Garde Manger or the cold kitchen. Basic salad preparations, vinaigrettes, emulsified and non-emulsified dressings, cold sauces, salad condiments, sandwiches canapés, cold hor d'oeuvres and their proper use is covered. Skill in the use of a variety of products and basic production methods is emphasized.

GARDE MANGER 2

Through demonstration, lecture and hands-on techniques, the student further refines cold preparation skills and begins an emphasis on classical and modern presentation techniques. Appropriate garnishes and their preparation are demonstrated by the chef instructor and then practiced by the class and ice carving.

BREAKFAST COOKERY—What is more satisfying and comforting than a well-cooked breakfast? Learn the fundamental preparations and techniques to enter into this rapidly expanding segment of the food industry. How many ways are there to cook an egg? Egg cookery techniques include scrambled, pan-fried, poached and baked methods. Omelet preparations include traditional method, frittatas, soufflé omelets and healthy alternative preparation techniques. Select and prepare breakfast meats. Learn the technique of griddle cakes, including pancakes and crepes. Selection and techniques for preparing breakfast cereals and grains conclude the class.

BAKING SKILLS I—This class is an introduction to basic bread making and pastry techniques. The direct bread making technique is taught including baguettes, soft rolls and pizza. The student also learns basic pastry dough: tart dough, pie dough, butter crust and éclair dough. The student learns to prepare pastry cream and other pie and tart fillings including frangipani, lemon curd, fruit and baked custard fillings.

BAKING SKILLS 2—The second class in the Baking Skills series concentrates on the study of muffins, quick breads, scones, and biscuits. Basic cakes including sponge and butter cakes, and meringue and cream-based icings are covered. The student learns cake assembly and basic decorations. Lecture instruction in the preparation and display of a dessert buffet is presented.

