

plant classification, nomenclature, and identification with an emphasis on Utah flowering plants. Includes field trips and weekly laboratory. Student plant collection required.

BOT 2400 **BB**
Plant Kingdom

4:3:2 **F, Sp**
 • Prerequisite(s): BIOL 1010 or BIOL 1610 or instructor permission

Surveys of the Divisions (Phyla) traditionally studied by botanists, emphasizing structure, reproduction, systematics, and evolution. Completers should be familiar with the morphological features of the major prokaryotic, fungal, algal, and plant groups. Includes a weekly laboratory.

BOT 3340
Plant Biology

4:3:2 **F**
 • Prerequisite(s): BIOL 1620 and (CHEM 1110 or CHEM 1220 or higher)

Designed for Biology Education majors and others wishing a one semester upper division combined plant anatomy/plant physiology course. Covers structure-function interrelationships from the cellular to whole plant level, including aspects of plant anatomy, physiology, reproduction, growth and development with emphasis on the angiosperms (flowering plants). Includes weekly laboratory. Students may not receive credit for both BOT 3340 and BOT 4100 and/or BOT 4600.

BOT 4100
Plant Anatomy

4:3:2 **Su, F, Sp**
 • Prerequisite(s): BIOL 1620 and BIOL 1625

Covers the structure and development of cells, tissues and tissue systems in stems, roots, leaves, and reproductive structures in vascular plants, with emphasis on the angiosperms. Discusses primary and secondary plant body, including wood anatomy. Includes weekly laboratory. Students cannot receive credit toward graduation for both BOT 3340 and BOT 4100.

BOT 4200
Vascular Plant Taxonomy

3:2:2 **Sp**
 • Prerequisite(s): (BOT 2050 or BOT 2100), (BIOL 1010 or BIOL 1620)

Covers principles of botanical nomenclature, classification, and identification, as well as the techniques involved in gathering and analyzing taxonomic data. Includes field trips and weekly laboratory.

BOT 4300
Wildland Shrubs

3:2:2 **F**
 • Prerequisite(s): BOT 2050 or BOT 2100 or BOT 4200

Explores the diversity and biology of woody plants in Utah and their ecological importance. Field trips 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**
 • 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**
 • 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 **Su, F, Sp**
 • 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.

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
 • Corequisite(s): CA 1130, 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, garde manger station, and breakfast station. Emphasizes sanitary food handling practices and professional work habits.

CA 1130
Baking Skills Development

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. Emphasizes sanitary food handling practices and professional work habits.

CA 1150
Nutrition and Food Service

3:3:0 **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 1230
Professional Kitchen I--Cooking

4.5:2:7.5 **Su, F, Sp**
 • Prerequisite(s): CA 1120 and CA 1130
 • Corequisite(s): CA 1240

Continuation of CA 1120. Emphasizes proper preparation of entree, starch, vegetable, and small sauce cookery, along with cold and hot hors d'oeuvres and canapés. Provides daily end product for evaluation. Includes rotation between vegetable/starch station, garde manger station, and entree station.

CA 1240
Professional Kitchen I--Baking/Pastry

4.5:2:7.5 **Su, 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 1310
Purchasing and Storeroom Management

3:3:0 **F, Sp**
 • Corequisite(s): CA 1120 and CA 1130
 Teaches principles and practices

BIT
 BMED
 BOT
 CA

Course Descriptions

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 1480

Sanitation and Table Service

3:3:0

F, Sp

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 2120

Professional Kitchen II

9:4:15

F, Sp

• Prerequisite(s): CA 1230 and CA 1240
Teaches the creation of soups, salads, appetizers, hot and cold entrees, and baked items from French, Italian, and Pacific Rim cuisine. Studies cold food methods, techniques, and presentations using modern and classical methods of a Garde Manger.

CA 2320

Professional Kitchen III

9:4:15

F, Sp

• Prerequisite(s): CA 2120
Surveys regional American cooking with an emphasis on contemporary techniques and ideas. Teaches planning and production of salads, soups, appetizers, entrees, and side-dishes. Emphasizes specialty baked, pastry, and dessert products.

CA 2430

Menu/Facilities Design and Beverage Management

3:3:0

F

• 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 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): (CA 1120 and CA 1130) or 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, torts, pastries, chocolate, and desserts. Provides daily end-product critiquing.

CA 282R

Culinary Arts Internship

3 to 8:1:10 to 35

On Sufficient Demand

• Prerequisite(s): Culinary Arts Institute Director Approval; CA 1230 and CA 1240
For students working toward an Associate of Applied Science Degree in Culinary Arts. 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. Eight hours of Internship work experience will be required 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

Su, F, Sp

• Prerequisite(s): Approval of 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 college. 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.

CAW—CABINETRY AND ARCHITECTURAL WOODWORK

CAW 100R

Survey of Working with Wood

2:0:5

F, Sp

An introductory course for those interested in working with wood. Students will experience the satisfaction of making a piece of furniture with individualized help from the instructor. Includes "hands on" practice with woodworking equipment and instruction in methods to design, build, and finish a wood project. May be repeated up to four times for credit.

CAW 1100

Artistic Wood Design

2:1:4

On Sufficient Demand

Explores form, functions, and utility of wood products through students' design and creation of projects in the wood lab. Provides opportunities to design and create a unique piece of woodwork.

CAW 1130

Residential Cabinetry

4:1:9

Sp

Studies cabinetmaking methods including joinery, construction, gluing, and clamping. Includes building a set of residential cabinets. Introduces hand and portable electric and air tools. Covers tool care and minor repairs. Stresses functions, selection, maintenance, and safety.

CAW 1140

Millworking and Safety Shop I

5:0:15

F

A lab for CAW students. Teaches fundamentals of woodworking machines and standard millwork operations. Studies correct construction techniques. Safety is taught the first 15 hours and stressed throughout the course.

CAW 114A

Millworking and Safety Shop I

2.5:0:7.5

F

Laboratory for Cabinetry students. Covers half of CAW 1140. Teaches fundamentals of woodworking machines and standard millwork operations. Studies correct construction techniques. Teaches safety the first 15 hours and stressed throughout the course.