The faculty of Culinary Arts in the School of Business and Public Management at the College of Coastal Georgia will be offering the ICE program during the 2017 May term. ICE – Intense Culinary Experience – is an introduction to culinary arts for students not seeking a major or degree in culinary. It is a 4-week intensive culinary program designed around culinary theory with the fundamentals of cooking and baking. The program will add value to the education of students studying food science and technology, agricultural production, and horticulture. Many others will also find benefits in studying culinary arts. The final project is a culmination of practical kitchen skills and student creativity.

General Program Outline:

**Week One** – Kitchen Culture / Culinary Theory / Basic Cooking Methods

Students will be introduced to a framework for culinary arts, terminology, commercial kitchen equipment, an overview of sanitation, various cooking stations, station set-up, utilization of tools, work flow, time management, and the foundations of cooking that include: classical knife cuts, stocks (bones and bases), thickening agents, grand sauces and dry-heat cooking applied to various food types (proteins, starches and vegetables).

**Week Two** – Basic Cooking Methods / Knife Skills / Menu Design

Students will continue to develop their proficiencies in culinary knowledge and cooking skill-sets from **Week One**. They will also incorporate moist-heat methods to various food types (proteins, starches and vegetables). Menu design will be introduced.

**Week Three** - Basic Cooking Methods / Knife Skills / Menu Design / Baking and Pastry

Students will continue developing their overall proficiencies from the first two weeks. They will begin, incorporating combination-heat methods utilizing various food types (proteins, starches and vegetables). Menu design will be developed further. Baking and pastry will be introduced. Students will be introduced to the basic pillars of non-savory element of cooking including: mixing methods, types of dough, cakes, cookies, dessert sauces, fundamental knowledge of ingredients (fats, flours, sweeteners, leavening agents) Kitchen math will be introduced at this time.

**Week Four** – Baking and Pastry / Course Project
Students will continue working on their overall proficiencies in baking and pastry. The final project is a culmination of practical kitchen skills and student creativity. Student will display hands-on practical skills, while utilizing products from a mystery basket within a team environment.

Program Details

**Dates:** Students should arrive on May 8, 2017. Class begins on May 9. The final day is June 2. There is no class on May 29.

**Class Hours:** 8 am to 5 pm, Monday – Thursday; 8 am to noon Friday

**Facilities:** We are currently working on using a kitchen of a local resort.

**Enrolling:** You will enroll in the College of Coastal Georgia as a transient student (www.ccga.edu). You will enroll in CULN 3000 and receive 4 hours of academic credit. You will need to meet with your advisor to see how these credits can be applied to your degree program.

**Tuition and Fees (4 credit hours):** $787 in-state; $1,886 out-of-state

**Housing:** $525 to $650 for college dorms. Private and shared options are available.

**Uniforms:** We are currently developing a site with Mercer where items can be order. Remember, you need enough kitchen-appropriate clothing for 4 days a week, for 4 weeks. There is an expectation that each day begins with clean uniforms.

In general, clothing includes: Chef toque (or bandana, baseball cap), chef jacket (clean and press with a plain white t-shirt beneath), pants (black, clean – no skinny jeans or tights), white bistro apron (more than 1), shoes (no open toe, clothe).

**Knives:** 3 required – 8-inch French chef knife, paring knife, boning knife.

**Text:** Pearson MY Culinary Lab; On-Cooking (e-text book acceptable)

**Approximate cost of uniforms, knives, and text:** $400

Points of contact

**Admissions:** Ariel Dickerson (adickerson@ccga.edu) (912) 279-4514

**Housing:** Tiffany Davis (tdavis@ccga.edu) (912) 279-4540
Program Questions:
Walter Wright (wwright@ccga.edu) (912) 279-5930
Chef Carl Miller (carl.miller@ccga.edu) (912) 510-3353
Chef Steve Ingersoll (singersoll@ccga.edu) (912) 510-3326
Dean Skip Mounts (wmounts@ccga.edu) (912) 279-5851

Faculty

Chef Steve Ingersoll is Senior Chef Instructor and Assistant Professor of Culinary Arts in the School of Business and Public Management at College of Coastal Georgia. He received his AOS in Culinary Arts from the New England Culinary Institute, and is also a member of the American Culinary Federation and serves as the vice president of the local chapter. He has been with the college since 2004, having previously been a chef-instructor at the New England Culinary Institute as well as executive chef at a number of fine establishments in Illinois and Vermont.

Chef Carl Miller is the Culinary Arts Program Coordinator. He has overseen food, beverage, and purchasing operations of 8 hotels, opened restaurants, run kitchens of four and five star properties, participated in apprenticeship, internship and externship programs, and has taught culinary and hospitality classes in Africa, the Middle East, the Caribbean, Western Asia, and Russia as well in the United States in his 40 year career. He graduated from the Culinary Institute of America with an Associate’s degree and then returned to school 24 years later to earn his Bachelor of Science in Hotel and Restaurant Management from the Art Institute of Pittsburgh and is currently completing thesis work for his Masters of Science in Hotel and Restaurant Management from New Mexico State University. Chef Miller is a member of the American Culinary Federation with a Certified Executive Chef and Certified Culinary Administrator designation, and is a Certified Hospitality Educator from the American Hotel and Lodging Association, and a Certified Culinary Travel Professional from the World Food Travel Association.