

Summer Intensive Culinary Education
School of Business and Public Affairs
College of Coastal Georgia
Brunswick, GA

Nature of program - The College of Coastal Georgia Culinary Arts Program has designed a program that provides food science students with the ability to experience culinary arts training over the summer. The program is called the Intensive Culinary Experience or I.C.E. It is designed for food science majors as an 8-week intensive culinary arts program to include culinary theory and the fundamentals of cooking and baking at the core of the instruction. This combination of culinary arts and food science is desired by industry leading to careers as research chefs.

Dates:

- May 18 — June 26; Monday-Saturday; Camden teaching kitchen

Tuition and Fees - 6 hours of credit

- Resident - \$1,283.02
- Non-resident - \$2,894.20

Housing

- On Campus Lakeside Village - \$990 - \$1,200
- Off Campus Coastal Place - \$1,322 - \$1,563

Other expenses

- Culinary Lab Fee - \$300
- Books - \$150
- Clothing — \$300
- Knife Kit -\$290
 - Total (resident) - \$2,323.02 + housing option

Office of Financial Aid

- Terri Harris — Tharris@ccga.edu
- (912) 279-5722

Housing Office

- Dr. Michael Butcher — Mbutcher@ccga.edu
- (912) 279-5812

Admissions

- Anthony Davis — Anthony.Davis@ccga.edu
- (678) 943-0191
- Apply as a transient student

Registrar

- Lisa Lesseig — Llesseig@ccga.edu

Program contacts

- Chef Matthew Raiford — Mraiford@ccga.edu
- Dr. William Mounts — wmounts@ccga.edu
- Walter Wright — wwright@ccga.edu

Intensive Culinary Experience - I.C.E.

Week 1-2: Culinary Theory and Culture – This period is designed as an introduction to culinary arts and to establish a foundation required for success in a professional kitchen environment. This course will emphasize knife skills and the mastery of cooking methods, and techniques i.e. sauté, braise, stocks and sauces. The student will also learn the basic principles of nutrition from the standpoint of how the food service industry must assume some responsibility for providing a healthy, nutritional food supply. The students will also be exposed to the rich history of food as well as the industry's future in the 21st century. Students will also travel to a local food manufacturer.

Week 3: Basic Cooking – This period is designed to further develop knife skills, tool and equipment handling, and to apply principles learned in Culinary Theory to food preparation. The course stresses food safety and sanitation. Proficiency in cooking methods, development of various sauces using the five basic/mother sauces and presentation is the expected result.

Week 4: Baking I – This period is designed to develop the fundamentals of baking science in the preparation of a variety of products. Students will learn various making methods to produce cookies, meringues, pate choux, quick breads, yeast and laminated dough.

Week 5: Baking II – This course is designed to reinforce and continue the knowledge and skills gained from Baking I. In Baking II students will gain proficiency in laminated and steam leavened dough, creams, custards and mousse, tarts, mini tea cookies and tuiles, cake formulas and mixing methods. Additionally emphases will be placed on: icings, butter creams, meringues, glazes and fondant; decoration and assembly of cakes and tortes, specialty cakes, wedding cakes, chocolate, pulled sugar and other specialty products. Students will also travel to a local food manufacturer.

Week 6: Garde Manger – This week is designed to develop skills in producing a variety of cold food products, including items appropriate for buffet presentations. Decorative pieces will also be discussed. This course is designed to develop skills in producing a variety of cold food products, to include pates, terrines and forcemeats. An introduction to smoking foods, food preservation and the making of an assortment of charcuterie products including items appropriate for buffet presentations

Week 7: Advanced Cooking – This week is designed to further develop skills in food preparation and to produce a variety of intricate and innovative food items. Intensified

food production expectations and ala carte service will be the primary focus. The chefs will stress proper and safe operation of equipment; plus the importance of food safety and sanitation. Food styling, taste, flavor profiles and plate presentations are also an important component of this course. Guest speakers to include local ACF chefs and industry research chefs.

Week 8: Menu Planning/Nutrition Catering – This final week is designed for the student to learn menu development. The menu will be used for the student to create a food experience based on the entire period of study. The student will combine all of the skills they have learned from the making of stocks and sauces, the creaming method in baking, to making sausage to create a one of a kind food experience.