

## REQUIRED SKILL LEVELS

Continuing Education courses at The Culinary Institute of America are designed to provide an optimum learning environment for our students. Daily learning objectives, learning activities, and key terms are provided to participants on each day of their program. Depending on the class, reading assignments and instructor demonstrations are also provided.

To assist in choosing the Continuing Education program, courses are designated with one, two, or three symbols, which represent the level of experience needed for that particular program.

### COOKING COURSES

#### Foundation

**Cooking Experience:** Minimum of at least six months in a professional kitchen or foodservice establishment.

**Knife Skills:** Knowledge of the proper knife for a given task; ability to perform various cuts—dice, julienne, paysanne, chiffonade, and brunoise.

**Equipment Knowledge:** Working knowledge and application of equipment used in a commercial kitchen.

**Kitchen Terminology:** Knowledge of professional kitchen terms such as the components and ratio of a standard mirepoix, and the ability to understand and apply common foodservice terminology.

#### Intermediate

**Cooking Experience:** Ability to apply all the basic working techniques most commonly used in a professional kitchen: sauté, braise, grill, fry, pan fry, roast, poach, vegetable, and starch cookery.

**Knife Skills:** Proficiency in all knife cuts—dice, julienne, paysanne, chiffonade, brunoise, rondelle, tourné, and batonnets—is imperative and indispensable.

**Equipment Knowledge:** Proficient with all commercial kitchen equipment and its usage.

**Kitchen Terminology:** Thorough understanding of, as well as capability in, product identification.

#### Advanced

**Cooking Experience:** A high level of work experience with proficiency in all cooking techniques, plate presentation, and flavor development and balance.

**Knife Skills:** Highly proficient; knowledge of portion control and fabrication.

**Equipment Knowledge:** Familiar with all equipment in a commercial kitchen—convection ovens and combi ovens.

**Kitchen Terminology:** Excellent product knowledge and use of terms for ingredients, equipment, methods, and finished products.

### BAKING & PASTRY COURSES

#### Foundation

**Baking and Pastry Experience:** Six months in a professional foodservice operation; comfortable operating in a professional bakeshop or kitchen.

#### Intermediate

**Baking Experience:** Advanced professional experience in baking; familiar with all mixing methods; basic finishing skills such as piping and icing.

**Pastry Experience:** Advanced professional experience in the pastry arts; familiar with all mixing methods; basic finishing skills such as piping and icing.

#### Advanced

**Baking Experience:** Proficient in all bread mixing methods, fermentation technology, and dividing and shaping loaves.

**Pastry Experience:** Proficient in all mixing methods; good finishing skills; able to prepare and assemble cakes, desserts, and pastries; sensibility to taste, texture, and composition of a finished item.



### PROFESSIONAL WINE STUDIES COURSES

Our courses are most effective when matched to your skill level. Though wine and beverages expertise is difficult to judge, please use the following guidelines in determining the level of course work best suited for you.

#### Foundation

Students should have experience with tasting a broad array of wine varieties from different areas around the world.

#### Intermediate

Students should be comfortable giving a basic description of wine and its attributes and be familiar with the names of the world's major grape varieties and wine regions.

#### Advanced

Students should be familiar with the world's major grape varieties and wine regions, possess a basic understanding of how wine is made, and be familiar with the basics of wine service. Some understanding of basic viticultural concepts is a plus.



### COURSE SATISFACTORY COMPLETION REQUIREMENTS

Students must participate in all exercises and discussions and attend at least 95% of the course to be awarded Continuing Education Units from the IACET.