St. Augustine College introduces a new, compact culinary training
…designed specifically for the veteran.

"Oliver's Kitchen"

4345 West Division St.
Chicago, IL 60651
[773-252-3663]

24 credit hours compacted into one 16-week semester!

SA 025	Food handling, safety and sanitation certification, separate fee.
CIS 109	**Computer Literacy for Cooks** basic concepts, terminology for culinary arts programs.
MA 109	**Mathematics for Cooks** kitchen calculations, conversions, proportions, recipe costing, metric system intro.
CUL 109	**Cooking Terminology** basic cooking terminology, vocabulary, pronunciations and writing of cooking terms
CUL 101	**Intro to Culinary Arts** introduces concepts, skills, techniques used in professional cooking. Lectures, demonstrations in methods, ingredients, knife skills. Organization, structure of professional kitchen included.
CUL 103	**Nutrition** fundamental application in preparation, menu planning, dietary requirements, life cycle issues.
CUL 104	**Intro to Garde Manger** basic knowledge in cold kitchen techniques including condiments, appetizers, sandwiches, hors d'oeuvres. Storing, arranging and serving included.
CUL 100	**Food Service and Hospitality** overview of food service management, operations, menu planning, menu analysis, menu pricing and cost controls.
CUL 106	**Principles & Production of Stocks, Soups and Sauces** basic knowledge and skills in preparing stocks, soups and sauces. Thicken with roux, emulsion, slurry and reduction of sauces included.
CUL 108	**Fish, Shellfish and Poultry** basic principles and procedures for storing, cutting and preparing fish and shellfish. Basics for boning, preparing poultry, game birds, sautéing, braising, roasting, grilling, frying.
CUL 105	**Baking and Pastry** fundamentals of baking and pastry equipment, ingredients and their functions, weights and measures. Students apply basic concepts and methods for breads, desserts and rolls.

All tuition and fees can be completely covered by the Post 9/11 GI Bill and/or Pell Grant – call today.

Call: **Dan Gibbons** **or** **Donna Greer**
773-252-3663 x 103 **773-252-3663 x 113**
dgibbons@antihunger.org **dgreer@antihunger.org**

Call for an appointment. We will walk you through the process. You should bring your discharge papers [DD214], birth certificate, photo ID, Social Security card and high school diploma or GED certificate. This may be the only call you have to make!