

**J. Sargeant Reynolds Community College**  
**Course Content Summary**

**Course Prefix and Number:** HRI 287

**Credits:** 2

**Course Title:** Contemporary Culinary Artistry and Innovation

**Course Description:** Studies market-driven culinary trends and contemporary culinary artistry. Covers contemporary nutrition concerns and special dietary needs; alternative business models; innovative plate presentation, flavors, textures, and design elements; molecular gastronomy; and preparation of traditional and nontraditional foods for modern presentation. Lecture 1 hour. Laboratory 2 hours. Total 3 hours per week.

**General Course Purpose:** This course builds upon conventional understanding of cuisine by offering theory and practical lessons involving modern culinary trends.

**Course Prerequisites and Co-requisites:**

None

**Student Learning Outcomes:**

Upon completing the course, the student will be able to

- a. Describe the expectations of the modern food service customer;
- b. Identify current culinary trends in the hospitality and foodservice industry;
- c. Apply modern cooking techniques, including sous vide and molecular gastronomy;
- d. Discuss plate design, balance, harmony, and station setup;
- e. Develop recipes using different combinations of flavors and textures to enhance the customer's experience;
- f. Describe vegan food preparation requirements and standards;
- g. Identify and discuss gluten-free food preparation standards and requirements;
- h. Identify and discuss emergent food allergens and methods of reducing exposure to customers;
- i. Conduct local market research and feasibility analyses of current culinary trends;
- j. Discuss high-end, quick-service food businesses, pop-up restaurants, food trucks, and specialty markets;
- k. Discuss modern culinary topics, including the Slow Food® movement, comparative attributes of organic ingredients, farm-to-table cuisine, supply of locally-sourced products, and other sustainability-related issues; and
- l. Present an analysis of product and concept life cycles.

**Major Topics to Be Included:**

- a. Current trends, trend cycles, and business feasibility of trends
- b. Customer expectations
- c. Molecular gastronomy
- d. Sous vide
- e. Vegan recipes and menus
- f. Gluten-free recipes and menus
- g. Sustainability
- h. Food allergies and sensitivities
- i. Plate design and presentation
- j. Recipe development

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