

**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;