



THE UNIVERSITY OF GRILLED CHEESE

OFFICIAL ACADEMIC RECORD



The Office of the University Regcheestrar

2019
National
Grilled Cheese
Month

----- Term 1 -----

04/01/2019 - 04/13/2019

GCS101	Intro to Grilled Cheese	9.00
APM612	Advanced Patty Melt	15.00
PTZ108	Pretzel Logic	14.00
IGC760	Salami & The Hive Mentality	13.00
LSG100	Cheeseconomics: Lasagne Melt	14.00
AOC718	Green New Dill	14.00
TUN101	Tuna Melt: A Close Eating	14.25
REM559	Anastasia's Dream	14.25

----- Term 2 -----

04/15/2019 - 04/27/2019

GCS101	Intro to Grilled Cheese	9.00
PCS267	Phil. Cheesesteak Studies	15.00
LSG100	Cheeseconomics: Lasagne Melt	14.00
CHX054	Hot-Wing Conspiracy Theory	15.00
VEG114	Muhammara Melt	13.00
TUN101	Tuna Melt: A Close Eating	14.25
REM559	Anastasia's Dream	14.25

----- IGCS Terms 1 & 2 -----

BYO** Indep. Grilled Cheese Studies 9.00

-- Bread Prerequisites [choose 1] -- Cheese Electives [choose 1] --

IGCS-BR1	Country White	IGCS-CH1	White Cheddar
IGCS-BR2	Wheat Levain	IGCS-CH2	Yellow Cheddar
IGCS-BR3	Olive Bread	IGCS-CH3	Gruyere
IGCS-BR4	Semolina	IGCS-CH4	Provolone
IGCS-BR5	Whole Grain	IGCS-CH5	Swiss
IGCS-BR6	Gluten Free +1.00	IGCS-CH6	Vegan Cheddar

----- Advanced Accreditation -----

BAC	Bacon	3.00	TOM	Roasted Cherry Tom.	2.00
AVO	Avocado	3.00	CAR	Caramelized Onions	1.50
TUR	Smoked Turkey	3.95	SUN	Sun-dried Tomatoes	1.50
BAS	Basil	1.00	TUN	Tuna Scoop	3.95
MSH	Mushrooms	1.50	CHX	Roasted Chicken	3.00
SPN	Spinach	1.00	GRL	Grilled Chicken	4.00
WKS	The Works	.50	XTR	Extra Cheese	2.00

----- FINALS WEEK -----

04/29/2019 - 05/02/2019

Finals week schedule will be posted by the office of the Dean of Cheese near the end of Term 2.

www.clementineonline.com/docs/GCMfinals

----- EXTRA CREDIT -----

add to any grilled cheese sandwich

CUP/TOM Cup of Tomato Soup 3.00

Sandwiches can be prepared meatless and on matzah for Passover

UNIVERSITY CURD OF CONDUCT PROHIBITS SUBSTITUTIONS

Issued By:

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Annie My-Luv
ANNIE MILER, REGCHEESTRAR

----- Course Descriptions -----

GCS101 Introduction to Grilled Cheese Term 1, 2 9.00 units

In this course, students are introduced to the foundational principles and flavors of grilled cheese: **Bread, Butter, Cheddar** [cheddar choices include: sharp yellow, extra-sharp white, cashew-based vegan]

APM612 Advanced Patty Melt Term 1 15.00 units

We will study the rich history and complex politics of the Patty Melt, with an emphasis on flavor, to understand what constitutes "grilled cheese" and how that notion has shifted with the increase in global connectivity and the addition of a **1/2 lb grass-fed burger patty**. Synthesizing meaty discourse with **cheddar, swiss, savory bacon jam and crispy bacon on bread**, students will be exposed to the diversity of both lived and grilled experience

PTZ108 Pretzel Logic Term 1 14.00 units

Using the "Fromaggiological Method," students will unwind the mysteries of this **twisty pretzel** stuffed with complex layers of flavor [and meaning]: **smoked turkey, tomato chutney, and melty-in-the-middle, crispy-around-the-edges sharp white cheddar**.

Extra Credit: add bacon 2.0 units

Required text: *God is Bread: How I Nixed Nihilism and Found Meaning in Grilled Cheese*, by Friedrich Brieztsche

IGC760 Salami & The Hive Mentality Term 1 13.00 units

This course traces the history of the norcino [pork butcher]; from the papal elevation of the Empirical Pork Physicians in the 17th century, to 21st century artisanal salumi production in Carlsbad, CA. By taking sheep's milk cheese [Cacio de Roma], **soppressata piccante and crusty bread**, applying a deliberate melting process and a final **drizzle of spicy honey**, we will open a window to universal notions of deliciousness.

LSG100 Cheeseconomics: The Lasagne Melt Term 1, 2 14.00 units

Is there still a place for grilled cheese consumption and other lacto-normative rituals in today's nut-juice world? In this course, students conduct in-depth queso studies of so-called "Carb-on-Carb" incentives to determine whether **cheesy lasagne grilled between two slices of golden, buttery garlic bread** is the most efficient means to satiety and growth.

Required texts: *The Golden Age of Cheese: Reimagining Lunch in a Post-Keto/Paleo Utopia*

AOC718 The Green New Dill Term 2 14.00 units

Can we imagine a society geared toward meeting culturally-determined cheese needs, while at the same time restoring the earth systems on which we depend? How do we reconcile the panini-pressing demand for melted cheese with the pressing need to address climate change? This course explores intermediate plant solutions - **asparagus, dill havarti, and sorrel on buttery brioche** - avoiding meat, while at the same time seeking to mitigate fears that environmentalists are "coming for our cows."

Required text: *Hot, Flat and Melted: Why We Need a Panini Revolution* by Thomas Cheeseman

REM559 Anastasia's Dream Term 1, 2 14.25 units

In his landmark work, *Die Käsetraumdeutung* [Interpretation of Cheese Dreams], Dr. Sigmund Curd introduced his theory of the unconscious in the development of grilled cheese craving. In this course, we delve deeply into panocurdalytic theory, examining the textural and flavor juxtaposition of **crusty grilled bread, creamy burrata, crisp pancetta, roasted cherry tomatoes - and the olive oil fried egg** as the ultimate wish fulfillment.

TUN101 Tuna Melt: A Close Eating Term 1, 2 14.25 units

In his monumental novel, *À la Recherche du Poisson Perdu* (*In Search of Lost Fish*; earlier rendered as *Remembrance of Tuna Salad*), Monsieur Marcel fondly recalls the tuna melts his uncle Larry used to make for him: "No sooner had the warm **tuna melted with cheddar on wheat levain** touched my palate than a shudder ran through me and I stopped, intent upon the extraordinary thing that was happening....And at once the vicissitudes of life had become indifferent to me." Students will devour the work, savoring every crumb of flavor and meaning.

VEG114 Muhammara Melt Term 2 13.00 units

This course follows a multicultural, interdisciplinary approach, exploring the complex [some might say controversial] pairing of melty **cumin-infused Leyden cheese** with muhammara, taking a luscious **red pepper, pomegranate and walnut dip** into the rich flavor history of the Levant, the 'fertile crescent,' cradle of civilization.

PCS267 Phil. Cheesesteak Studies Term 2 15.00 units




Examination of primary sources, including the oft-overlooked *Addendum to Federalist 51*, in which James Madison, to evince the need for checks and balances, lays out a framework for a sandwich that combines meat and *two* types of melted cheese. **Thinly sliced prime ribeye, grilled with peppers, onions, provolone and American cheese on a toasted French roll***
*see, *Letter to Madison from Lafayette, April 1st, 1787*

CHX054 Hot-Wing Conspiracy Theory Term 2 15.00 units

From Meltifa militants insisting all cheese be grilled, to the Panininati pressing their flat-sandwich agenda, the fake cheese media exploits fear to peddle their plastic-encased "cheese food product." In this course, we follow a **blue cheese** vein of truth, seeking to dispel fear and elevate flavor, while finally answering the question, which came first, the chicken or the hot, boneless wing?

FOR SCHOLARSHIP OPPORTUNITIES:

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