

CULN 120 : Fundamentals of Cookery

Introduces the fundamental concepts, skills, and techniques of food preparation. Includes the use of standardized recipes, basic cooking methods for meats, stocks, soups, sauces, seafood, vegetables, and starches. Students will learn to identify, use, and maintain all equipment, tools, and utensils in a safe and sanitary manner. (Letter grade only.)

Credits 5

Lecture/Lab Credits 180

Teaching Equivalent 7.50

Prerequisites

CULN 112 with grade C or better(or concurrent), or consent.