

CULN 130 : Intermediate Cookery

Focuses on the application of basic concepts, skills, and techniques in fundamentals of cookery to short order cookery, including breakfast cookery, as found in coffee shops, snack bars, and other quick service outlets, with emphasis in American Regional Cuisine; to quantity food production with emphasis on menu development, recipe standardization and conversion, and quality control. Includes experience in both quantity food production and short-order cookery. (Letter grade only.)

Credits 5

Lecture/Lab Credits 180

Teaching Equivalent 7.50

Prerequisites

CULN 112 and CULN 120, both with grade C or better, or consent.