

CULN 220 : Advanced Cookery

Provides practice and theory in ala carte and banquet food production as found in quality hotels and specialty restaurants and integrates previous culinary training and academic studies using fundamental cooking techniques. Student teams will create menus with instructor input, organize production and service, define and staff kitchen stations and develop systems for efficient operation. (Letter grade only.)

Credits 5

Lecture/Lab Credits 180

Teaching Equivalent 7.50

Prerequisites

CULN 130 and 132, both with grade C or better, or consent.