

CULN 101B : Introduction to Food Service, Basic Skills, and Sanitation

Credits: 4

Class Hours: 1 lecture and 6 lecture/lab

Description: This course will provide an overview of the rapidly growing food service industry from entry level to management positions. Students will learn the basic skills needed to enter an entry-level position with an emphasis on sound work ethics and attitudes required to seek employment in the food service industry.

Semester Offered: Fall

Course Student Learning Outcomes (CSLOs):

1. Evaluate and demonstrate basic principles of sanitation and safety in a food service operation. Demonstrate safe food handling and safe work habits.
2. Describe various jobs of chefs and cooks who are employed in quality food production and short order kitchens.
3. Demonstrate basic cutting skills and cooking methods utilizing the proper usage of tools and equipment according to safety standards.
4. Demonstrate basic cutting skills and cooking methods utilizing the proper usage of tools and equipment according to safety standards.
5. Apply principles of sanitation in receiving, storing, handling, preparing, and serving foods in large quantities and food to order by using acceptable procedures when preparing potentially hazardous foods to include time/temperature principles.