

CULN 101C : Introduction to Food Service, Short Order, and Quantity Food Cookery

Credits: 4

Class Hours: 1 lecture and 6 lecture/lab

Prerequisites: "C" or higher in CULN 101B.

Description: This course will provide an overview of the rapidly growing food service industry from entry level to management positions. The students will reinforce 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. This course emphasizes high production standards, attractive service, use of proper equipment, and efficient use of time. Students will demonstrate principles in quantity food preparation using large quantity equipment. This course also stresses food selection, proper food storage/sanitation, and recipe and product evaluations.

Semester Offered: Spring

Course Student Learning Outcomes (CSLOs):

1. Demonstrate skills to organize, work, break down, and clean various work stations according to safety and sanitation standards.
2. Prepare products typically found in short order and cafeteria kitchens with established safety and sanitation practices and basic cooking principles with timeliness and quality.
3. 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.