

CULN 121 : Culinary Fundamentals

Credits: 4

Class Hours: 9 lab and 2 lecture/lab

Prerequisites: "C" or higher or concurrent enrollment in CULN 112. Qualified for ENG 106 and MATH 82X.

Description: This course is an introduction to the basic concepts, skills, and techniques of food preparation. Course competencies includes fundamental cooking methods and formulas for stocks, soups, sauces, meats, seafood, poultry, vegetables, and starches. Students will learn to identify, use, and maintain ingredients, equipment, tools, and utensils in a safe and sanitary manner.

Semester Offered: Fall

Course Student Learning Outcomes (CSLOs):

1. Develop skills in knife, tool, and equipment handling, and operate safely and correctly.
2. Apply principles of food preparation to produce a variety of food products.
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.