

# CULN 130 : Intermediate Cookery

**Credits:** 5

**Class Hours:** 1 lecture and 9 lab and 2 lecture/lab

**Prerequisites:** "C" or higher in CULN 121.

**Description:** This course focuses on the application of basic concepts, skills, and techniques in fundamentals of cookery, short order cookery (including breakfast cookery as found in coffee shops, snack bars, and other quick service outlets with an emphasis in American Regional Cuisine), and quantity food production with emphasis on menu development, recipe standardization and conversion, and quality control. This course also includes experience in both quantity food production and short order cookery.

**Semester Offered:** Fall

**Course Student Learning Outcomes (CSLOs):**

1. Develop skills in knife, tool and equipment handling and apply principles of food preparation to produce a variety of food products and operate equipment safely and correctly.
2. Practice standards in behavior, grooming and dress that reflect the mature work attitude expected of industry professionals.
3. Demonstrate sustainability practices as a means for controlling operating costs and for being good environmental stewards.
4. Organize a workstation in a timely manner while following proper sanitation and safety procedures.
5. Apply knowledge of laws and regulations relating to safety and sanitation in the kitchen.