

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