

# CULN 221 : Continental Cuisine

**Credits:** 5

1 lecture, 2 lecture/lab, and 9 lab

**Prerequisites:** "C" or higher in CULN 150 and CULN 160.

**Description:** This course focuses on expanding competencies gained in Fundamentals of Cookery, Intermediate Cookery, and other prior culinary courses, emphasizing creativity and the refining and perfecting of skills and techniques acquired. Students specialize in cooked-to-order dishes typically served in hotels and fine dining restaurants with special emphasis on the classical cuisines. This course also covers the preparation and presentation of Continental and European cuisines.

**Semester Offered:** Fall

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

1. Prepare cooked-to-order dishes typically served in fine dining restaurants with emphasis on Continental and European cuisine.
2. Demonstrate the professionalism standards by practicing standards in behavior, grooming and dress that reflect the mature work attitude expected of industry professionals.
3. Prepare dishes with speed and efficiency by being organized (mise en place), using correct cooking methods that meet industry standards, within safety and sanitation guidelines.