

CUL 151 : Foods 1

Fall

This course provides an introduction to the food service industry, basic cooking principles, and tools and equipment usage as well as recipe and menu structure. Both theory and practical experience in the preparation of food is provided. Students are able to prepare, portion, and serve stocks, soups, meats, and poultry in an entry-level position. Students are expected to wear a uniform for all foods laboratory classes.

Credits 3

Lecture Hours 1

Lab Hours 2