

CUL 162 : Foods 2

Spring

This course provides students with continued practice of learned skills in both culinary production and customer service in the operating restaurant. It will also focus on the study of fundamental principles of food preparation and cookery, including the brigade system, cooking techniques, material handling, heat transfer, sanitation, safety, nutrition, and professionalism in the kitchen. In addition, students will develop skills in basic mathematical operations and study of their applications in the food service industry. Topics include: percentages, weights and measures, ratio and proportion, weights and measures conversions, determination of portion costs for menu items and complete menus, and portion control.

Credits 3

Lecture Hours 1

Lab Hours 2

Prerequisites

ServSafe Certification

Prerequisite Courses

CUL 137