

# CUL 171 : Foods 4

## *Spring*

This course provides a study of the development of international cuisines with the emphasis on their ingredients and nontraditional cooking methods, a study of advanced Garde Manger practices and trends, including: fermentation, pickling, and charcutier, and the study and application of modern cooking techniques and food science.

**Credits** 3

**Lecture Hours** 1

**Lab Hours** 2

**Prerequisite Courses**

CUL 166