

CULA128W : Culinary Foundations

Culinary Foundations provides students with the essential knowledge of kitchen equipment, knife skills, and basic principles of food preparation. Students prepare various meats, vegetables, and starches, which will form the basis for all future culinary and baking production lab courses. Students must demonstrate proficiency in each of the two focus areas to successfully complete this course.

Lecture Hours 1

Lab Hours 6 Credits 3