

# **CULA115W : Food Theory and Meat Fabrication**

Food Theory and Meat Fabrication covers the fundamental theories in food production principles and techniques associated with the cookery of stocks, soups, sauces, meats, fish, vegetables, and starches. The course emphasizes organization, food science, cookery methods, and meat fabrication.

**Lecture Hours** 3

**Lab Hours** 0 **Credits** 3