

CULA151L : Culinary Fundamentals

This course encompasses the basic fundamental principles for a career in Culinary Arts. Each subject will be discussed and practiced in detail. This class will emphasize the importance of such terms and procedures as “mise en place”, knife skills, proper use of tools and several other basic principles that are important to the culinary industry. This course will also emphasize the appropriate standard of behavior and uniform that is set by culinary professionals. At the end of this course, students will have a core knowledge and insight into the essential aspects of Culinary Arts.

Credits 3

Lab Hours 6

Class Hours 1