

# CULA232L : Culinary Cooperative Education

Co-operative education provides the opportunity for students to utilize learned culinary course competencies in a real-life setting. This course provides supplemental laboratory experience on the extensive array of equipment, ingredients, and processes. Students will gain valuable experience and first-hand knowledge as to what a career in the Culinary Arts field outside the classroom entails. Students are expected to complete 300 hours of co-op experience. Instructor's approval of workplace site required.

**Credits** 3

**Lab Hours** 9

**Class Hours** 0

**Prerequisite Courses**

[CULA151L: Culinary Fundamentals](#)