

BAKE-115 : Café Savory Foods Production

This production experience concentrates on previously learned knife skills, fundamental cooking techniques, and quantity food production principles. Students will further develop their ability to organize an assigned station based on preparation methods, while focusing on production, plate presentation, and cooking techniques as applied to specific menu items. They will also learn the importance of getting the café foods to the ready stage to be assembled, finished, and served at a later time. Emphasis will be placed on speed, storage, uses, and nutritional aspects of key ingredients.

Credits 1.5