

CULP-115 : Introduction to À La Carte Cooking

The foundation of cooking techniques and theories from Culinary Fundamentals will be applied in a production setting. Emphasis is placed on individual as well as team production. The focus is on cooking fundamentals, ratios, and formulas in a professional kitchen. Multi-course menus will be prepared, with a focus on batch cooking as executed in an à la carte-style service.

Credits 3

Prerequisites

Culinary Fundamentals (CULS-100).

Corequisites

Take Non-Commercial HVP (CULP-135)