

CUA 122: Fundamentals of Quantity Cooking

This course covers the principles and methods of quantity cooking. Topics include weights and measures, costing and converting of recipes, vocabulary and standard abbreviations, health department regulations and inspection, and food production forms and records. This course involves the preparation of a lunch menu, one day per week, which is served to the students, faculty, staff and general public. CORE.

Credits: 3

Transfer Code: Code C

Lab Hours: 4

Lecture Hours: 1

Prerequisites:

As required by college

Program: Culinary Arts

Semester Offered:

Fall

Spring

Summer