

CUA 125: Food Preparation

In this course students acquire fundamental knowledge and skills in preparing a variety of basic foods. Specific topics include safety, the history of food service, professional standards of conduct and ethics, credentialing, the kitchen brigade, tools, and techniques for preparing various types of food items. At the conclusion of this course students will demonstrate basic food preparation skills. CORE.

Credits: 5

Transfer Code: Code C

Lab Hours: 4

Lecture Hours: 3

Prerequisites:

As required by college

Program: Culinary Arts

Semester Offered:

Fall

Spring

Summer