

CULN 120: Fundamentals of Cookery

This course is an introduction to the fundamental concepts, skills, and techniques of food preparation. Course coverage includes the use of standardized recipes, basic cooking methods for meats, stocks, soups, sauces, seafood, vegetables, and starches. Students will learn to identify, use, and maintain all equipment, tools, and utensils in a safe and sanitary manner.

Credits: 5

Prerequisites: CULN 112 with a grade of C or better or concurrent enrollment or Instructor consent

Program: [Culinary Arts](#)