

CULN 125: Fundamentals of Cookery II

This course focuses on the fundamental concepts, skills and techniques of basic garde manger, breakfast and short-order cookery skills. Content includes basic salads and salad dressings, the handling, storage and preparation of fruits and vegetables including decorative garnishes, cold food presentation using plates, platters and trays, basic egg and breakfast items including quick breads, and short order line cookery.

Credits: 5

Prerequisites: CULN 120 and CULN 112 with a grade of C or better or concurrent enrollment

Program: [Culinary Arts](#)