

CULN 223: Contemporary Cuisines

In a fast paced restaurant environment, students plan, organize, and prepare menu items typically served in an upscale dining establishment specializing in European, Asian, and American regional cuisine with an emphasis on contemporary menu trends, cross-cultural influences, flavor combinations and plate presentation. Students will develop an awareness of and utilize locally grown and produced ingredients.

Credits: 5

Prerequisites: CULN 125 and CULN 150 with a grade of C or better or CULN 160 with a grade of C or better or concurrent enrollment or Instructor consent

Program: [Culinary Arts](#)