

CULN 224: Asian/Continental Cuisine

In this course students expand upon fundamental cooking skills and techniques and study regional cuisines. Students learn about traditional food ingredients and their uses, flavorings, regional cooking methods, and general characteristics of various cuisines. Emphasis is placed upon technique, speed, timing, plate presentation, organization and teamwork.

Credits: 5

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

Program: [Culinary Arts](#)