

CULA210N : Intermediate Food Preparation

In this course students will advance their studies from the basic food preparation course. Topics include a full range of food preparation techniques including advanced soups, sauces, salads, fish and other seafood, poultry, meats, vegetables, starches and grains. A la Carte and buffet setups will be utilized as presentation methods.

Class Hours 1

Lab Hours 4 **Credits** 3

Prerequisite Courses

CULA103N