

CULA230N : Quantity Food Production

Meets at NH Food Bank in Manchester, NH.

The fundamentals of food preparation, and application of these principles to quantity food production in commercial and noncommercial settings. Emphasis is placed on the use of quantity food preparation equipment, and menu planning. In addition, the nutritional components of each food will be reviewed to ensure students are aware of the quality and nutritional values of various foods and methods for maintaining nutrition throughout food preparation and service. Students will also learn work simplification, and standardized production. Major cooking equipment will also be discussed. This course meets at the NH Food Bank, Manchester NH.

Class Hours 1

Lab Hours 4 **Credits** 3

Prerequisite Courses

CULA103N