



CUL 155: Cooking Skills for Bakers

This course focuses on the cooking skills for bakers or pastry chefs working in smaller establishments. The learning skills include meat fabrication, preparation cooking and utilization of protein, stock, vegetable, and starch items. Prerequisite(s): ServSafe Certification or concurrent enrollment in CUL 140. One lecture hour and four laboratory hours per week. Instructional Support Fee applies.

Course Student Learning Outcomes

1. Demonstrate the ability to perform a variety of basic cooking methods in a commercial kitchen, including meat fabrication, preparation cooking, utilization and storage of a variety of protein, stock, vegetable and starch items. 2. Demonstrate an understanding of doneness and seasoning and the skill necessary to prepare a generated meal using a protein, starch, vegetable and sauce.

Credits: 2

Program: Culinary Arts