



CUL 245: Modern Cooking Techniques

This course introduces students to different techniques and equipment used in avant-garde cooking. Students explore how classical cooking techniques evolve using modern technology. Students refine their cooking and plating skills and apply advanced culinary techniques to prepare a variety of highly creative and thought-provoking menus in a la carte setting while emphasizing current upscale fine dining industry practices. Participation in culinary functions is required. Prerequisite(s): CUL 111. One lecture hour and five laboratory hours per week. Instructional Support Fee applies.

Course Student Learning Outcomes

1. Describe the characteristics and methodology of avant-garde cooking. 2. Explain how modern cooking techniques evolved from classical preparations. 3. Operate modern kitchen equipment used in progressive cuisine. 4. Apply the theory of modern plating concepts to create dishes.

Credits: 3

Program: Culinary Arts