



CUL 111: Fundamental Culinary Skills and Techniques

This course covers basic cooking theories and techniques and prepares students to develop the skills needed to succeed in a professional kitchen. Students learn the tools of the kitchen and how to operate kitchen equipment, knife skills, and mise en place. This course introduces dry heat and moist heat cooking methods as well as combination cooking methods. It also includes stocks, sauces, soups, vegetable, and starch preparations, and breakfast cookery. Protein fabrication skills are practiced and students learn about local seafood. Participation in culinary functions is required. Prerequisite: ServSafe certified or concurrent enrollment in CUL 140. CUL 100 or concurrent enrollment. Two class hours and eight laboratory hours per week. Instructional Support Fee applies.

Course Student Learning Outcomes

1. Identify the techniques practiced in professional kitchens
2. Demonstrate basic cooking methods using a variety of ingredients
3. Demonstrate the proper handling of kitchen tools and equipment operation
4. Demonstrate knife skills while preparing recipes
5. Identify different protein food categories and fabricated cuts
6. Cook and serve meals for culinary functions

Credits: 4

Program: Culinary Arts