



CUL 160: Introduction to Hospitality Food Services

This course will provide an introduction for the hospitality student to the basic culinary roles found in commercial food production. Through lecture/demonstration, the student will gain a practical knowledge applicable to professional kitchens as well as hand tools and large equipment in order to develop the confidence necessary to interact with and supervise food service professionals. Additionally, all aspects of menu production utilized in full service kitchens will be covered. Students will also be instructed in CPR (Cardio Pulmonary Resuscitation) and must pass the practical exam and receive their certificate to pass the course. Culinary Function participation is required. Two lecture hours and three laboratory hours per week. Proper Uniform required for all sessions. Instructional support fee applies.

Course Student Learning Outcomes

1. Name and demonstrate the use of all of the small hand tools used in the commercial kitchen. 2. Demonstrate a working knowledge of the refrigeration and cooking equipment in the commercial kitchen. 3. Demonstrate a knowledge of all of the various food production methods demonstrated by the chef/instructor. 4. Dress in a professional manner. 5. Demonstrate the ability to discuss foods and menu production using the correct terminology.

Credits: 3

Program: Culinary Arts