



## CUL 261: Classical Cuisine

This course covers the foundations of formal cuisine, studying and preparing the recipes of Escoffier, Carême, and other early masters. Students apply varied skills to produce classical and nouvelle European menus through the evaluation of flavor profiles, history, and culture. Prerequisite(s): CUL 111. One lecture hour and five laboratory hours per week. Instructional Support Fee applies.

### Course Student Learning Outcomes

1. Identify the various individuals involved in Classical Cuisine. 2. Explain the legacy and influence of Escoffier and Caramme in today's cooking styles. 3. Demonstrate various cooking methods and techniques used in classical cuisine preparations. 4. Apply the theories of classical cooking techniques in the preparation of classical and nouvelle European menus.

**Credits:** 3

**Program:** Culinary Arts