

CUA 110: Basic Food Preparation

In this course students acquire fundamental knowledge and skills in preparing a variety of basic foods. Specific topics include safety, the history of food service, professional standards of conduct and ethics, credentialing, the kitchen brigade, tools, and techniques for preparing various types of food items. This course is CORE for AAS/AAT or Diploma in Culinary Arts or Commercial Food Services.

Credits: 3

Lab Hours: 0

Lecture Hours: 3

Prerequisites:

None

Co-Requisites:

CUA 116

CUA 120