

CUA 123: Applied Quantity Cooking

This course builds on the basic principles and methods of quantity cooking taught in CUA 122 – Fundamentals of Quantity Cooking. Topics include weights and measures, costing and converting recipes, health department compliance issues, production forms, organization and record keeping, development of menus and the time management skills necessary to successfully run a food service organization. At the conclusion of this course, students will be well versed in the application of quantity food techniques to the end of customer satisfaction.

Credits: 3

Lab Hours: 6

Lecture Hours: 1

Prerequisites:

None

Co-Requisites:

None