
CUA 275 : Modern Cooking Techniques

This course will explore techniques used in the modern kitchen, including Sous Vide cooking and Molecular Gastronomy, as well as associated equipment. The class will focus on “small plates” and modern plating design. At the end of the course students will be able to prepare a variety of dishes using the techniques and equipment they learned about in the class and to present them based on the plating design guidelines discussed.

Credits 3

Lecture Hours 1

Lab Hours 4

Manipulative Hours 0

Core Course