

CUL-37 — INTERMEDIATE CULINARY ARTS

About This Course

8.00 units

Prerequisite: CUL-36.

Limitation on Enrollment: Passing score (75% or above) required on ServSafe exam in Culinary 36 (for safety and sanitation reasons) and negative TB test/chest x-ray within the last three years.

Description: Intermediate level of food preparation using classical cooking methods and knife skills of various proteins, vegetables, starches, fruits, and baking products. Students will practice proper receiving, storage, and issuing procedures and practice safety and sanitation procedures in accordance to local, state, and federally regulatory agencies. 45 hours lecture and 297 hours laboratory. (Letter grade only).