
Culinary (CUL)

CUL 001 Principles of Food With Lab (3)

Class Hours: 36 Lecture | 54 Laboratory

Advisory(s): CUL 003 (Recommended, Previous or concurrent).

Transfers to: CSU

Principles of Food With Lab

CUL 001 focuses on the application of food science principles with an emphasis on ingredient function and interaction, food preparation techniques, sensory evaluation standards, food safety and sanitation, and nutrient composition of food.

CUL 003 Sanitation and Safety (2)

Class Hours: 36 Lecture

Transfers to: CSU

Sanitation and Safety

CUL 003 covers sanitation practices affecting individual operations. Prevention and control of food-borne illness through flow of food and HACCP management. This course also includes study of worker safety.

CUL 007 Culinary Production and Operat (3)

Class Hours: 36 Lecture | 54 Laboratory

Advisory(s): CUL 003 (Recommended, Previous or concurrent).

Transfers to: CSU

Culinary Production and Operations

CUL 007 introduces fundamentals culinary principles, techniques, and operations through a combination of lecture and lab sessions. This course introduces application skills in product identification, ingredient handling, recipe costing, commercial recipe development, cooking fundamentals, and professional standards of commercial kitchen operations.

CUL 066 Mixology (1.5)

Class Hours: 18 Lecture | 27 Laboratory

Advisory(s): CUL 050

Mixology

CUL 066 teaches students to prepare and serve beverages in an efficient and friendly manner. Attention will be directed to a thorough knowledge of all beverages and the ability to make various drinks accurately and quickly. Emphasis will be placed on the ability to determine the effects of alcoholic beverages on persons and to communicate with several different types of people.
