

# CULINARY (CULN)

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**CULN 201 Foods**

Hours: 2 Lecture/Discussion  
3 Lab

**3unit(s)**

An elementary study on the physical properties and reactions of foods and culinary cooking techniques. Areas of study include food properties, nutritive values, nutrient preservation, product evaluation, food safety and sanitation.

**CULN 205 Professional Cooking**

Hours: 2 Lecture/Discussion  
3 Lab

**3unit(s)**

An introduction to the fundamentals of culinary arts, this hands-on course covers sauces and stocks, soups, pasta-making, breakfast and brunch items, yeast and quick breads and seasonal cuisine. Also includes knife techniques, culinary terms, menu-planning, tools and equipment. These topics are explored as they fit into a professional culinary operation. The course is taught by a professional with experience in the commercial food service industry.

**CULN 206 Professional Cooking 2**

Hours: 2 Lecture/Discussion  
3 Lab

**3unit(s)**

Fundamentals of culinary arts with an emphasis on baking techniques; yeast products, pastries, cookies, pies, and cakes. Other culinary techniques covered are stocks, soups, sauces, fish and shell fish. This hands-on course covers culinary basics such as sanitation and safety, knife skills, mise en place, tools and equipment, and professionalism and is taught by a professional with experience in the commercial food service industry.