

# CUL150 : Fundamentals of Professional Cooking

This course is an introduction to the management of food preparations, sanitation, and costing. Principles of cookery and its relation to methods of preparations, nutrition, cost control, kitchen organization, food safety and sanitation, and management are emphasized. This course provides both classroom and lab-based instruction and serves as the foundation for future skill development. (3 credits classroom, 1 credit lab).

**Credits** 4

**Prerequisites**

None

**Semester Offered**

Fall

Spring