

CUL 100 : WANT TO BE A CHEF?

Transcript title

Want to be a Chef?

Credits

2

Grade mode

Standard letter grades

Contact hours total

40

Other hours

40

Description

This course serves as an introduction to the field of culinary arts. Students considering declaring either Culinary Arts or Baking and Pastry Arts as a major, or students taking courses to enhance their placement scores to enter the next Cascade Culinary Institute cohort start, will find that this course will enable them to experience an introduction to cooking with a demonstration-based class that covers the basics of cooking technique and flavor profiling. Students will “get a taste” of the restaurant industry, while learning the secrets of being a successful culinary professional.

Learning outcomes

1. Ability to discuss history and career opportunities within the restaurant industry
2. Ability to articulate the process of stocks, soups and sauce preparation
3. Ability to articulate the step-by-step process in the primary cooking techniques
4. Ability to articulate how flavor is developed within the cooking process