

CUL 269 : CULINARY CAPSTONE PREPARATORY

Transcript title

Culinary Capstone Prep

Credits

1

Grading mode

Standard letter grades

Total contact hours

10

Lecture hours

10

Prerequisites

CUL 170 or BAK 170 and CUL 200.

Course Description

Develop, cost, and determine proper product specifications for the culinary capstone menu.

Course learning outcomes

1. Demonstrate key principles in menu development.
2. Understand and apply steps to appropriately cost a capstone menu.
3. Evaluate proper product specifications for capstone menu.

Content outline

- Menu development
- Recipe costing
- Product identification
- Product specification
- Product sourcing

Required materials

Requires uniform and culinary arts tool kit available at the COCC bookstore.