

CUL 100 : WANT TO BE A CHEF?

Transcript title

Want to be a Chef?

Credits

2

Grading mode

Standard letter grades

Total contact hours

40

Other hours

40

Course 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.

Course learning outcomes

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