

CUL 265S : ADVANCED SKILL DEVELOPMENT AND CULINARY COMPETITION MASTERY

Transcript title

Adv Skill Devel Competition

Required materials

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

Credits

4

Grading mode

Standard letter grades

Total contact hours

80

Other hours

80

Prerequisites

BAK 170 or CUL 170.

Course Description

Explore the world of culinary competitions by practicing time management, organization, teamwork, accountability, and learning classical and modern culinary techniques. Practice hot and cold food competition with an emphasis on competing at national and international competitions.

Course learning outcomes

1. Demonstrate classical knife cuts with speed and accuracy.
2. Demonstrate classical pastry techniques.
3. Demonstrate classical butchery techniques.
4. Demonstrate professionalism standards relating to appearance, conduct, safety, sanitation, and organization.
5. Create a menu incorporating classical cooking and modernist techniques.

Content outline

1. Knife skills
2. Butchery/fabrication
3. Pastry
4. Cooking
5. Teamwork
6. Menu development
7. Menu design
8. Timing
9. Professionalism
10. Food flavors
11. Food textures
12. Food appearance
13. Recipe development
14. Organization