



CULINARY FUNDAMENTALS

FOD2132



Course Description

The ability to participate in industry-scaled food production is contingent on a knowledge of fundamental knife handling skills, culinary techniques and safe handling procedures. Students learn to apply basic culinary skills to prepare large quantities of food. Emphasis is on perfecting basic cutting skills, cooking methods and recipe assembly. Sanitation and safety are applied in all hands-on food preparation activities and assessments.

For More Information :

