

CULN130 : Vegetables, Starches and Grains

The course covers all basic cooking techniques through the use of vegetables, starches and grains. Identifying the best technique to use for each product students will develop a sound foundation in cooking principles. Additional information on diversity and important agricultural practices will be learned through use of local farms, kitchen garden and campus organic greenhouse.

Credits 2

Lecture Hours 1

Lab/Clinical/Field Study Hours 3

Prerequisite Courses

CULN125: Kitchen Foundations: Stocks, Soups and Sauces