

CULN134: Breakfast Cookery

This course is offered as a 6-day class allowing students to discover the fundamental importance of the egg and the many roles it plays from sunny side up or scrambled, to omelets and frittatas, in pancakes, waffles, French toast, custards, quiche and more.

Credits: 1

Lab Hours: 1

Lecture Hours: 1

Prerequisites:

CULN130 or CULN145

Program: [Culinary Arts](#)