
CUL 231: ADVANCED KITCHEN OPERATIONS: GLOBAL CUISINE

This class is no longer offered as of Fall 2018.

In this course, students have the opportunity to advance their skills in high quality food production with exposure to food preparation of different cultures and cuisines of the world. Students will prepare, evaluate and present traditional international dishes focusing on cultural flavor profiles and indigenous ingredients. Additional fundamentals for this course include culinary technique refinery, management, and organizational skills relating to production of global foods. The title of this course was previously A La Carte Kitchen.

Level I Prereq: Academic Reading and Writing Levels of 6; Academic Math Level 2; CUL 114, CUL 120, and CUL 121, minimum grade "C"

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