

CULN235: A la Carte Restaurant Production

This course is designed for back of the house students, to apply and demonstrate the practical and theoretical skills learned in all prerequisite courses in hot and cold food production, baking and pastry production, restaurant operations and nutrition. Emphasis is placed on the realistic operation of a restaurant kitchen producing product prepared from an a la carte style menu.

Credits: 2

Lab Hours: 3

Lecture Hours: 1

Prerequisites:

CULN222 and CULN248

Program: [Culinary Arts](#)