

HOSP135: Food Fundamentals

Examines culinary operations as they relate to front-of-the-house personnel. Includes product identification, appropriate choice of cooking method, nutritional information and its application. Students will acquire skills in recipe writing, designing appropriate menu items and cultural associations with food. Focus is placed on kitchen organization and flow.

Credits: 3

Lab Hours: 2

Lecture Hours: 2

Prerequisites:

Successful completion of sanitation certification or HOSP132 (may be taken concurrently)

Program: [Hospitality](#)