

CULN203: Fundamentals of Restaurant Production

This course provides students with practical experience in all areas of food production by rotating through the stations of a professional kitchen. Students will apply previously learned cooking techniques and skills for the preparation, finishing and presentation of soups, salads, sauces, vegetables, starches, animal and plant-based proteins, baked goods and desserts for a variety of functions and events.

Credits: 2

Lab Hours: 3

Lecture Hours: 1

Prerequisites:

CULN170

Program: [Culinary Arts](#)