

# 2019-2020 TTC Catalog

## CUL 112 Classical Foundations of Cooking

Lec: 2.0 Lab: 3.0 Credit: 3.0

This course introduces classical cooking techniques that include stock, soup and sauce making. Students apply moist and dry heat classical cooking techniques while working with grains, vegetables and proteins.

### **Prerequisite**

CUL 105

### **Course Offered**

Fall

Spring

Summer

### **Grade Type**

Letter Grade

### **Division**

Culinary Institute of Charleston