

2018-2019 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

ENG 100

and

MAT 032

and

CUL 104

and

CUL 105

Course Offered

Fall

Spring

Summer

Grade Type

Letter Grade

Division

Culinary Institute of Charleston