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COURSE DESCRIPTION: CULN 111 is a lecture course that provides an overview of the culinary industry within the aspects of the entire hospitality industry. Students are introduced to historical, social, and cultural forces that have affected and shaped the industry as well as current industry trends.

CULN 111: INTRODUCTION TO CULINARY ARTS

Introduction to Culinary Arts provides a solid foundation, from theory to application. It gives every aspiring chef knowledge and skills they can apply throughout their career, whether they choose the savory or pastry route. Touches on management and business Discusses nutrition and food science

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Introduction to Culinary Arts

Introduction to Culinary Arts is a course designed to introduce students to fundamental food preparation terms, concepts, and methods in Culinary Arts where laboratory practice will parallel class

work.

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Introduction to Culinary Arts will provide insight into food production skills, various levels of industry management, and hospitality skills. This is an entry level course for students interested in pursuing a career in the food service industry. This course is offered as a classroom and laboratory-based course.

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