

Culinary Arts II Unleveled 719

Prerequisite course: Culinary Arts I

This course is designed to further students' knowledge of the fundamental concepts, skills, and techniques involved in basic cookery and baking. Emphasis is placed on meat identification/fabrication, butchery and cooking techniques/methods, appropriate vegetable/starch accompaniments, compound sauces, cake and torte production, decorating and icings, frozen desserts, plate presentation, breakfast cookery, quantity food preparation, knowledge of ingredients, weight and measures, baking terminology, and formula calculations. Upon classwork and laboratory completion students should be able to demonstrate a basic proficiency in how to plan, execute, and successfully serve entrees with complementary side items and be able to perform cake-decoration techniques, and to produce and place assorted pastries.