HTM 39200: CLASSICAL CUISINE

Course Description
Supervised hands-on cooking experience to enhance competencies needed in professional cooking.

Restrictions:
Must be enrolled in one of the following Majors:
  Hospitality & Tourism Mgmt

Prerequisites:
(Undergraduate level HTM 29100 Minimum Grade of D- or Undergraduate level TCEM 29100 Minimum Grade of D-) and
(Undergraduate level HTM 29101 Minimum Grade of D- or Undergraduate level TCEM L2910 Minimum Grade of D-)

Course Objectives
- Demonstrate an understanding of culinary skills and terminology through hands-on production.
- Develop an understanding of what is involved in recipe writing through the development and testing of an international cookbook.
- Apply the basic principles of food preparation and presentation.
- Develop class presentations outlining food heritage, research and production challenges, formatted recipes and constructive self-critiquing of the week's topic.