

## 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.