

**Course Objectives/Course Outline**  
**Spokane Community College**

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**Course Title:                                   Cooking Applications I**

**Prefix and Course Number:   CUL 124**

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**Course Learning Outcomes:**

**By the end of this course, a student should be able to:**

- Prepare the five leading sauces
- Oversee production of vegetables and starches
- Identify foods needed for industry

**Course Outline:**

- I. Knife Skills
  - A. Types of Knives and Their Functions
  - B. Sharpening and Honing
- II. Basic Stocks
  - A. Types of Stocks
  - B. Preparation
  - C. Recipes
- III. Salad Dressings
  - A. Types of Dressings
  - B. Preparation
- IV. Personal Hygiene
  - A. Sanitation
  - B. Uniforms
- V. Teamwork
  - A. Production Kitchen Skills
  - B. Utilization of Products