Course Title: Food Science
Prefix and Course Number: CUL 126

Course Learning Outcomes:
By the end of this course, a student should be able to:

- describe the mis en place process
- demonstrate basic knife skills
- describe a variety of cooking methods and their functions

Course Outline:

I. Cooking in a Professional Kitchen
   A. Mis en Place
   B. Knife Skills
   C. Preparation Techniques

II. Stock Preparation
   A. Categories and Types
   B. Preparation and Cooking
   C. Thickening Agents

III. Basic Soup Making Techniques
   A. Mis en Place and Method
   B. Soup Service
   C. Reheating

IV. Basic Sauce Techniques
   A. Classic and Contemporary Sauces
   B. Cold Sauces and Marinades

V. Basic Cooking Methods
   A. Dry Heat
   B. Moist Heat
   C. Combination Cooking