J. Sargeant Reynolds Community College Course Content Summary

Course Prefix and Number: <u>CUL 218</u> Credits: <u>3</u>

Course Title: Fruit, Vegetable, and Starch Preparation

Course Description:

Instructs the student in the preparation of fruits, vegetables, grains, cereals, legumes, and farinaceous products. Promotes the knowledge/skills necessary to prepare menu items from fruits, vegetables, and their byproducts, and to select appropriate uses as meal components. Prerequisites: CUL 106. Lecture 2 hours. Laboratory 3 hours. Total 5 hours per week. 3 credits

General Course Purpose:

This course is used to apply understanding, learning principles, and cooking methods based on the type of product provided and the application in which it is used or served.

Course Prerequisites/Corequisites:

Prerequisites: CUL 106

Course Objectives: : o: :

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