

ADVANCED KITCHEN'- 'CLASSICAL

CAI 227**Advanced Kitchen-Classical****2.0 UNITS**

Students will gain an understanding of the historical importance and effect of classical French cuisine on cooking in the 21st century. Emphasis will be placed on the preparation of classical soups, sauces, vegetables, starches, and entrees. In addition, students will examine contemporary interpretations of traditional dishes and how variations can be introduced and executed in kitchens across each segment of the foodservice industry.