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levels of industry management, and hospitality skills. This is an entry level course for students interested in pursuing a career in the food service industry. This course is offered as a classroom and laboratory-based course.

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Course Description: Introduction to Culinary Arts is a semester course designed to introduce students to the culinary arts profession. Emphasis in this

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course is given to the development of basic competencies related to the. culinary arts profession, basic menus and recipes, standardization, and kitchen procedures.

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