

CULINARY ARTS (IFWA)

IFWA 1205 Food Service Equipment and Planning 2 Credits (2 Lec, 1 Lab)

This is a study of various types of food service equipment and the planning of equipment layout for product flow and efficient operation.

Prerequisite(s): Reading level 2, Writing level 2,

Prerequisite with concurrency: CHEF 1205

Course Type: Technical

IFWA 1318 Nutrition for the Food Service Professional 3 Credits (3 Lec, 0 Lab)

This course is an introduction to nutrition including nutrients, digestion and metabolism, menu planning, recipe modification, dietary guidelines and restrictions, diet and disease, and healthy cooking techniques.

Course Type: Technical