

CUL 102 - CULINARY CONCEPTS AND CAREER MANAGEMENT

Course Description

This course will introduce students to core culinary concepts that will be applied across all classes at GLCI. Topics include culinary math, recipe conversions, and measurement equivalents. Students will also explore various career opportunities within the diverse food industry and explore concepts such as sustainability, plant-forward cuisine, and zero waste initiatives. Students will identify and pursue internships, externships, and mentorships, and begin to navigate their career direction. Students will develop and evaluate their own skills in resume writing, job searches, interviewing, networking and portfolios. Group 2 course.

Credit Hours

2

Contact Hours

Required Prerequisites

ENG 99/108 or higher and MTH 100 or higher; can be taken concurrently.

General Education Outcomes supported by this course

Communications - Direct