

Fundamentals of Pantry Production

Credits:	3 (0/3/0)
Description:	This course introduces the student to line cooking by preparing a variety of hot and cold menu items in a fast-paced kitchen environment. The course provides students with hands-on application and continued practice of short order cooking and exposure to the various foods prepared in the cold kitchen/pantry.
Prerequisites:	None
Corequisites:	None
Competencies:	<ol style="list-style-type: none"> 1. Demonstrate professionalism, teamwork and customer service. 2. Demonstrate proper sanitation and safety standards. 3. Evaluate and demonstrate proper operation and cleanliness of professional cooking equipment. 4. Demonstrate workstation setup, organization, teardown and cleanup. 5. Demonstrate preparing and assembling food orders in a timely manner. 6. Identify the classifications of salads, salad ingredients and salad dressings. 7. Demonstrate the steps in preparing various types of salads and salad dressings. 8. Demonstrate the steps in preparing various types of dips, spreads and cold sauces. 9. Identify the components of sandwiches, food platters and other cold food presentations. 10. Demonstrate the steps in preparing a variety of sandwiches, food platters and other cold food presentations.
MnTC goal areas:	None