

**J. Sargeant Reynolds Community College  
Course Content Summary**

**Course Prefix and Number: CUL 80 Credits: 3**

**Course Title: Introduction to Food Service Assisting**

**Course Description:**

Studies personal hygiene, safety and sanitation, ware-washing, knife skills development, foundations of food preparation, fundamentals of cooking methods, standard operating procedures, and kitchen terminology as it pertains to the food service industry. Lecture 2 hours. Laboratory 2 hours. Total 4 hours per week. 3 credits

**General Course Purpose:**

This course introduces the student to the food service industry through setting standards and application of: personal hygiene, safety and sanitation, ware-washing, knife skills development, foundations of food preparation, fundamentals of cooking methods, standard operating procedures, and kitchen terminology. Familiarizes students with kitchen based math applications, working as a team, kitchen terminology, equipment identification and usage.

**Course Prerequisites/Corequisites:**

None.

**Course Objectives:**

Upon completing the course, the student will be able to:

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- Reviews kitchen math including: fractions, percentages, decimals, yields
- Studies hygiene, sanitation, and safety standards and procedures

**Effective Date/Updated:** August 1, 2024