



Food Studies 10

Course Code: MFOOD10

This course concentrates on social, ethical, and sustainable considerations in connection to food related topics. This enables students to make informed decisions in planning, cooking and serving food. Students experience basic cooking skills using a wide variety of recipes. Highlights from Food Studies 10 include: pumpkin pie, Asian food unit and the Food Truck Competition.

Please note that Food Studies 9 is not a prerequisite for Food Studies 10. The supplemental fee allows students to experience additional “hands-on” cooking labs for a much more in-depth understanding of their newly learned skills.

Supplemental Fee: \$45