



Food Studies 11

Course Code: MFOOD-11

This is a senior level Foods course where students are challenged to try more advanced techniques in food preparation and presentation. Aspects of healthy eating, budgeting, food presentation and timing are taught as students prepare meals. Food Studies 11 emphasizes practical culinary skills and how to reduce food waste. A wide variety of topics are covered focusing on foods from around the world. Highlights from Foods 11 include: pesto gnocchi, pad Thai and a Mexican buffet.

Please note that Foods 10 is not a prerequisite for Foods 11.

The supplemental fee is used to enhance the regular curriculum by allowing students to experience a wider variety of foods and techniques by way of additional “hands-on” lab experiences. Supplemental Fee: \$50