

CULA212N : International Cuisine

This course provides a food tour of the world. Students will study the individual cultures and religions of chosen global regions and the cultural effects upon the predominant indigenous cuisine from them. The class will include lecture, some video, cooking demos and cooking techniques along with daily product identification to showcase how different ingredients and products shaped specific cuisines. There will be a strong emphasis on preparation and setup for volume production and buffet presentation. Recipes will be provided for each lab and will be scrutinized to produce authentic food that reflects ethnic tradition and food production methods of each global region.

Class Hours 1

Lab Hours 5 **Credits** 3

Prerequisite Courses

CULA210N