



CUL 262: International Cuisine

The course takes students on a culinary journey around the world. Students learn through classroom lectures the culinary influence in history and culture of selected countries around the world from an artistic point of view. Students apply varied skills to produce contemporary internationally influenced menus through the evaluation of flavor profiles, history, and culture. Students create their own dish from a country of their choosing and reflect on the experience. Participation in culinary functions is required. Prerequisite(s): CUL 111. One lecture hour and five laboratory hours per week. Instructional Support Fee applies. Gen. Ed. Competencies Met: Human Expression

Course Student Learning Outcomes

1. Explain the relationship between food and culture.
2. Explain how the cuisines of other countries influence personal and cultural identities.
3. Demonstrate various cooking techniques used to prepare international cuisines covered in this course.
4. Create a well-researched dish from a selected country using the skills acquired in this course.
5. Assess the aesthetic expression of dishes created in class.

Credits: 3

Program: Culinary Arts