

# CUL 213 - WORLD CUISINE

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## Course Description

This course comprises the study, preparation and presentation of ingredients, cooking methods and classic dishes from selected countries, based on their current popularity in restaurants. Students develop knowledge and basic understanding of the cuisines of France, Italy, Spain, the Mediterranean region and various Asian and Latin American countries. While practicing environmental stewardship and zero or reduced waste initiatives students prepare selected menus from these cuisines for the dining public in a restaurant setting. This course examines the role of food and its contribution and influence over history, culture, religion, economics, and politics. Food customs and attitudes are also explored, as well as the social awareness of selected food patterns and customs. Group 2 course.

## Credit Hours

5

## Contact Hours

10

## Lab Hours

10

## Required Prerequisites

CUL 102, CUL 110, and CUL 111

## General Education Outcomes supported by this course

Quantitative Reasoning

## Other college designations supported by this course

Degree Req:Cultural Persp/Div

## Course Learning Outcomes

### Knowledge:

- Explain key concepts, terms, and relationships appropriate to professional cooking.
- Identify equipment and products used in professional kitchens.
- Connect the use of cooking methods to planned end results.

### Application:

- Demonstrate professional knife skills and cooking methods.
- Modify recipes to reflect the quantity needed for production.

### Integration:

- Integrate quality cooking methods and service to produce customer satisfaction.
- Relate interactions between cooking and design, sanitation and management.

### Human Dimension:

- Evaluate different life experiences, temperaments, and talents and how these traits positively affect group work.

### Caring - Civic Learning:

- Describe the impact of quality food service on successful food service outlets.

### Learning How to Learn:

- Interpret standardized recipes to create various menu items.
- Determine appropriate knife skills and cooking techniques in various commercial restaurant situations.