

CUL 213 - WORLD CUISINE

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

Course Description

This course is designed for the student who wishes to be a chef. It comprises the study, preparation and presentation of foods and cooking methods from selected countries. These countries have been selected based on their current popularity in restaurants. In this course, students develop knowledge and basic understanding of ethnic cooking including the cooking styles of Italy, France, Mexico, China, and various other Asian and American regions. In the process of learning these multi-national cuisines, the student develops additional technical skills in the preparation of the different foods. Group 2 course.

Credit Hours

5

Contact Hours

10

Lab Hours

10

Required Prerequisites

CUL 110, 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: