



Syllabus

CUL 145 International Cuisine

General Information

Date May 16th, 2019

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Department Business

Course Prefix CUL

Course Number 145

Course Title International Cuisine

Course Information

Catalog Description Explore the most influential cultures and flavor profiles from around the globe. Learn to identify the distinctly different and common ingredients that identify each major cuisine, while practicing traditional and modern techniques to produce contemporary restaurant quality menu items.

Credit Hours 1

Lecture Contact Hours 0

Lab Contact Hours 2

Other Contact Hours 0

Grading Scheme Letter

Prerequisites

None

Co-requisites

None

First Year Experience/Capstone Designation

This course DOES NOT satisfy the outcomes applicable for status as a FYE or Capstone.

SUNY General Education

This course is designated as satisfying a requirement in the following SUNY Gen Ed category

None

FLCC Values

Institutional Learning Outcomes Addressed by the Course

None

Course Learning Outcomes

Course Learning Outcomes

1. Students will be able to discuss current food and culture topics and effects on our industry, including ethical responsibility.
2. Create hot and cold food plates using international flavor profiles.
3. Present successful objective critiques of colleagues' work.

Outline of Topics Covered

Latin American

German

Caribbean

Italian

French

Greek

British Isles

Program Affiliation

This course is not required as a core course in any programs.