

Montgomery County Community College
CUL 125
American Regional Cuisine
3-1-4

COURSE DESCRIPTION:

This course presents the principles ori

3. Evaluate a variety of recipes from American
cultures prepared by

LEARNING MATERIALS:

Professional Cooking by Wayne Gisslen – Publisher Wiley, New Jersey 9th Edition

Other learning materials may be required and made available directly to the student and/or via the College's Libraries and/or course management system.

COURSE APPROVAL:

Prepared by: Stephen O'Donnell, CEC, AAC

Date: 1/2009

VPAA/Provost Compliance Verification: Dr. John C. Flynn, Jr.

Date: 5/19/2009

Revised by: Christopher Allen Tanner, CEC, WCC, CHE

Date: 3/21/2012

Victoria L. Bastecki-Perez, Ed.D.

Date: 5/3/2018

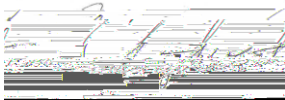
Revised by: Joseph Jacques, CEPC
Culinary Business Manager
VPAA/Provost or designee Compliance Verification:
Gloria Oikelome, Ed.D.

Date: 6/9/2021

Date: 6/9/2021

Revised by: Joseph Jacques, CEPC
VPAA or designee Compliance Verification:

Date: 4/1/2024



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was developed, approved and will be delivered in full compliance with the policies and procedures of the institution.