

Montgomery County Community College
 CUL 260
 Global Cuisines
 3-1-4

COURSE DESCRIPTION:

This course presents the principles of traditional dishes of cuisines from around the globe. Ingredients, flavor profiles, preparations, and techniques of each cuisine will be analyzed. Students will have the opportunity to prepare, taste, and analyze dishes from each cuisine. Sanitary practices and compliance with laws and ordinances of the Department of Health are enforced. Students are required to have a professional chef's uniform to participate in class according to departmental uniform policies. This course is subject to a course fee. Refer to <http://mc3.edu/adm-fin-aid/paying/tuition/course-fees> for current rates.

REQUISITES:

Previous Course Requirements

CUL 120 Introduction to Culinary Techniques with a grade of C or higher

Concurrent Course Requirements

None

Upon successful completion of this course, the student will be able to:

LEARNING OUTCOMES	LEARNING ACTIVITIES	EVALUATION METHODS
1. Analyze globalization including history, world events, effects of colonialism, migration, and how it effects global cuisine.	Lecture Written assignment	Written assignment Written exam
2. Demonstrate and practice safety and sanitation practices	Written assignment Lab	Written assignment Practical Exam
3. Describe a variety of flavor profiles and techniques from Global cultures.	Written assignment, Lecture, Lab & Assigned Readings	Hands on Practical Presentations
4. Critique a variety of recipes, prepared by self and others, which represent international cultures.	Written assignment, Lecture, Lab & Assigned Readings	Hands on Practical Presentations

Other learning materials may be required and made available directly to the student

COURSE APPROVAL: