

### **Course Description**

#### **FSS2242C | International Cuisines | 3.00 credits**

This is an advanced course in which students will reinforce their knowledge of equipment, vocabulary and theories learned in prerequisite classes. Students will learn to use global ingredients, explore international cooking techniques and methods and be exposed to equipment specific to a world region. Students will have the opportunity to develop international menus and prepare dishes from many different countries. Prerequisites: FSS1200, FSS1202C, FSS1204C

### **Course Competencies:**

**Competency 1:** The student will obtain fundamental knowledge of international cuisines by:

1. Discussing the history, origin, and culture behind international cuisine
2. Discussing specific regional cooking methods like tandoori, wok, sushi roller, bamboo steamer, paella pan, etc.
3. Learning the culinary terminology of various cultures and countries
4. Discussing the global impact of sustainable food practices used by other countries
5. Tracing the flow of food products from soil to consumption around the globe
6. Discussing the cultural and religious importance of culinary customs

**Competency 2:** The student will be able to prepare international menus by:

1. Preparing recipes from international cuisines from Italy, France, Germany, Japan, China, Korea, the Middle East, Mexico, India, and the Caribbean and Latin America
2. Practicing specific regional cooking methods and utilizing tools like tandoori, wok, sushi roller, bamboo steamer, paella pan, open hearth, sous-vide, etc.
3. Participating in culinary cultural exchanges via HD real-time internet streaming technology with partner culinary programs from Peru, France, Italy, Argentina, the Caribbean, and China

**Competency 3:** The student will be able to demonstrate international cooking techniques to an audience by:

1. Demonstrating media competency by digitally recording an international buffet demonstration for their culinary portfolios
2. Demonstrating international menu presentation in front of a live audience

### **Learning Outcomes:**

- Communicate effectively using listening, speaking, reading, and writing skills
- Formulate strategies to locate, evaluate, and apply information
- Demonstrate knowledge of diverse cultures including global and historical perspectives