South Central College

**CULN 1106  World Cuisine & Cultures**

Course Outcome Summary

### Course Information

**Description**  
This course is designed to introduce students to world cuisines and their cultures. Students will prepare food from Europe, the Middle East, Africa, Asia and cuisines of the Americas. (Corequisite: CULN 1101)

<table>
<thead>
<tr>
<th>Total Credits</th>
<th>2</th>
</tr>
</thead>
<tbody>
<tr>
<td>Total Hours</td>
<td>48</td>
</tr>
</tbody>
</table>

### Types of Instruction

<table>
<thead>
<tr>
<th>Instruction Type</th>
<th>Credits/Hours</th>
</tr>
</thead>
<tbody>
<tr>
<td>Lecture</td>
<td>1/16</td>
</tr>
<tr>
<td>Lab</td>
<td>1/32</td>
</tr>
</tbody>
</table>

### Pre/Corequisites

CULN 1101

### Institutional Core Competencies

- **Civic Engagement and Social Responsibility** - Students will be able to demonstrate the ability to engage in the social responsibilities expected of a community member.
- **Communication** - Students will be able to demonstrate appropriate and effective interactions with others to achieve their personal, academic, and professional objectives.
- **Cultural Competence** - Students will be able to demonstrate an attitude of personal curiosity, a rising knowledge of cultures, and an evolving range of skills for living and working among others with other worldviews and ways of life.

### Course Competencies

1. **Operate different cooking utensils/equipment used with world cuisines**
   - Learning Objectives
     - Identify cooking utensils/equipment
     - Demonstrate equipment use
     - Use different equipment of different cultures

2. **Demonstrate cooking styles used across the world**
Learning Objectives
Describe regional cooking styles of other countries
Apply the different cooking styles of other cultures
Identify country/regional specific food ingredients

3. Compare the cooking methods used across the world
Learning Objectives
Describe cooking methods of different cultures
Demonstrate the different cooking methods of other cultures

4. Discover unique components of food products used in world cuisines
Learning Objectives
Identify foods from different countries
Compare the different foods from other countries
Taste the different foods from other countries

5. Summarize historic culinary influences of various world cuisines
Learning Objectives
Name the different influences
Explain the different influences
Relate experiences with cuisine from other cultures

6. Compare unique significant sub-regions of world cuisines
Learning Objectives
Describe all regions
Demonstrate the different cooking styles
Name the different sub regions

SCC Accessibility Statement
South Central College strives to make all learning experiences as accessible as possible. If you have a
disability and need accommodations for access to this class, contact the Academic Support Center to request
and discuss accommodations. North Mankato: Room B-132, (507) 389-7222; Faribault: Room A-116, (507)
332-7222.

Additional information and forms can be found at: www.southcentral.edu/disability

This material can be made available in alternative formats by contacting the Academic Support Center at 507-
389-7222.