



South Central College

## **CULN 1106 World Cuisine & Cultures**

### **Course Outcome Summary**

#### **Course Information**

<b>Description</b>	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)
<b>Total Credits</b>	2
<b>Total Hours</b>	48

#### **Types of Instruction**

<b>Instruction Type</b>	<b>Credits/Hours</b>
Lecture	1/16
Lab	1/32

#### **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](http://www.southcentral.edu/disability)

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