

# BPSE-440 : Basic Japanese Cuisine

This course will focus on the foundations of preparing Japanese cuisine. Students will learn the origins of Japanese cuisine as well as the importance of seasonality, colors, tableware, kitchenware, and seasonings, as well as basic cooking techniques of Washoku. Weekly lessons will include basic skills related to the making of dashi, soups, simmered foods, steamed foods, deep-fried foods, grilled foods, rice, noodles, sashimi, and sushi.

**Credits** 3

**Corequisites**

History and [LART-340](#)), Advanced Japanese [ADVC-305](#)), Japan as [BPSE-441](#)), Concentration [BPSE-450J](#)).  
Culture of Japan Cuisine/Kaiseki ( Inspiration ( Capstone: Japanese (