

BPSE-450L : Concentration Capstone: Latin Cuisine

This course is designed to give students the ability to critically think, conduct basic research, and present their findings. The "Final Project" will be directed by the student's individual interests. Throughout this course, the student will apply deeper thinking of a subject and create a topic/question that will then be researched. The research will be conducted by examination of books, scholarly journals, online resources, field work, and regional travel. The process will follow a sequential set of metrics starting with formulating the proposal, examining resources, developing an outline, presenting an abstract and chapter outline, and culminating with a final paper and/or presentation.

Credits 3

Corequisites

Advanced Cooking (ADVC-301L), Ancient Foods in a Modern World: Latin American Crops in the Global Arena (LART-335), Latin Cuisines: Mexico, Central America, and the Caribbean (BPSE-420), and Latin Cuisines: South America (BPSE-421).