

# CULP-325 : Global Cuisines

Students will study the cultures and cuisines of the Americas, Mediterranean, Africa and Asia. They will prepare, taste and evaluate traditional and iconic regional dishes and discuss the unique applications of ingredients, tools, methods and techniques used. Contemporary concepts will be introduced to examine how global cuisine has evolved and will continue based on developing trends and current and future challenges. Studying global cuisine with past, present and future in mind, contextualizes the kitchen experience.

**Credits** 3

**Prerequisites**

Culinary Fundamentals (CULS-100) and Hospitality Supply Chain Management (HMFB-115)