

Course: CULA 146 American Regional Cuisine
Department: Culinary Arts
Course Description: American Regional Cuisine

This course is designed to offer students an overview of the regional cuisine throughout the United States. Students incorporate cooking techniques, the art of mise en place, historical and current food trends from the geographic regions, and proper review of recipes and procedures resulting with a finished meal from a specific region. Two lecture and two laboratory hours per week. Prerequisites: CULA 140 Culinary Concepts.

COURSE OUTCOMES	OUTCOMES ACTIVITIES	ASSESSMENT TOOLS
Upon successful completion of this course student should:	To achieve these outcomes students may engage in the following activities:	Student learning may be assessed by:
<p>1. Be competent in preparing regional dishes and understanding the food ingredients prepared from the following areas of the United States.</p> <p>New England Mid-Atlantic South Floribbean Louisiana (Cajun/Creole) Central Plains Tex-Mex Southwest & Rocky Mtns. California Pacific Northwest Hawaii (WC, QL, OC, IL, CCT)</p>	<p>Each week, the following activities will be applied within each of the classes.</p> <p>Reading assignment from the text will be due for each specific culinary region being produced that week as well as any other supplemental information placed on canvas or handed out to the students.</p> <p>Student will prepare assigned recipes for daily production.</p> <p>Student will become aware of seasonal and varietal ingredients indigenous to the specific culinary region of the United States.</p>	<p>In class quizzes will be assigned for specific culinary region being produced.</p> <p>Instructor will evaluate daily food production that is presented by the individual that has prepared it.</p> <p>Student will be critiqued in the following areas: Eye appeal Flavor Presentation of food product Timeliness of presentation</p>
<p>2. Display a professional level of knife skills, sanitation, and kitchen and food safety (WC, OC, IL, CCT)</p>	<p>Each week the student will be developing their knife skills during the preparation of a specific region. The handling of tools, equipment, ingredients, kitchen and food safety will be part of lecture each week.</p>	<p>Student will be evaluated on their progressing level of knife skills, proper sanitation, use and handling of ingredients and all around kitchen safety.</p>

This course includes the following core competencies: [Written Communication – WC](#); [Quantitative Literacy - QL](#); [Oral Communication – OC](#); [Information Literacy – IL](#); [Critical and Creative Thinking – CCT](#);