

## 2021-22 ACADEMIC COURSES

### CUL 230 : AMER. REGION/GLOBAL CUISINES

In this course, students will focus on the advanced application of culinary technique, quality food production, and current trends of presentation. They will explore regional American and global flavor profiles relating to indigenous ingredients. Implementation of professional kitchen management, teamwork, and organizational skills will be emphasized from menu development to execution as part of the capstone experience for students completing the culinary arts program. The title of this course was previously Advanced Kitchen Operations: American Regional.

**Level I Prereq:** Academic Reading and Writing Levels of 6; CUL 118, CUL 120, CUL 121, CUL 141, CUL 150, minimum grade "C" in all CUL; may enroll concurrently in CUL 141 and CUL 150

Description	Hours
Credits	3
Lecture Hours	15
Clinical Hours	0
Lab Hours	90
Other Hours	0
Total Hours	105

Accurate as of 03/05/2021 Information is subject to change without notice.