

Bossier Parish Community College
Syllabus

Course Prefix and Number: CULA 200

Credit Hours: 3

Course Title: Regional Cuisine

Course Prerequisites: READ 099 and ENG 099

Textbook: To be determined

Course Description:

A study of the development of regional cuisines in the United States with emphasis on the similarities in production and service systems. Application of skills to develop, organize, and build a portfolio of recipe strategies and production systems.

Learning Outcomes:

At the end of this course, the student will:

- A. Apply methods of food and beverage preparation and service that illustrate a high level of skill and professionalism needed for advancement in the dynamic culinary industry
- B. Demonstrate proper sanitation and safety procedures in areas of personal hygiene, proper attire, food handling and storage and chemical and equipment use
- C. Analyze food and beverage costs and identify necessary controls to efficiently manage and ensure profitability in a food service establishment
- D. Evaluate and select appropriate sustainability principles and practices necessary for responsible management of operations within a community

To achieve the learning outcomes, the student will:

1. Recognize the origins and food characteristics inherent in the regional dishes addressed in the course
2. Prepare various American cuisine dishes which employ basic culinary principles, concepts and quality standards
3. Develop an appreciation for regional concepts through different cooking methods and presentation techniques
4. Demonstrate continued development of effective and sound work practices, including knife skills, personal and kitchen organization skills while reinforcing safe food handling practices using contemporary guidelines

Course Requirements:

1. Students are required to use BPCC's My Culinary Lab and are encouraged to use BPCC Library to research culinary topics and employment opportunities.
2. Complete course assignments as outlined by instructor.

Course Grading:

- A. Letter grades will be assigned based on the ten point grading scale:
- 90- 100 = A
 - 80- 89 = B
 - 70- 79 = C
 - 60- 69 = D
 - 0- 59 = F
- B. Instructors will give at least four major tests. The last test will be a comprehensive final examination.
- C. Instructors may give unannounced quizzes and/or grade homework assignments.

Attendance Policy: The college attendance policy is available at <http://www.bpcc.edu/catalog/current/academicpolicies.html>

Course Fee:**Nondiscrimination Statement**

Bossier Parish Community College does not discriminate on the basis of race, color, national origin, gender, age, religion, qualified disability, martial status, veteran's status, or sexual orientation in admission to its programs, services, or activities, in access to them, in treatment of individuals, or in any aspect of its operations. Bossier Parish Community College does not discriminate in its hiring or employment practices.

COORDINATOR FOR SECTION 504 AND ADA

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Equity/Compliance Coordinator

Teri Bashara, Director of Human Resources

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