

Bossier Parish Community College
Master Syllabus

Course Prefix and Number: CULA 200

Credit Hours: 3-3-0

Course Title: Regional Cuisine

Course Prerequisites: CULA 140

Textbook: None

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:

- 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; and
- D. Evaluate and select appropriate sustainability principles and practices necessary for responsible management of operations within a community.

At the end of this course, the student will:

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; and
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:

- To pass the course, student must achieve a course average of 70% or above.
- Students must have access to a computer (not mobile device), Microsoft Office, and the Internet to complete the assignments. Computer, software, and the Internet are available to students on campus during scheduled computer lab times and in the Learning Commons located in the BPCC Library.
- Students are required to use BPCC's LMS and are encouraged to use the BPCC Library to research topics and employment opportunities.
- Students are required to use BPCC's My Culinary Lab.

Course Grading Scale:

- A = 90 - 100
- B = 80 - 89
- C = 70 - 79
- D = 60 - 69
- F = 0 - 59

Attendance Policy:

Each student is expected to attend class regularly; excessive unexcused absences constitute grounds for suspension. Refer to the student handbook for [Attendance Policy](#).

Course Fees: This course is accompanied with an additional non-refundable fee for supplemental materials, laboratory supplies, software licenses, certification exams and/or clinical fees.

Nondiscrimination Statement: Bossier Parish Community College does not discriminate on the basis of race, color, national origin, gender, age, religion, qualified disability, marital 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

Angie Cao, Student and Disability Services Specialist

Disability Services, F-254

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Equity/Compliance Coordinator

Teri Bashara, Director of Human Resources

Human Resources Office, A-105

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Phone: 318-678-6056

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