Bossier Parish Community
College Master Syllabus

**Course Prefix and Number:** CULA 210 **Credit Hours:** 3-3-0

**Course Title:** International Cuisine

**Course Prerequisites:** None

**Textbook:** None

**Course Description:**
This course gives students the opportunity to learn about other countries and cuisines from around the world. Students will investigate imports and exports, produce indigenous foods, and apply new cooking techniques from a variety of countries around the world.

**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. Discuss the impact the different Classical European and World Cuisines have in the development of culture on food and food preparation in the United States and other regions of the world;
2. Prepare various Classical European and World cuisine dishes, which employ basic culinary principles, concepts and quality standards;
3. Develop an appreciation for Classical European and World Cuisine 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 My Culinary Lab and are encouraged to use the BPCC Library to research topics and employment opportunities.

**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.

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