

Northwest Arkansas Community College
(Food Studies Division)

Discipline Code

FDST

Course Number

2003

Course Title

World Cuisine

Catalog Description

The purpose of this course is to give the student advanced training and background in Cuisines of the World. This class will also explore the relationships between current food trends and ethnic influences. Provides advanced training in cooking methods. Students will explore world cultures through the lens of food.

Prerequisites

FDST 1023, FDST 1033, FDST 1043, FDST 1013

Credit Hours

3 credit hours

Contact hours

75 lab contact hours

Load hours

3.75 load hours

Semesters Offered

Fall, Spring

ACTS Equivalent

None

Grade Mode

Learning Outcomes

Students completing this course will:

- Prepare and identify dishes from a diversity of international cuisines.
- Identify the influence of each cuisine and how it has effected other world cuisines.
- Describe the historical aspects and influence of different cuisines from around the world.
- Identify indigenous ingredients and learn how and why they are now used throughout the world.

General Education Outcomes Supported

- Students develop higher order thinking skills.
- Students demonstrate information literacy.

Standard Practices

Topics list

- French Cuisine
- Italian Cuisine
- Spanish Cuisine
- Greek Cuisine
- Indian Cuisine
- Chinese Cuisine
- Southeast Asian Cuisine
- African Cuisine
- Middle Eastern Cuisine
- South American Cuisine
- Caribbean Cuisine

Learning Activities

- Daily PowerPoint Lecture
- Class Discussion
- Online Weekly Readings, Videos and Podcasts
- Lab Practical Recipe Preparation
- Field Trips
- Guest Speakers
- Participation in Brightwater/NWACC service-learning activity

Assessments

- Lab based competency learning activities
- Quizzes/exams
 - Practical lab based
- Proficiency of technique is observed and assessed upon presentation of daily recipe
- Verbal daily review of student uniform, and professional behavior

Grading Guidelines

Grading Scale/Course Evaluation Methods – A=90-100, B=80-89, C=70-79.9, D=60-69.9, F=0-59.9

Revised

April 20, 2022