# MOHAWK VALLEY COMMUNITY COLLEGE UTICA AND ROME, NEW YORK

**Course Name: FS256 International Cuisine Course Credit Hours: C - 1, P - 4, ILS - 0 CR - 3**

**Course Prerequisites/Corequisites:** Prerequisite - FS153 Culinary Fundamentals 2

### Catalog Description

This course covers the study of classical cooking skills associated with the preparation and service of American, international, and ethnic cuisines. Topics include classic and modern cooking trends and technologies. Cuisines revolving around American regional, Old World, and New World are to be incorporated into lecture and lab. This course covers commercial kitchen cleaning and builds understanding of clean facilities.

1. ***Student Learning Outcomes:*** 
   * Integrate flavors, ingredients, seasonings, and cooking techniques of the major world cuisines in keeping with both traditional and current trends.
   * Employ a variety of techniques, tools, and basic guidelines to optimize food appearance, flavor, taste, texture, doneness, nutritional content, and presentation of international cuisine.
   * Demonstrate effective mis en place, sanitation and safety, teamwork, and task coordination in food preparation and service.
   * Name and describe the primary world culinary regions, traditions, foods, flavors, ingredients, and cooking
   * Compare the unique similarities and differences in world cuisines

### Major Topics:

Mexico

Spain and Portugal

France

Italy

Germany

Scandinavia

Russia and Eastern Europe

The Countries of Africa

The Middle East

Asia Week

India

America

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