

Montgomery County Community College
CUL 250
European Cuisines
3-1-4

COURSE DESCRIPTION

This course presents the principles of traditional dishes of cuisines throughout the continent of Europe. Ingredients, flavor profiles, preparations, and techniques of each cuisine will be analyzed. Students will have the opportunity to prepare, taste, and analyze dishes from each cuisine. Sanitary practices and compliance with laws and ordinances of the Department of Health are enforced. Students are required to have a professional chef's uniform to participate in class according to departmental uniform policies. This course is subject to a course fee. Refer to <http://mc3.edu/adm-fin-aid/paying/tuition/course-fees> for current rates.

REQUISITES:

Previous Course Requirements

CUL 120 Introduction to Culinary Techniques with a grade of C or higher

Concurrent Course Requirements

None

Upon successful completion of this course, the student will be able to:

LEARNING OUTCOMES	LEARNING ACTIVITIES	EVALUATION METHODS
1. Compare different European history and backgrounds, and their influence on cuisine.	Written assignment, Lecture, Lab	Tests and Quizzes
2. Demonstrate and practice safety and sanitation practices	Lecture Lab	Hands on Practical
3. Identify classic dishes based on indigenous ingredients and their cultural influence throughout Europe.	Written assignment, Lecture, Lab & AV/ Multimedia Materials	Test and quizzes
4. Contrast a variety of flavor profiles from European cultures	Written assignment, Lecture, Lab & Assigned Readings	Hands on Practical Presentations
5. Demonstrate moist, dry, and combination cooking methods based on European influence.	Written assignment, Lecture, Lab & Notebook/ Journal	Hands on Practical Presentations

6. Practice and perform work in a logical, efficient, & organized manner; exhibit teamwork	Written assignments Lecture Lab	Written Exam Practical Exam
7. Compute recipe specifications and food cost.	Written assignments Lecture	Written Project Written Exam

At the conclusion of each semester/session, assessment of the learning outcomes will be completed by course faculty using the listed evaluation method(s). Aggregated results will be submitted to the Director of Educational Effectiveness. The benchmark for each learning outcome is that *70% of students will meet or exceed outcome criteria.*

SEQUENCE OF TOPICS:

1. Lecture – Course Overview, Keys to Understanding International Cuisines, Knives Skills Test
2. Lecture/ Lab – British Isles
3. Lecture/ Lab – France
4. Lecture/Lab – Italy
5. Lecture/Lab – Spain/ Portugal
6. Lecture/Lab – Greece
7. Lecture/Lab – Germany
8. Lecture/Lab – Russia/ Eastern Europe
9. Lecture/Lab – Scandinavia
10. Lecture/Lab – Final Exam & Practical

LEARNING MATERIALS:

Heyman, Patricia, *International Cooking: A Culinary Journey*. Publisher- Pearson Education, Inc., New Jersey: Latest Edition. ISBN-10: 0-13-21611-7

Page, Karen & Dornenburg, Andrew. *The Flavor Bible*, New York, Little, Brown, & Company 2008

Other learning materials may be required and made available directly to the student and/or via the College's Libraries and/or course management system.

COURSE APPROVAL:

Prepared by: Francine Marz, MBA, CEC
Director of The Culinary Arts Institute
VPAA/Provost Compliance Verification:
Victoria Bastecki-Perez, Ed. D.

Date: 8/24/2015

Date: 12/22/2015

Revised by: Joseph Jacques, CEPC
VPAA/Provost Compliance Verification:
Gloria Oikelome, Ed.D.

Date: 6/9/2021

Date: 6/9/2021

Revised by: Joseph Jacques, CEPC
VPAA or designee Compliance Verification:

Date: 2/2024

Date: 4/1/2024

A handwritten signature in cursive script, appearing to read "Charles West", is written in dark ink on a light background.

This course is consistent with Montgomery County Community College's mission. It was developed, approved and will be delivered in full compliance with the policies and procedures established by the College.