

# **CULA244W : International Cuisines, Regional American Cuisines, and Practicum**

International Cuisines and American Cuisines involves the focus on cooking for the customer's health. Students explore vegetarian, low fat, and other diets, as well as modified traditional diets. Students learn about both the influences and the ingredients that create the unique character of selected cuisines from around the world, producing New England, Cajun/Creole, West Coast, and Southwestern cuisines. The culinary practicum assesses each student's ability to use the most important culinary techniques covered during the entire program. Students must demonstrate proficiency in each of the three focus areas and pass the practicum to successfully complete this course.

**Lecture Hours 1**

**Lab Hours 15 Credits 6**