



Syllabus

CUL 125 Regional American Cuisine

General Information

Date May 16th, 2019

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Department Business

Course Prefix CUL

Course Number 125

Course Title Regional American Cuisine

Course Information

Catalog Description This course is the practical application of American Regional Cuisines. This course will explore the differences in spices, cooking techniques and flavors from around the United States.

Credit Hours 1

Lecture Contact Hours 0

Lab Contact Hours 2

Other Contact Hours 0

Grading Scheme Letter

Prerequisites

None

Co-requisites

None

First Year Experience/Capstone Designation

This course DOES NOT satisfy the outcomes applicable for status as a FYE or Capstone.

SUNY General Education

This course is designated as satisfying a requirement in the following SUNY Gen Ed category

None

FLCC Values

Institutional Learning Outcomes Addressed by the Course

None

Course Learning Outcomes

Course Learning Outcomes

1. Students will be able to discuss current food and culture topics and effects on our industry, including ethical responsibility.
2. Create hot and cold food plates with a variety of Regional ingredients.
3. Present a successful objective critique of colleagues' work.

Outline of Topics Covered

New England:

New England Clam Chowder

New England Boiled Dinner with horseradish sauce

Lobster rolls

Sauteed Scallops with mushrooms

Patched Haddock with mussels and julienne vegetables

Peach and Blueberry Cobbler

American South:

Shrimp and Grits

Maryland Crab Cakes

Pecan encrusted catfish

Chicken and Andouille sausage gumbo

Crawfish Etouffee

Creole Jambalaya

Bread pudding with whiskey sauce

Beignets

Texan and Tex-Mex:

Tortilla Soup

Pork Taquitos

California Cuisine:

San Fran Cioppino

Strawberry Shortcake with cornmeal biscuits

Fennel and sweet onion pizza

Lemon Mousse

Calamari artichoke and penne pasta

Baby greens with Goat chees Croquettes

Duck Breasts with Pine nuts and honey

Pacific Northwest:

Smoked salmon

Grilled Lamb chops

Seared Halibut and Ginger and mushrooms

Cherry Clafoutis

Pork belly sandwiches

Pea soup with crab and mint

Program Affiliation

This course is not required as a core course in any programs.