

CULNC-22: CULTURES AND CUISINES

Effective Term

Fall 2025

CC Approval

03/07/2025

AS Approval

03/13/2025

BOT Approval

03/20/2025

COCI Approval

05/15/2025

SECTION A - Course Data Elements

CB04 Credit Status

Noncredit

CB22 Noncredit Category

Workforce Preparation

Discipline

Minimum Qualifications	And/Or
Culinary Arts/Food Technology (Any Degree and Professional Experience)	

Subject Code

CULNC - Culinary Noncredit

Course Number

22

Department

Hospitality, Culinary and Tourism Management (HCTM)

Division

Career Education and Workforce Development (CEWD)

Full Course Title

Cultures and Cuisines

Short Title

Cultures and Cuisines

CB03 TOP Code

1306.00 - *Nutrition, Foods, and Culinary Arts

CB08 Basic Skills Status

NBS - Not Basic Skills

CB09 SAM Code

D - Possibly Occupational

Rationale

Updating course number.

SECTION B - Course Description

Catalog Course Description

This course explores cuisines with a focus on the geographic, historic, cultural, religious, and economic influences that shape food availability and consumption. Students will examine how diversity shapes cultural food patterns. Additionally, this course will examine a wide variety of individual's contribution to the world of food.

SECTION C - Conditions on Enrollment

Open Entry/Open Exit

Yes

Repeatability

Unlimited - Noncredit OR Work Experience Education

Grading Options

No Grade-Noncredit

Allow Audit

Yes

Requisites

SECTION D - Course Standards

Is this course variable hour?

Yes

Total Instructional Hours

3

Total Instructional Hours Maximum

12

Distance Education Approval

Is this course offered through Distance Education?

Yes

Online Delivery Methods

DE Modalities	Permanent or Emergency Only?
Hybrid	Permanent

SECTION E - Course Content

Student Learning Outcomes

Upon satisfactory completion of the course, students will be able to:	
1.	Demonstrate the understanding of the interrelationship of world cuisines.
2.	Identify the impact of geography and religion on a country's cuisine

Course Objectives

Upon satisfactory completion of the course, students will be able to:	
1.	Discuss the concept of culture and the impact of culture on foods, eating practices, and meal, and/or dining patterns of different cultural/ethnic groups in the world.
2.	Become familiarized with traditional foods of various cultures and/or ethnic groups in the world.
3.	Discuss the relationship of geography with the foods grown and utilized in different regions of the world, both traditionally and today.
4.	Identify current food preparation methods and popular food products that are a fusion of foods and/or preparation procedures from diverse cultures.

Course Content

1. Define Cuisine
2. Define Culture
3. Explore foundations and Influences of foods on cultures around the world
4. Explore the interconnectedness of food, religion, and cuisine
5. Study regional specific cuisines
 - a. Western Europe
 - b. Eastern Europe
 - c. Mediterranean
 - d. Middle East
 - e. Africa
 - f. Indian Continent
 - g. Asia
 - h. Southeast Asia
 - i. Pacific Islands/Micronesia
 - j. The Americas: North, Central, & South
 - k. Caribbean Island Nations
6. Study the impactful of specific peoples on cuisines

Methods of Instruction

Methods of Instruction

Types	Examples of learning activities
Lecture	Lectures on various cultures and their cuisines.
Field Trips	Visiting different cultural venues to compare and contrast experiences with specific cuisines
Activity	Assign research outside of class on specific cuisines, by visiting restaurants and food-shops

Instructor-Initiated Online Contact Types

Announcements/Bulletin Boards
 Discussion Boards
 E-mail Communication

Student-Initiated Online Contact Types

Discussions

Course design is accessible

Yes

Methods of Evaluation

Methods of Evaluation

Types	Examples of classroom assessments
Quizzes	Students are requires to read assigned selections and watch videos, then answer questions in quiz form.
Class Participation	Participate in a group project of cooking a recipe from variety of international selections.

Assignments

Reading Assignments

Assigned readings throughout the course.

Writing Assignments

Students will have a short assignment, writing about their own culture's effects and their eating habits, then share through Discussion Board, with their classmates.

Other Assignments

Other Assignments

Example: Students will research the origins of assigned cuisines, examples Hispanic cuisines, "soul food," Filipino cuisine, etc. After research students will discuss the effects of culture, climate, terroir, etc. on the development of cuisines. This will then be presented to the class. Example: Visit an ethnic restaurant and discuss offerings and tie to traditional cuisine from that culture. What impact does "Americanization" have on the cuisine here in the US?

SECTION F - Textbooks and Instructional Materials

Material Type

Textbook

Author

Linda Civitello

Title

Cuisines & Culture: A History of Food & People

Edition/Version

3rd Edition

Publisher

Wiley

Year

2012

ISBN #

9780470403716, 0470403713

Course Codes (Admin Only)

ASSIST Update

No

CB00 State ID

CCC000644868

CB10 Cooperative Work Experience Status

N - Is Not Part of a Cooperative Work Experience Education Program

CB11 Course Classification Status

L - Non-Enhanced Funding

CB13 Special Class Status

N - The Course is Not an Approved Special Class

CB23 Funding Agency Category

Y - Not Applicable (Funding Not Used)

CB24 Program Course Status

Not Program Applicable

Allow Pass/No Pass

Yes

Only Pass/No Pass

No