



COURSE OUTLINE: CUL201 - EXPLORE INT CUISINE

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Course Code: Title	CUL201: EXPLORING INTERNATIONAL CUISINE
Program Number: Name	2078: CULINARY MANAGEMENT
Department:	CULINARY/HOSPITALITY
Academic Year:	2025-2026
Course Description:	This course introduces students to a variety of regional, national and international foods. Students will explore multi-cultural customs and traditions, demographics and physical elements that ultimately define a food culture. Emphasis will be placed on exploring cuisine specific ingredients, diverse flavour profiles and cooking techniques utilized to prepare dishes that are representative to a specific cultural region and/or cuisine.
Total Credits:	4
Hours/Week:	4
Total Hours:	56
Prerequisites:	CUL150
Corequisites:	There are no co-requisites for this course.
Vocational Learning Outcomes (VLO's) addressed in this course:	2078 - CULINARY MANAGEMENT
Please refer to program web page for a complete listing of program outcomes where applicable.	VLO 1 provide advanced culinary planning, preparation and presentation for a variety of food service environments using a range of classical and contemporary techniques.
	VLO 2 apply basic and advanced food and bake science to food preparation to create a desired end product.
	VLO 3 contribute to and monitor adherence of others to the provision of a well-maintained kitchen environment and to the service of food and beverage products that are free from harmful bacteria or other contaminants, adhering to health, safety, sanitation and food handling regulations.
	VLO 4 ensure the safe operation of the kitchen and all aspects of food preparation to promote healthy work spaces, responsible kitchen management and efficient use of resources.
	VLO 7 apply knowledge of sustainability*, ethical and local food sourcing, and food security to food preparation and kitchen management, recognizing the potential impacts on food production, consumer choice and operations within the food service industry.
	VLO 8 select and use technology, including contemporary kitchen equipment, for food production and promotion.
	VLO 9 perform effectively as a member of a food and beverage preparation and service team and contribute to the success of a food-service operation by applying self-management and interpersonal skills.
Essential Employability Skills (EES) addressed in	EES 1 Communicate clearly, concisely and correctly in the written, spoken, and visual form that fulfills the purpose and meets the needs of the audience.



this course:

- EES 2 Respond to written, spoken, or visual messages in a manner that ensures effective communication.
- EES 5 Use a variety of thinking skills to anticipate and solve problems.
- EES 6 Locate, select, organize, and document information using appropriate technology and information systems.
- EES 7 Analyze, evaluate, and apply relevant information from a variety of sources.
- EES 8 Show respect for the diverse opinions, values, belief systems, and contributions of others.
- EES 9 Interact with others in groups or teams that contribute to effective working relationships and the achievement of goals.
- EES 10 Manage the use of time and other resources to complete projects.
- EES 11 Take responsibility for ones own actions, decisions, and consequences.

Course Evaluation:

Passing Grade: 50%, D

A minimum program GPA of 2.0 or higher where program specific standards exist is required for graduation.

Other Course Evaluation & Assessment Requirements:

Academic success is directly linked to attendance. Missing more than 1/3 of the course hours in a semester shall result in an `F` grade for the course.

The following resources will be required and used in this course:
Full computer, internet, MS Teams and LMS access

Course Outcomes and Learning Objectives:

Course Outcome 1	Learning Objectives for Course Outcome 1
1. Assess the impact of history, culture, geography, climate and resources on a variety of cuisines around the world.	1.1 Discuss how geography, climate and food availability impact consumption trends from a local, regional, national and global perspective. 1.2 Examine different areas from around the world and explore how culture and tradition influence a nations food choices and cooking techniques. 1.3 Analyze how food is adapted and adopted into a region`s cuisine. 1.4 Compare and contrast regional foods of a nation.
Course Outcome 2	Learning Objectives for Course Outcome 2
2. Explain the history of Canadian cuisine.	2.1 Summarize Canadian food identity. 2.2 Identify foods that are specific to different regions within Canada. 2.3 Identify current and evolving food trends happening within the Canadian restaurant industry. 2.4 Discuss traditional North American Indigenous food and culture. 2.5 Discuss the value of indigenous food practices
Course Outcome 3	Learning Objectives for Course Outcome 3
3. Defend the importance of practicing sustainable cooking, as it pertains to a	3.1 Identify sustainable local opportunities and services that can be utilized within the food industry. 3.2 Explain the importance of local, regional and seasonal



	nation`s cuisine.	cuisine. 3.3 Discuss the principles of food sustainability, as it pertains to a nation`s food identity. 3.4 Modify international recipes, based on food availability, to create menus.
	Course Outcome 4	Learning Objectives for Course Outcome 4
	4. Adapt culinary techniques and methods of food preparation to prepare international cuisine.	4.1 Implement provincial sanitation and safety practices and procedures while preparing food. 4.2 Use cooking terminology, with special regard to explored cultures. 4.3 Recognize and use a variety of ingredients and cooking techniques from various geographic regions around the world, keeping with both traditional and current trends. 4.4 Select, analyze, modify and implement recipes from different countries.

Evaluation Process and Grading System:

Evaluation Type	Evaluation Weight
Assignments	15%
In Class Assignments	5%
Lab - Skills Assessment	65%
Lab Preparation	15%

Date:

July 8, 2025

Addendum:

Please refer to the course outline addendum on the Learning Management System for further information.

