

Course Title	International Cuisine				
Course Code	CCUL-202				
Course Type	Required				
Level	Diploma				
Year / Semester of Study	2 nd year/ 1 st Semester				
Lecturer's name	TBA				
ECTS	6	Lectures/Week	2	Laboratories/ Week	6
Course Aim	The primary objective of CCUL-202, International Cuisine, is to provide students with a comprehensive understanding of global culinary traditions, encompassing culture, history, and the diverse range of foods and flavor profiles found around the world. Through this course, students will explore various culinary practices and traditions from different regions, gaining insight into the cultural significance of food and the evolution of international cuisine. Additionally, students will develop a heightened appreciation for the interconnectedness of food and culture on a global scale, enhancing their culinary knowledge and skills in a multicultural context.				
Learning Outcomes	By the end of the course, students are expected to: • Understand the influences and the cultural history on the foods and cuisine of the various countries. • Differentiate among the varying cuisines of the world. • Identify factors that influence eating patterns in a country • Demonstrate the various methods of cooking international cuisine. • Plan and prepare meals from many countries • Identify foods that are made in various parts of the world				
Prerequisites	CCUL 104, CCUL-101 & CCUL105		Corequisites		NONE
Course Content	1. Culinary Traditions of Northern Europe: Explore the hearty and comforting cuisine of Northern Europe, characterized by dishes such as Swedish meatballs, Danish smørrebrød, and Finnish salmon soup. 2. Gastronomy of Southern Europe: Delve into the rich culinary heritage of Southern Europe, known for its Mediterranean diet featuring dishes like Italian pasta, Greek moussaka, and Spanish paella. 3. Culinary Delights of Western Europe: Discover the diverse flavors of Western European cuisine, from French coq au vin and British fish and chips to Belgian waffles and German schnitzel. 4. Eastern European Culinary Heritage: Experience the hearty and flavorful dishes of Eastern Europe, including Polish pierogi, Hungarian goulash, and Russian borscht. 5. Cuisine from Northern Asia: Explore the unique flavors of Northern Asian cuisine, with dishes such as Japanese sushi, Korean bulgogi, and Mongolian dumplings.				

	6. Flavors of Southern Asia: Indulge in the aromatic and spicy cuisine of Southern Asia, featuring Indian curry, Thai tom yum soup, and Vietnamese pho. 7. Culinary Diversity in Africa: Embark on a culinary journey through Africa, sampling dishes like Moroccan tagine, Ethiopian injera, and South African bobotie. 8. Culinary Exploration of the Middle East: Experience the vibrant flavors of Middle Eastern cuisine, including Lebanese falafel, Turkish kebabs, and Israeli hummus. 9. Culinary Tapestry of the Americas: Discover the diverse culinary traditions of the Americas, from Mexican tacos and Peruvian ceviche to American barbecue and Canadian poutine. 10. Creation of International Buffet Displays, Highlighting Food and Pastry Offerings: Learn to create visually stunning buffet displays featuring a diverse array of international cuisine and pastry items. 11. Utilization of Signature Spices and Herbs Representative of Each Country's Culinary Identity: Understand the importance of spices and herbs in defining the flavors of each country's cuisine and learn how to incorporate them into cooking methods effectively.																															
Lecturing Methodology	The course is delivered through lectures, discussion, assignments, presentations, case studies and laboratory applications.																															
Bibliography	Required: Title: Advanced Practical Cookery Author(s): Victor Cesserani, Ronald Kinton, David Foscett Publisher: Hodder &Stoughton Edition: Second Year: 2002 ISBN: 0-340-701889																															
Assessment Policy		50 %	Final Exam/ Project																													
		40 %	Mid –Term / Project																													
		5 %	Laboratory Participation																													
		5 %	Class Attendance & Participation																													
ECTS Allocation	<table><tr><th colspan="4">Estimated student’s work time distribution in hours:</th></tr><tr><th colspan="2">Contact hours</th><th colspan="2">Student’s private time</th></tr><tr><td>Lecture / Labs</td><td>101</td><td>Private study</td><td>26</td></tr><tr><td>Mid-Term Test</td><td>1</td><td>Homework</td><td>22</td></tr><tr><td>Final Exam</td><td>2</td><td>Test preparation</td><td>9</td></tr><tr><td></td><td></td><td>Final Exam Preparation</td><td>19</td></tr><tr><td>Total:</td><td>104</td><td>Total:</td><td>76</td></tr></table>				Estimated student’s work time distribution in hours:				Contact hours		Student’s private time		Lecture / Labs	101	Private study	26	Mid-Term Test	1	Homework	22	Final Exam	2	Test preparation	9			Final Exam Preparation	19	Total:	104	Total:	76
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Language	ENGLISH																															