

# CUL 276F : REGIONAL WORLD CUISINES: FRANCE

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## Transcript title

Regional Cuisines: France

## Credits

4

## Grading mode

Standard letter grades

## Total contact hours

80

## Other hours

80

## Prerequisites

CUL 170.

## Course Description

This course utilizes ingredients and techniques used in a specific regional cuisine—France. It combines lecture, demonstration, application, and presentation as a means to explore a culture through the understanding of its food. Students examine food in the context of culture, geography, history, and the influence a region's cuisine has worldwide.

## Course learning outcomes

1. Prepare a variety of foods from a specific region or country.
2. Identify differences and similarities in the cuisines of neighboring provinces/regions within a country.
3. Explain how the topography and climate influence the cuisine of a country.
4. Identify cooking methods commonly used in a specific country.
5. Describe the history of the countries of study and how this may have impacted the development of the cooking style and ingredients used.
6. Display knowledge of how a cultures' ingredients and techniques have impacted modern food flavor profiling and techniques practices.