

# CULNC-22: CULTURES AND CUISINES

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**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 required 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 &amp; Culture: A History of Food &amp; 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