

# CULN 222 : Asian Pacific Cuisine

**Credits:** 5

1 lecture, 2 lecture/lab, and 9 lab

**Prerequisites:** "C" or higher in CULN 221.

**Description:** This course focuses on basic classical Asian/Pacific cookery techniques that have evolved into the culinary concepts and flavors utilized in Pacific Rim and Hawai'i Regional cuisine. Through the production of the contemporary menu, students learn about cooking techniques, specialty ingredients, seasonal foods, spices, and herbs.

**Semester Offered:** Fall

**Course Student Learning Outcomes (CSLOs):**

1. Demonstrate the professionalism standards by practicing standards in behavior, grooming and dress that reflect the mature work attitude expected of industry professionals.
2. Compare and evaluate the similarities and differences of the Asian and Pacific Island cuisines presented and discussed in class.
3. Prepare Asian and Pacific Island cuisines using culinary traditions, artistry, and special uses of fruits, vegetables, spices, herbs, and cooking ingredients presented and discussed in class.
4. Prepare dishes with speed and efficiency by being organized (mise en place), using correct cooking methods that meet industry standards, within safety and sanitation guidelines.