

# 2020-2021 TTC Catalog

## CUL 215 Cuisine of the Americas

Lec: 2.0 Lab: 3.0 Credit: 3.0

This course is a study of the cuisine of the culinary regions of the United States, South and Central America, Mexico and the Caribbean. Students are exposed through lecture and practical hands-on experience to the history, cultural influences and types of food eaten in this area of the world. Each class will offer the student an opportunity to work in various cooking stations that represent cold and hot food preparation.

### **Prerequisite**

CUL 118

and

CUL 123

### **Course Offered**

Fall

Spring

### **Grade Type**

Letter Grade

### **Division**

Culinary Institute of Charleston