

**J. Sargeant Reynolds Community College**  
**Course Content Summary**

**Course Prefix and Number:** HRI 147 **Credits:** 3

**Course Title:** World Cuisines

**Course Description**

Introduces students to the diversity of international cuisines. Teaches how different cuisines are manifested, by way of ingredients, flavorings and cooking techniques. Lecture 3 hours per week.

**General Course Purpose**

This course will provide the academic foundation that will help students achieve greater proficiency in understanding of world cuisines prior to enrolling in HRI 206 and HRI 207. This course will increase the student's practical skills, culinary proficiency, knowledge of cuisines and marketability as a professional culinarian.

**Course Prerequisites/Corequisites**

None

**Course Objectives**

At the completion of this course, students should be able to:

- a. Identify the major and minor cuisines of the world.
- b. Understand why some cuisines have more impact on the culinary profession and gastronomy than others.
- c. Understand the cooking techniques employed by the cuisines of the world.
- d. Understand the major ingredients employed by the cuisines of the world.
- e. Understand the flavoring profiles found in the cuisines of the world.
- f. Identify the interrelationships between different cuisines and how they came to exist.
- g. Understand and appreciate the diversity of different world cuisines.
- h. Understand how various factors such a geographical location, climate, religion, economics, indigenous plants and animals, local seasonings, combine to shape, and produce a cuisine reflective of a region of the world.

**Major Topics to be Included**

1. Principles of cuisines
2. Cooking techniques
3. Seasonings and flavorings
4. The interrelationships between different cuisines and how they came to exist
5. Major factors that shape cuisine

**Effective Date of Course Content Summary (Month, Date Year):** August 21, 2008