

Course Title	International Cuisine II				
Course Code	ICUL-314				
Type of Course	Required				
Level	1st Cycle				
Year / Semester of study	Third / Spring				
Lecturer's Name	Nikolas Konstantinou				
ECTS	4	Lectures / Week	13	Laboratories / Week	0
Course Objectives	The purpose of the course is to examine the relationship between the foods and different cultures. The course explores the use of ingredients and unique spices in the American cuisine, Latin American cuisine and the cuisine of the Middle East. The preparation of traditional and national dishes is also explored.				
Learning Outcomes	Through researching into the different kinds of choices from America and the Middle East, the course will give students the opportunity to add traditional and local ingredients to dishes and experiment with intercultural cuisines. The focus of this course is on cooking techniques in different countries, on cooking methods and on different flavours. Time management and organizational skills are also highlighted.				
Pre-requisites	ICUL-101, 121, 102, 122, 128, 214, 113, 193, 293	Co-requisites	None		
Course Content	Upon the completion of the course, students are expected to be able to: <ul style="list-style-type: none"> <li>• Know the various spices, and raw materials of international cuisines.</li> <li>• Know the religious and other kinds of influences on various cuisines.</li> <li>• Understand the need to learn and learn about each culture.</li> <li>• Prepare modern and traditional recipes of international cuisines.</li> <li>• Prepare cold and hot choices of international cuisines.</li> </ul>				
Teaching Methodology	Examples, demonstrations & workshops and techniques in laboratories				
Bibliography	Required: <ul style="list-style-type: none"> <li>• Το βιβλίο του Chef, The Culinary Institute of America, Μαλλιάρης Παιδεία, (τελευταία έκδοση)</li> <li>• Το βιβλίο μαγειρικής της σχολής "Chef d Oeuvre, Νικολάου, Ντίνα Adverta, (τελευταία έκδοση)</li> <li>• Σημειώσεις καθηγητή</li> </ul> Suggested: <ul style="list-style-type: none"> <li>• J. H. Greeh (τελευταία έκδοση), A taste of Cuba. New York: Dutton</li> </ul>				

	<ul style="list-style-type: none"> <li>• W. C. Kaufman (τελευταία έκδοση), Recipes from the Caribbean and Latin America New York: Dell</li> <li>• N. I. Rexach. (τελευταία έκδοση)The Hispanic American Cook Book. Secaucus. N.J. Stuard</li> <li>• C. Ferguson, Flavours of Mexico (τελευταία έκδοση)</li> <li>• R. Hicks, Mexican Cooking (τελευταία έκδοση)</li> <li>• M. O'Neil, New York Cookbook(τελευταία έκδοση)</li> <li>• H. Levenstein, Revolution at the table, the Transformation of the American Diet, (τελευταία έκδοση)</li> <li>• G. Karansos, American Regional Cooking for 8 to 50 (τελευταία έκδοση)</li> <li>• Raden, C., The New Book of Middle Eastern Food (τελευταία έκδοση)</li> <li>• P. Wolfert, The Cooking of the Eastern Mediterranean (τελευταία έκδοση)</li> <li>• • E. David, The French Provincial Cooking (τελευταία έκδοση)</li> </ul>
Evaluation	Projects, tests and final examination
Language	Greek