

Montgomery County Community College  
CUL 125  
American Regional Cuisine  
3-1-4

**COURSE DESCRIPTION:**

This course presents the principles ori

3. Evaluate a variety of recipes from American  
cultures prepared by

380.48101 Prepared by 102.580

LEARNING MATERIALS:

*Professional Cooking* by Wayne Gisslen – Publisher Wiley, New Jersey 9<sup>th</sup> Edition

Other learning materials may be required and made available directly to the student and/or via the College's Libraries and/or course management system.

COURSE APPROVAL:

Prepared by: Stephen O'Donnell, CEC, AAC

Date: 1/2009

VPAA/Provost Compliance Verification: Dr. John C. Flynn, Jr.

Date: 5/19/2009

Revised by: Christopher Allen Tanner, CEC, WCC, CHE

Date: 3/21/2012

Victoria L. Bastecki-Perez, Ed.D.

Date: 5/3/2018

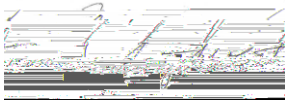
Revised by: Joseph Jacques, CEPC  
Culinary Business Manager  
VPAA/Provost or designee Compliance Verification:  
Gloria Oikelome, Ed.D.

Date: 6/9/2021

Date: 6/9/2021

Revised by: Joseph Jacques, CEPC  
VPAA or designee Compliance Verification:

Date: 4/1/2024



*T*  
*was developed, approved and will be delivered in full compliance with the policies and procedures of the institution.*