

**Northwest Arkansas Community College**  
(Food Studies Division)

**Discipline Code**

FDST

**Course Number**

2313

**Course Title**

Modernist Cuisine

**Catalog Description**

The purpose of this course is to give the student advanced training and background in how food and science are coordinated. This class will also explore the relationships between current food trends and advances in technology in the food and drink sector. Provides advanced training in preparation of selected food and drink varieties. Students will explore the relationship and influence of chemistry and how it relates to the kitchen.

**Prerequisites**

FDST 1013, FDST 1023, FDST 1203

**Credit Hours**

3 credit hours

**Contact hours**

75 lab contact hours

**Load hours**

3.75 load hours

**Semesters Offered**

On Demand

**ACTS Equivalent**

None

**Grade Mode**

A-F

**Learning Outcomes**

Students completing this course will:

- Prepare styles of a variety of food and drink while adhering to food safety principles.

- Demonstrate the value of exploring the historical roots, and how science has advanced these methods through practical cooking and completed class assignments.
- Prepare food dishes from several disciplines within specified time requirements.
- Describe how the ingredients and techniques can be used in modern fusion cuisine.
- Demonstrate planning, timing, and preparation of a complete meal, including appetizer, entrée, beverage, and occasionally dessert while emphasizing a commitment to quality and excellence;
- Demonstrate ability to work well within a group environment

## **General Education Outcomes Supported**

- Students develop higher order thinking skills.
- Students demonstrate information literacy.

## **Standard Practices**

### **Topics list**

- Spherification
- Gellification
- Distillation
- Sous Vide
- Dehydration/Lyophilisation

### **Learning activities**

- Labs
- Daily Lectures
- Assigned Readings
- Student research
- Lab projects

### **Assessments**

- Quizzes/exams
- Assignment, projects or presentations
- Review of student uniform, attitudes, behavior
- Service-learning activity

## **Grading Guidelines**

Scale/Course Evaluation Methods – A=90-100, B=80-89, C=70-79.9, D=60-69.9, F=0-59.9

## **Revised**

April 21, 2022