

CULN221 : Italian Regional Cuisine

This course is designed to introduce students to the cooking, wines and cuisines of the eight major regions in Italy: Piedmont, Emilia-Romagna, Tuscany, Umbria, Abruzzi, Latium, Campania and Calabria. Emphasizes ingredients, presentation styles and cooking techniques.

Credits 2 **Lab/Clinical/Field Study Hours** 3 **Lecture Hours** 1

Prerequisite Courses

[CULN170: Poultry and Seafood Cookery](#)