

CULN240: Street Foods of the World

This course is offered as a 6 day class introducing Vietnamese Pho and bánh mì, Indonesian satays, Indian Samosas, Jamaican “Patty”, Korean Bimbim Guksu, New Orleans Beignet. Dishes will be examined by category (wrapped in dough, on a stick, noodles, AKA a sandwich, etc.) to show how they can relate to one another (Pierogi/Dim Sum) even though they may be enjoyed a world apart.

Credits: 1

Lab Hours: 1

Lecture Hours: 1

Prerequisites:

CULN170 and CULN248

Program: [Culinary Arts](#)