

**WILMINGTON UNIVERSITY
COLLEGE OF EDUCATION AND LIBERAL ARTS
BASIC COURSE INFORMATION**

6. Identify and create both savory and sweet versions of the same dish
7. Distinguish the varieties of spices, herbs and extracts and demonstrate how to use them to customize the flavors of foods.
8. Analyze and describe the experience of becoming a creative home chef in assignments and discussion with an online community.
9. Analyze successes and mistakes in each assignment through Discussion Board communication to coach, encourage, and support one another.
10. Develop confidence in learning to “tweak” some recipes and help others in the class to do the same by describing the outcomes and descriptions of the taste.
11. Demonstrate a sense of accomplishment in the dishes prepared by sharing them with the class through photo presentations on the Discussion Board.

METHODOLOGY

A. Teaching and Learning Strategies

B. Evaluation Methods

ATTENDANCE POLICY:

EVALUATION PROCEDURE AND GRADING POLICY:

LATE ASSIGNMENT POLICY:

COELA CLASSROOM STANDARDS: See Canvas “Syllabus” area

COURSE SCHEDULE (all assignments and due dates):