



# **JUNE 19-23**

# **GULF COAST**

# **CUISINE**

## **TIPS for Teachers Course Description**

To introduce a hands-on approach to principles and techniques of authentic Gulf Coast Cuisine. To discuss the history and influences that make the classic dishes from Florida to Louisiana what they are today. To describe the ingredients and methods to suit preparations designed to create a variety of these regional favorites. To describe the characteristics, functions and food sources of the major ingredients and how to maximize authenticity. To apply the principles learned through menu planning and food preparation.

**MISSOULA**  
**COLLEGE**  
UNIVERSITY OF MONTANA

**Course fee \$488**

**Credit recording fee**  
**\$135**

**TIPS for Teachers**

**Gulf Coast**

**Cuisine**

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**Receive 2**  
**Undergraduate**  
**Credits**

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**Join us in the**  
**New Kitchen**

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**Cajun vs. Creole**

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**Shrimp and Grits,**  
**Gumbo, Fried Fish**  
**and Hush Puppies,**  
**Bananas Foster**  
**and more!**

**MISSOULA COLLEGE**

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Chef Suzanne Phillips