



MOORE NORMAN
TECHNOLOGY CENTER

Course Syllabus

Asian Dumplings
cu321

Hours: In Class 3 Clinical 0 Total 3

Description

Fried and steamed Asian Dumplings are delicious and not as daunting to make as you might think. Come learn how to make shrimp and pork shumai dumplings and beef and pork mandu dumplings.

Learning Objectives

By the end of this course, students will be able to:

1. Prepare dumpling fillings.
2. Wrap and fold dumplings using wrappers.
3. Steam and fry dumplings.

Teaching Philosophy

We believe that instructors, staff, and administrators have a shared responsibility to provide: 1) innovative course design and instruction; 2) a safe, learner-centered environment; and 3) an authentic learning experience.

Student Responsibilities

To ensure a quality and safe learning environment, students are required to follow the Post-Secondary Student Behavior policy #560. This policy can be found at www.mntc.edu/board-policies. Printed copies are available upon request.