

**Course:** CULA 151 International Cuisine

**Department:** Culinary Arts

**Course Description:** International Cuisine

This course introduces the student to a variety of cultural ingredients and cooking styles used throughout the globe. A different region(s) are covered in class each week through lectures, handouts, and text. In addition, this aggressive course aids in the further development of the students learned skills and offers a better understanding of the time restraints common to the industry. Students are required to mise en place assigned recipes, prepare and plate completed tasks. Two lecture and four laboratory hours per week.

Prerequisite: CULA 146 American Regional Cuisine

COURSE OUTCOMES	OUTCOMES ACTIVITIES	ASSESSMENT TOOLS
Upon successful completion of this course student should:	To achieve these outcomes students may engage in the following activities:	Student learning may be assessed by:
<p>1. Gain experience and knowledge in preparing regional dishes and understanding the food ingredients prepared from the following areas of the world.</p> <p>May include but not limited to:            China            Japan            Korea            France            Italy            Spain            Portugal            Greece            Mexico            Caribbean Islands            British Isles            (WC, OC, IL, CCT, GL)</p>	<p>Each week, the following activities will be applied in to each of the classes:</p> <p>Reading assignments will be due for each country(s) being produced that week through text or canvas using OER and other supplemental information.</p> <p>Student will prepare assigned recipes for production within a limited time frame to gain an understanding for the sense of timing required when cooking in the industry.</p> <p>Student will become aware of cooking techniques, seasonal and varietal ingredients, and a brief culinary history of the food items used in that specific area of the world.</p>	<p>Students will be assessed weekly on specific region of the world and culinary ingredients and cooking styles used.</p> <p>Test will be assigned for specific area being produced that week. Instructor will evaluate daily food production that is presented by the individual that has prepared it. Student will be critiqued in the following areas.</p> <p>Proper cooking techniques and use of tools            Proper food handling for food safety            Final Presentation            Flavor/Final Seasoning            Plating of food product            Timeliness of preparedness            Understanding of steps taken to achieve final product.</p>
<p>2. Display a professional level of knife skills, sanitation, and kitchen and food safety            (WC, OC, IL, CCT)</p>	<p>Each week the student will be developing their knife skills during the preparation of a specific region. The handling of tools, equipment, ingredients, kitchen and food safety will be part of lecture each week.</p>	<p>Student will be evaluated on their progressing level of knife skills, proper sanitation, use and handling of ingredients and all around kitchen safety.</p>

This course includes the following core competencies: **Written Communication – WC; Oral Communication – OC; Information Literacy – IL; Critical and Creative Thinking – CCT; Global Learning – GL**

*(Chris, please choose what you think fits this course and place the corresponding core competency abbreviation next to the course outcome...ONLY in row one, Course Outcomes, Thanks!)*