Degree Applicable Course ID 001420

Glendale Community College April 2016

COURSE OUTLINE

Culinary Arts 122 International Cooking

Catalog Statement

Culinary Arts 122 is an introduction to culinary principles and techniques derived from countries throughout the world. Specific areas of instruction covered include selection of proper equipment and utensils, correct methods of preparation and procedures. Food preparation and presentations are also emphasized.

Total Laboratory Units: 0.0

Total Course Units: 3.0

Total Lecture Hours: 48.0 Total Laboratory Hours: 0.0

Total Laboratory Hours To Be Arranged: 0.0

Total Faculty Contact Hours: 00.0

Prerequisite: None.

Note: May be taken 4 times for credit

Course Entry Expectations

Prior to enrolling in the course, the student should be able to: N/A

Course Exit Standards

Upon successful completion of the required coursework, the student will be able to:

- determining the culinary principles and techniques derived from the different countries;
- preparing food and presentation selecting proper tools and utensils.

Course Content

Total Faculty Contact Hours = 57.0

Identify the proper type, and use of Cooking utensils for foods from different cultures (5 hours)

Define cooking terms and procedures (3 hours)

Identify the cuisine of various countries (7 hours)

France Germany England

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Italy
Spain
Middle East
Mexico

Prepare basic recipe of soups, salads, and appetizers (7 hours)

Prepare basic recipes of entrees (21 hours)

Meat
Fish
Poultry

Prepare basic recipes of dessert (7 hours)

Coordinate complete meals with proper accompaniments (7 hours)
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Methods of Instruction

The following methods of instruction may be used in this course:

- Guest lectures
- students project: preparation and presentation of an original recipe from a cuisine of their choice;

Out of Class Assignments

The following out of class assignments may be used in this course:

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Methods of Evaluation

The following methods of evaluation may be used in this course:

- short tests on assigned chapters;
- midterm examination;
- final examination.

Textbooks

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<u>International Cooking</u>, Mary Kramer

<u>Illustrated Guide to Foreign and Fancy Foods</u>, Mary Kramer,

Fullerton, Plycon Press, 1975
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Student Learning Outcomes

Upon successful completion of the required coursework, the student will be able to: