

CART 073: CULTURE AND CUISINE

Originator

zbecker

Co-Contributor(s)**Name(s)**

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Justification / Rationale

Restructure the Culinary curriculum to provide more scheduling flexibility for students and faculty and more advanced culinary study options.

Effective Term

Fall 2020

Credit Status

Credit - Degree Applicable

Subject

CART - Culinary Arts

Course Number

073

Full Course Title

Culture and Cuisine

Short Title

CULTURE AND CUISINE

Discipline**Disciplines List**

Culinary Arts/Food Technology (Food service, meat cutting, baking, waiter/waitressing, bartending)

Modality

Face-to-Face

Catalog Description

This course is a study of the evolution of food production, food preservation and preparation techniques, and food habits and beliefs about food. We will delve into geographical, historical, technological and religious factors that have influenced the food-related behaviors of various ethnic groups in the past and present. We will explore how all cultures impact individual's beliefs about food. Several areas of the world will be focused on to help demonstrate the relationship between food and culture. The United States (U.S.) has been referred to as a "melting pot" of many different cultures, which have been, and are being, fused to form the "American" culture. The influence of this fusion on food processing, and culinary methods in the home and in food service establishments will be examined. An introduction to cultural differences in verbal and non-verbal communication-styles will also be examined in-order to prepare students to work most effectively with co-workers and clients.

Schedule Description

Evolution of food production, food preservation and preparation techniques, food habits and how ethnic and religions groups have impacted beliefs about food.

Prerequisite: CART 060 or concurrent enrollment

Lecture Units

1

Lecture Semester Hours

18

Lab Units

1

Lab Semester Hours

54

In-class Hours

72

Out-of-class Hours

36

Total Course Units

2

Total Semester Hours

108

Prerequisite Course(s)

CART 060 or concurrent enrollment

Required Text and Other Instructional Materials**Resource Type**

Book

Author

McVeigh, Jeremy

Title

International Cuisine

College Level

Yes

Flesch-Kincaid Level

12.0

ISBN #

9781418049652

Class Size Maximum

20

Entrance Skills

Identify basic safety and accident prevention techniques.

Requisite Course Objectives

CART 060-Identify basic safety and accident prevention techniques

Entrance Skills

Explain the role of the food service worker and manager in the prevention of food borne illnesses.

Requisite Course Objectives

CART 060-Explain the roles of the food service worker and manager in the prevention of foodborne illnesses

Entrance Skills

Explain the role of the health department.

Requisite Course Objectives

CART 060-Explain the role of the health department sanitarian and evaluate a sanitation report

Entrance Skills

Identify the steps to establishing HACCP plan.

Requisite Course Objectives

CART 060-Identify steps to establishing HACCP Plan

Course Content

History of Food and Cuisines

1. Self Evaluation of Food Habits
2. Middle East
3. Greek Italian
4. French
5. Classical French
6. German
7. Scandinavian
8. Russian
9. Iberian
10. European
11. Northern European
12. Spain
13. Northern Africa
14. Caribbean
15. South America
16. Indian
17. Southeast Asian
18. Chinese

Lab Content

Preparation of foods from:

1. Self Evaluation of Food Habits
2. Middle East
3. Greek Italian
4. French
5. Classical French
6. German
7. Scandinavian
8. Russian
9. Iberian
10. European
11. Northern European
12. Spain
13. Northern Africa
14. Caribbean
15. South America
16. Indian
17. Southeast Asian
18. Chinese

Course Objectives

Objectives	
Objective 1	Describe the evolution of agriculture and how this activity has and is impacting the lives of humans.
Objective 2	Discuss the beliefs and food practices of people that ascribe to the major religions of today.
Objective 3	Describe strategies for successful intercultural communication, especially those suitable for use in food service operations.
Objective 4	Define the concepts of Centers of Origin, Centers of Domestication and Centers of Use/Production.
Objective 5	Describe the impact of food preparation and food preservation techniques on the development of food habits, both historically and in the present.
Objective 6	Describe the influence of geography on human food habits and beliefs about food.
Objective 7	Analyze the "flow" of major food crops and ingredients throughout geographic areas of the world in conjunction with the development and migration of cultures.
Objective 8	Define the terms culture, race, ethnic group, and ethnocentric.

Student Learning Outcomes

Upon satisfactory completion of this course, students will be able to:	
Outcome 1	Identify traditional foods, food preparation methods and meal and/or dining patterns of several cultures and/or ethnic groups that have influenced the foods now being produced in U.S. food service operations, and consumed in homes.
Outcome 2	2. Identify current food preparation methods and popular food products, which are a fusion of foods and/or preparation procedures from diverse cultures.

Methods of Instruction

Method	Please provide a description or examples of how each instructional method will be used in this course.
Supplemental/External Activity	Web research on international cuisine.
Participation	Presentations on foods of each geographic and ethnic area studied.
Observation	Observe instructor demonstrations of cooking procedures.
Lecture	Presentation of topic in context.
Laboratory	Prepare a variety of international foods.
Discussion	Evaluate culinary projects for appearance, taste, and value.
Demonstration, Repetition/Practice	Demonstrations by instructor on cooking procedures.
Collaborative/Team	Create culinary projects as a team where multiple players are necessary to make the project come together at the same time.

Methods of Evaluation

Method	Please provide a description or examples of how each evaluation method will be used in this course.	Type of Assignment
Presentations/student demonstration observations	Students present final cooking projects for evaluation by peers and instructor.	In Class Only
Laboratory projects	Various cooking projects to practice topics covered in class.	
Behavior assessment	Students participate safely in all projects, both individually and as a member of a team.	In Class Only
Oral and practical examination	Participate as a member of a student group that will research a topic and present its findings to the class. The topic for this assignment will encourage the exploration of the foods, food preparation practices, food beliefs, etc. that are associated with a region of the world.	In and Out of Class
Self-paced testing	Research international recipes and cooking methods on the web and share with class.	Out of Class Only
Student participation/contribution	Active participation in all cooking projects. Attendance at all lectures.	In Class Only

Mid-term and final evaluations	Quizzes on each topic covered.	Out of Class Only
Oral and practical examination	Final presentation of practical cooking demonstration.	In Class Only
Written homework	Complete a paper that analyzes the student's food habits and beliefs.	Out of Class Only
Field/physical activity observations	•Participate in one ethnic restaurant lunch/dinner with a classmate(s) and prepare a review related to the experience	Out of Class Only

Assignments

Other In-class Assignments

- Complete assignments correctly and in the time allowed.
- Attend class, **Actively Listen** to the material presented and **participate in discussions** and individual activities.
- Study for and complete scheduled examinations.
- Participate as a member of a student group that will research a topic and present its findings to the class. The topic for this assignment will encourage the exploration of the foods, food preparation practices, food beliefs, etc. that are associated with a region of the world.

Other Out-of-class Assignments

- Complete assignments correctly and in the time allowed.
- Read and study assigned materials prior to attending class.
- Study for and complete scheduled examinations.
- Complete a paper that analyzes the student's food habits and beliefs.
- Participate as a member of a student group that will research a topic and present its findings to the class. The topic for this assignment will encourage the exploration of the foods, food preparation practices, food beliefs, etc. that are associated with a region of the world.
- Participate in one ethnic restaurant lunch/dinner with a classmate(s) and prepare a review related to the experience.

Grade Methods

Letter Grade Only

MIS Course Data

CIP Code

12.0500 - Cooking and Related Culinary Arts, General.

TOP Code

130630 - Culinary Arts

SAM Code

C - Clearly Occupational

Basic Skills Status

Not Basic Skills

Prior College Level

Not applicable

Cooperative Work Experience

Not a Coop Course

Course Classification Status

Credit Course

Approved Special Class

Not special class

Noncredit Category

Not Applicable, Credit Course

Funding Agency Category

Not Applicable

Program Status

Program Applicable

Transfer Status

Transferable to CSU only

Allow Audit

No

Repeatability

No

Materials Fee

No

Additional Fees?

No

Approvals**Curriculum Committee Approval Date**

11/21/2019

Academic Senate Approval Date

12/12/2019

Board of Trustees Approval Date

1/17/2020

Chancellor's Office Approval Date

1/21/2020

Course Control Number

CCC000612098

Programs referencing this courseBasic Culinary Arts Certificate of Achievement (<http://catalog.collegeofthedesert.eduundefined?key=123/>)Intermediate Culinary Arts Certificate of Achievement (<http://catalog.collegeofthedesert.eduundefined?key=125/>)Culinary Management AS Degree (<http://catalog.collegeofthedesert.eduundefined?key=23/>)