

Course Title: International Cuisine

Department: CTE Culinary

Course #: 7930

Grade Level/s: 11 or 12

Length of Course: Year

Prerequisite/s: Culinary Arts and CTE Baking

UC/CSU (A-G) Req: (G) Elective

Brief Course Description: International Cuisine is the advanced course in a comprehensive standards-based culinary arts sequence. This course focuses on understanding the differences and the commonalities we have with various cultures around the world. A common denominator in studying world cultures is cuisine. In studying the cuisine of a people or region, we learn about a country's geography and climate, traditions, taboos, and social mores, unique conditions caused by environment on a food supply, pressures on a population to trade, export, import, permits required for a closed or open society and cultural values. Students will acquire a greater understanding of the world and the cultural diversity that exists within their own community.

I. GOALS

The students will:

- A. Develop academic, technical and interpersonal skills
- B. Enter advanced career-technical training
- C. Pursue college-related courses
- D. Understand the principles of safe and sanitary food handling
- E. Understand the preparation skills used by bakers, chefs and caterers
- F. Understand the use of equipment and technology in international cuisine
- G. Understand the breadth and value of the international cuisine to the food service and hospitality industry
- H. Understand the role of cultural values in the preparation of ethnic foods

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- I. Understand culinary terminology unique to each region studied
- J. Identify the characteristics of regional cuisine
- K. Understand migration of foods via historical wars, religion, conquest and exploration
- L. Identify the foods, ingredients, climate and agriculture associated to world cuisine
- M. Describe and identify a culture's relationship that exists between food and society

II. OUTLINE OF CONTENT FOR MAJOR AREAS OF STUDY

Semester I

- A. Overview of International Cuisine
 - 1. Food Service and Hospitality Industry Awareness
 - 2. Safety Regulations and Emergency Procedures
 - 3. Sanitation and Food Handling
 - 4. Introduction to International Cuisine
- B. Asian and Pacific Island Culture and Cuisine
 - 1. Philippines and Japanese
 - 2. Chinese
 - 3. Southeast Asia
- C. Indian Subcontinent Cuisine
- D. African and Middle Eastern Cuisine

Semester II

- A. European Cuisine
 - 1. Mediterranean Cuisine
 - 2. Central Cuisine
 - 3. Scandinavian Cuisine
 - 4. French Cuisine
 - 5. Eastern European Cuisine
 - 6. Irish and British Cuisine
- B. Americas
 - 1. New World Foods
 - 2. North and South American Cuisine
- C. Fusion Cuisine – Applying the Lessons of International Cuisine

III. ACCOUNTABILITY DETERMINANTS

- A. Key Assignments

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1. Culinary Labs
2. Food Cost Analysis Activity for each unit
3. Country Worksheets
4. International Cuisine Journal
5. 500-word Essays
6. Geography Assignments
7. Film Critiques
8. Oral Reports

B. Assessment Methods

1. Research papers
2. Written Examinations
3. Presentations
4. Portfolio
5. Cooking Labs
6. Preparation and demonstration of international cuisine

IV. INSTRUCTIONAL MATERIALS AND METHODOLOGIES

A. Required Textbook(s):

1. A Guide to Good Foods by Velda L. Largen and Deborah L. Bence Goodheart-Wilcox Publisher, 13th edition, Published in 2015
2. The Culinary Professional by Johan Draz and Christopher Koetke Goodheart-Wilcox Publisher, 1st edition, Published in 2011

B. Instructional Methodologies:

1. Lecture with Computer Presentation
2. Student guided discussions and presentations
3. Student demonstrations for equipment/tool safety and cooking
4. Group assignments that will be project-based (Catering events)
5. Student Cooking Labs (Cooperative Learning)
6. Videos on Cultural Foods (Notes and Presentations)
7. Student Research using MLA Formatting (Rubrics used)
8. Sustained Silent Reading (Independent Learning)