

## CULIN122 : International Cooking

### General Information

Author:	<ul style="list-style-type: none"><li>Andrew Feldman</li></ul>
Course Code (CB01) :	CULIN122
Course Title (CB02) :	International Cooking
Department:	CULIN
Proposal Start:	Spring 2025
TOP Code (CB03) :	(1306.30) Culinary Arts
CIP Code:	(12.0500) Cooking and Related Culinary Arts, General.
SAM Code (CB09) :	Possibly Occupational
Distance Education Approved:	No
Will this course be taught asynchronously?:	No
Course Control Number (CB00) :	CCC000284884
Curriculum Committee Approval Date:	06/12/2024
Board of Trustees Approval Date:	07/16/2024
Last Cyclical Review Date:	06/12/2024
Course Description and Course Note:	CULIN 122 is an introduction to the ingredients, culinary principles and techniques derived from food cultures throughout the world. Culinary history, formative influences and general characteristics that have influenced the development of each culture's cuisine will be studied, such as geography, climate, religion and trade. Specific areas of instruction covered include selection of proper equipment and utensils, authentic methods of preparation and procedures. Food preparation and presentation are also emphasized.
Justification:	Mandatory Revision
Academic Career:	<ul style="list-style-type: none"><li>Credit</li></ul>
Mode of Delivery:	No value
Author:	<ul style="list-style-type: none"><li>Andrew Feldman</li></ul>
Course Family:	No value

### Academic Senate Discipline

Primary Discipline:	<ul style="list-style-type: none"><li>Cullnary Art/Food Technology (Food service, meat cutting, baking, waiter/waitressing, bartending)</li></ul>
Alternate Discipline:	No value
Alternate Discipline:	No value

## Course Development

### Basic Skill Status (CB08)

Course is not a basic skills course.

Allow Students to Gain Credit by Exam/Challenge

### Course Special Class Status (CB13)

Course is not a special class.

### Pre-Collegiate Level (CB21)

Not applicable.

### Grading Basis

- Grade with Pass / No-Pass Option

### Course Support Course Status (CB26)

Course is not a support course

## General Education and C-ID

### General Education Status (CB25)

Not Applicable

### Transferability

Not transferable

### Transferability Status

Not transferable

## Units and Hours

### Summary

**Minimum Credit Units (CB07)** 3

**Maximum Credit Units (CB06)** 3

**Total Course In-Class (Contact) Hours** 54

**Total Course Out-of-Class Hours** 108

**Total Student Learning Hours** 162

### Credit / Non-Credit Options

#### Course Type (CB04)

Credit - Degree Applicable

#### Noncredit Course Category (CB22)

Credit Course.

#### Noncredit Special Characteristics

No Value

#### Course Classification Code (CB11)

Credit Course.

Variable Credit Course

#### Funding Agency Category (CB23)

Not Applicable.

Cooperative Work Experience

Education Status (CB10)

### Weekly Student Hours

	In Class	Out of Class
Lecture Hours	3	6
Laboratory Hours	0	0
Studio Hours	0	0

### Course Student Hours

<b>Course Duration (Weeks)</b>	18
<b>Hours per unit divisor</b>	0
<b>Course In-Class (Contact) Hours</b>	
Lecture	54
Laboratory	0
Studio	0

**Total** 54

**Course Out-of-Class Hours**

Lecture 108

Laboratory 0

Studio 0

**Total** 108

**Time Commitment Notes for Students**

No value

**Units and Hours - Weekly Specialty Hours**

Activity Name	Type	In Class	Out of Class
No Value	No Value	No Value	No Value

**Pre-requisites, Co-requisites, Anti-requisites and Advisories**

**Advisory**

CULIN113 - Institutional Sanitation Practices for Foodservice and Hospitality (in-development)

**Objectives**

- Describe the importance of sanitation policies in food service operations.
- Apply sanitation policies and practices to daily activities.
- Critique, judge, and assess the current sanitation policies and practices at an ongoing foodservice establishment.

**Entry Standards**

Entry Standards	Description
No value	No value

## Course Limitations

Cross Listed or Equivalent Course

Description

No value

No value

## Specifications

### Methods of Instruction

Methods of Instruction

Lecture

Methods of Instruction

Laboratory

Methods of Instruction

Multimedia

Methods of Instruction

Demonstrations

### Out of Class Assignments

- Research assignment (e.g. a research assignment using site visits to retail food vendors to determine the varieties and breadth of selections of food products in different communities)
- Reading assignments of instructor distributed articles (e.g. summarize an article describing the three common methods of preparing gazpacho in Spain)

### Methods of Evaluation

### Rationale

Exam/Quiz/Test

Final examination

Exam/Quiz/Test

Weekly quizzes

Project/Portfolio

Written project (choose a particular food culture and describe the common foodstuffs by category and include two typical recipes that utilize the same products)

Evaluation

Practical laboratory evaluation demonstrating accurate measurements, correct knife cuts, basic cooking techniques and attractive presentation

### Textbook Rationale

No Value

### Textbooks

Author

Title

Publisher

Date

ISBN

Margaret McWilliams

Food Around the World A  
Cultural perspective

Pearson

2021

9780137612642

## Other Instructional Materials (i.e. OER, handouts)

No Value

## Materials Fee

No value

## Learning Outcomes and Objectives

### Course Objectives

Demonstrate the culinary principles and techniques derived from different food cultures.

Prepare different categories of foods by selecting proper tools and utensils.

Achieve common goals and/or objectives as a team by following work standards consistent with professional, commercial foodservice operators.

### SLOs

**Identify particular ingredients commonly found in the cuisines of the regions studied.**

Expected Outcome Performance: 70.0

*ILOs* Demonstrate depth of knowledge in a course, discipline, or vocation by applying practical knowledge, skills, abilities, theories, or  
*Core* methodologies to solve unique problems.  
*ILOs*

**Produce authentic food items according to recipes using professional preparation and cooking methods.**

Expected Outcome Performance: 70.0

*ILOs* Analyze and solve problems using critical, logical, and creative thinking; ask questions, pursue a line of inquiry, and derive conclusions;  
*Core* cultivate creativity that leads to innovative ideas.  
*ILOs*

Demonstrate depth of knowledge in a course, discipline, or vocation by applying practical knowledge, skills, abilities, theories, or methodologies to solve unique problems.

**Describe specific historical, religious, geographical, climatic and economic influences related to the cuisines studied.**

Expected Outcome Performance: 70.0

*ILOs* Demonstrate depth of knowledge in a course, discipline, or vocation by applying practical knowledge, skills, abilities, theories, or  
*Core* methodologies to solve unique problems.  
*ILOs*

Reflect and act upon personal responsibility as local and global citizens; respect and appreciate social and cultural diversity and recognize the complexity of the world; value and articulate the significance of environmental sustainability and social justice.

## Additional SLO Information

**Does this proposal include revisions that might improve student attainment of course learning outcomes?**

No

**Is this proposal submitted in response to learning outcomes assessment data?**

No

**If yes was selected in either of the above questions for learning outcomes, explain and attach evidence of discussions about learning outcomes.**

No Value

**SLO Evidence**

No Value

## Course Content

Lecture Content

**Identify the Proper Type, and Use of Cooking Vessels and Utensils for Foods from Different Cultures (9 hours)**

**Define Cooking Terms and Procedures Specific to the Food Cultures Studied (9 hours)**

**Discuss the Development of Particular Food Cultures of Various Regions, e. g., (9 hours)**

- Europe
- Iberia
- Great Britain
- Africa
- South America
- Mediterranean
- East Asia

**Utilizing Authentic Ingredients, Tools and Methods, Prepare and Evaluate Various Meal Parts Related the Food Cultures Studied (27 hours)**

- Soups
- Salads
- Appetizers
- Entrees
- Street Food
- Desserts

**Total hours: 54**

## Additional Information

**Is this course proposed for GCC Major or General Education Graduation requirement? If yes, indicate which requirement in the two areas provided below.**

No

**GCC Major Requirements**

No Value

**GCC General Education Graduation Requirements**

No Value

**Repeatability**

Not Repeatable

**Justification (if repeatable was chosen above)**

No Value

**Resources**

**Did you contact your departmental library liaison?**

No

**If yes, who is your departmental library liaison?**

No Value

**Did you contact the DEIA liaison?**

No

**Were there any DEIA changes made to this outline?**

No Value

**If yes, in what areas were these changes made:**

No Value

**Will any additional resources be needed for this course? (Click all that apply)**

- No

**If additional resources are needed, add a brief description and cost in the box provided.**

No Value