

## CULIN48 : Culinary Arts International Field Studies

### General Information

Author:	<ul style="list-style-type: none"><li>Andrew Feldman</li></ul>
Course Code (CB01) :	CULIN48
Course Title (CB02) :	Culinary Arts International Field Studies
Department:	CULIN
Proposal Start:	Summer 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) :	CCC000653623
Curriculum Committee Approval Date:	10/23/2024
Board of Trustees Approval Date:	12/17/2024
Last Cyclical Review Date:	10/23/2024
Course Description and Course Note:	CULIN 48 provides college credit to study culinary arts in foreign countries under the direction of a Glendale College instructor. Travel and studies are at the student's own expense for programs provided by agencies approved in advance by the College. Note: This course may be taken four times; a maximum of 12 units may be earned. Each repetition must be in a different country and/or area of the world.
Justification:	Content Change
Academic Career:	No value
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)

No value

## General Education and C-ID

### General Education Status (CB25)

Not Applicable

### Transferability

Transferable to CSU only

### Transferability Status

Pending

## Units and Hours

### Summary

<b>Minimum Credit Units (CB07)</b>	1
<b>Maximum Credit Units (CB06)</b>	3
<b>Total Course In-Class (Contact) Hours</b>	18 - 54
<b>Total Course Out-of-Class Hours</b>	36 - 108
<b>Total Student Learning Hours</b>	54 - 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	1 - 3	2 - 6
Laboratory Hours	0	0

### Course Student Hours

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

Studio Hours	0	0	Lecture	18 - 54
			Laboratory	0
			Studio	0
			<b>Total</b>	18 - 54
<b>Course Out-of-Class Hours</b>				
			Lecture	36 - 108
			Laboratory	0
			Studio	0
			<b>Total</b>	36 - 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**

No Value

**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

Demonstrations

Methods of Instruction

Lecture

Methods of Instruction

Multimedia

Methods of Instruction

Field Activities (Trips)

Methods of Instruction

Presentations

Methods of Instruction

Guest Speakers

Methods of Instruction

Collaborative Learning

### Out of Class Assignments

- Journal of experiences in destination

### Methods of Evaluation

Exam/Quiz/Test

Presentation (group or individual)

Project/Portfolio

### Rationale

Quizzes

Field based research on aspects of places visited

Portfolio of materials about notable aspects of target area

### Textbook Rationale

No Value

### Textbooks

Author

Title

Publisher

Date

ISBN

No Value

No Value

No Value

No Value

No Value

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

Description	TBD by instructor and destination
Author	No value
Citation	No value
Online Resource(s)	No value

### Materials Fee

No value

## Learning Outcomes and Objectives

### Course Objectives

Give a brief oral, visual or written report about a significant aspect of the food ways of the destination.

Describe the historical changes to the food traditions of the destination.

### SLOs

Demonstrate concepts and knowledge gained through field research, activities and experience abroad.

Expected Outcome Performance: 70.0

## 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

- Introduction to the food ways of the target country, emphasizing the historical, social and geographic influences. **(4 - 13 hours)**
- Visits to agricultural producers and markets where local goods are made, raised and sold. **(6 - 14 hours)**
- Hands-on culinary demonstrations and activities. **(4-13 hours)**
- Major differences between the food ways of the target country and the United States. **(4 - 14 hours)**

**Total= 18 - 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?

Yes

If yes, who is your departmental library liason?

Adina Lerner (Technology & Aviation, Visual & Performing Arts)

Did you contact the DEIA liaison?

Yes

Were there any DEIA changes made to this outline?

No

**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