#### CUL 221.27 Course Outline as of Summer 2011

### **CATALOG INFORMATION**

Dept and Nbr: CUL 221.27 Title: AMERICAN-CA-WEST Full Title: American Regional Cuisine-California and the West

Last Reviewed: 6/18/2001

| Units   |      | Course Hours per Week |      | Nbr of Weeks | <b>Course Hours Total</b> |       |
|---------|------|-----------------------|------|--------------|---------------------------|-------|
| Maximum | 0.50 | Lecture Scheduled     | 1.50 | 4            | Lecture Scheduled         | 6.00  |
| Minimum | 0.50 | Lab Scheduled         | 2.00 | 2            | Lab Scheduled             | 8.00  |
|         |      | Contact DHR           | 0    |              | Contact DHR               | 0     |
|         |      | Contact Total         | 3.50 |              | Contact Total             | 14.00 |
|         |      | Non-contact DHR       | 0    |              | Non-contact DHR           | 0     |

Total Out of Class Hours: 12.00 Total Student Learning Hours: 26.00

Title 5 Category: AA Degree Applicable

Grading: Grade or P/NP
Repeatability: 39 - Total 2 Times

Also Listed As:

Formerly: CULT221.27

### **Catalog Description:**

Distinctive food, food patterns and customs as related to gourmet, regional and national and international cuisines.

## **Prerequisites/Corequisites:**

## **Recommended Preparation:**

#### **Limits on Enrollment:**

#### **Schedule of Classes Information:**

Description: Basic instruction in the preparation of California cuisine & foods of the West.

(Grade or P/NP)

Prerequisites/Corequisites:

Recommended:

Limits on Enrollment:

**Transfer Credit:** 

Repeatability: Total 2 Times

## **ARTICULATION, MAJOR, and CERTIFICATION INFORMATION:**

|  | ,   | ,  |                        |                             |
|--|---|--|------------------------|-----------------------------|
| AS Degree:<br>CSU GE:  | Area<br>Transfer Area                     | ı  | Effective<br>Effective |                             |
| <b>IGETC:</b>  | Transfer Area                             | ı  | Effective              | e: Inactive:                |
| CSU Transfer   | r <b>:</b>                                | Effective:   | Inactive:              |                             |
| UC Transfer:   |   | Effective:   | Inactive:              |                             |
| CID:   |   |  |                        |                             |
|  | <b>ajor Applicable</b><br>plicable Course | :  |                        |                             |
| COURSE C   | CONTENT                                   |  |                        |                             |
| Outcomes and   | d Objectives:                             |  |                        |                             |
| Topics and So  | cope:                                     |  |                        |                             |
| Assignment:  |   |  |                        |                             |
| Methods of   | Evaluation/Basis                          | s of Grade:  |                        |                             |
|  |   | at demonstrate writing skills ect, organize and explain ideas      |                        |                             |
| None, This is a degree application tools based on writing are not solving assessments and skill appropriate for this course. |   | included because problem   |                        | Writing<br>0 - 0%           |
| demonstrate  |   | nt tools, other than exams, that omputational or non-<br>g skills. |                        |                             |
| LAB WORK   |   |  |                        | Problem solving<br>10 - 25% |

**Skill Demonstrations:** All skill-based and physical demonstrations used for assessment purposes including skill performance exams.

Class performances

Exams: All forms of formal testing, other than skill performance exams.

None

Other: Includes any assessment tools that do not logically fit into the above categories.

Skill Demonstrations 60 - 80%

Exams: 0 - 0%

ATTENDANCE & PARTICIPATION

Other Category 10 - 25%

# **Representative Textbooks and Materials:**