

CATALOG INFORMATION

Dept and Nbr: CUL 287.8 Title: ADVAN CHIN COOKING
Full Title: Advanced Chinese Classical Cuisine
Last Reviewed: 6/18/2001

Units		Course Hours per Week		Nbr of Weeks	Course Hours Total	
Maximum	1.00	Lecture Scheduled	1.50	8	Lecture Scheduled	12.00
Minimum	1.00	Lab Scheduled	2.00	8	Lab Scheduled	16.00
		Contact DHR	0		Contact DHR	0
		Contact Total	3.50		Contact Total	28.00
		Non-contact DHR	0		Non-contact DHR	0

Total Out of Class Hours: 24.00

Total Student Learning Hours: 52.00

Title 5 Category: AA Degree Applicable
Grading: Grade or P/NP
Repeatability: 04 - Different Topics
Also Listed As:
Formerly: CULT 287.8

Catalog Description:
Distinctive foods, food patterns, and customs as related to gourmet, regional, national, and international cuisines.

Prerequisites/Corequisites:

Recommended Preparation:

Limits on Enrollment:

Schedule of Classes Information:
Description: Adv instruction in the planning & preparation of banquet dishes such as Peking Duck & Bird Nest Soup for entertaining & special occasions. (CR/NC option) (Repeat Code 4) (CFS retitled to FD NT) (Grade or P/NP)
Prerequisites/Corequisites:
Recommended:
Limits on Enrollment:
Transfer Credit:

ARTICULATION, MAJOR, and CERTIFICATION INFORMATION:

AS Degree:	Area	Effective:	Inactive:
CSU GE:	Transfer Area	Effective:	Inactive:
IGETC:	Transfer Area	Effective:	Inactive:
CSU Transfer:		Effective:	Inactive:
UC Transfer:		Effective:	Inactive:

CID:

Certificate/Major Applicable:

Certificate Applicable Course

COURSE CONTENT

Outcomes and Objectives:

1. Discuss the history of Chinese traditional banquet, a way of life in China.
2. Analyze the traditional format and specific customs of setting up a banquet for celebration.
3. Examine the haute cuisine of Chinese food choice rarities such as shark's fin, bird's nest, sea cucumber, etc.
4. Examine the more complicated food preparations and cooking techniques.
5. Recall the background of Chinese banquet.
6. Identify the different formats of banquets.
7. Value the rarity of Chinese choice of banquet food.
8. Utilize the ingredients and preparations to create unique meals.

Topics and Scope:

1. introduction to Chinese traditional banquet as a way of life in China
2. methods and techniques
3. equipment and its use
4. ingredients and condiments
5. service and customs
6. drinking with Chinese food
7. dessert
8. banquet menu: hot & cold hors d'oeuvres, soups, entrees, vegetables, desserts and fruits, rice and noodles, beverages

Assignment:

1. Students will reproduce demonstrated dishes during each class.
2. Students will taste and evaluate prepared dishes at the end of each class.

3. Weekly assigned home cooking projects and evaluation reports turned in at each class meeting.

Methods of Evaluation/Basis of Grade:

Writing: Assessment tools that demonstrate writing skills and/or require students to select, organize and explain ideas in writing.

None

Writing
0 - 0%

Problem Solving: Assessment tools, other than exams, that demonstrate competence in computational or non-computational problem solving skills.

Homework problems, Field work, Lab reports

Problem solving
0 - 0%

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

Class performances, Field work

Skill Demonstrations
0 - 50%

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

Completion

Exams
0 - 0%

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

ATTENDANCE

Other Category
0 - 50%

Representative Textbooks and Materials: