

CUL 240.1 Course Outline as of Spring 2002**CATALOG INFORMATION**

Dept and Nbr: CUL 240.1 Title: BASIC ITAL CUISINE 1

Full Title: Basic Italian Cuisine 1

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: 39 - Total 2 Times

Also Listed As:

Formerly: CULT 240.1

Catalog Description:

Introductory class in the historical background and culture of Italian Cuisine. Preparation of basic Italian soups, sauces, vegetables, pastas, and desserts.

Prerequisites/Corequisites:**Recommended Preparation:**

Basic cooking knowledge.

Limits on Enrollment:**Schedule of Classes Information:**

Description: Introductory class in the historical background and culture of Italian Cuisine. Preparation of basic Italian soups, sauces, vegetables, pastas, and desserts. (Grade or P/NP)

Prerequisites/Corequisites:

Recommended: Basic cooking knowledge.

Limits on Enrollment:

Transfer Credit:

Repeatability: Total 2 Times

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. Prepare soups, salads, pastas, sauces, vegetables, meat, fish, poultry and desserts.
2. Practice making pasta by hand and with a pasta machine.
3. Identify a variety of Italian cheeses.
4. Describe some of the historical background that influences regional Italian cooking.
5. Practice pronunciation of Italian menu items.
6. Evaluate one Italian red wine and/or one white wine each week.

Topics and Scope:

Introduction to the preparation of traditional Italian dishes.

1. Culture and historical background of the menu items.
2. Geographical situation of Italy
3. A complete and well-balanced Italian meal is prepared each session:
 - a. soups
 - b. salads
 - c. pastas
 - d. sauces
 - e. vegetables
 - f. meat, poultry or fish
 - g. dessert
 - h. cheeses
4. One Italian red and/or white wine are discussed and tasted each week
Introduction to
 - a. grape growing region
 - b. grape variety
 - c. label information
 - d. factors in wine tasting

Assignment:

In class:

1. Preparation of assigned dishes.
2. Evaluation of methods of preparation
3. Taste and evaluate the success of each dish in discussion with instructor and other class members.

Outside of class:

1. Preparation of at least one dish from the previous lesson at home.
2. In writing, the students will evaluate the previous class, recipes they prepared, dishes they tasted, lecture by instructor, their understanding of the materials and topics covered in class, their performance or success of the foods they prepared at home.

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.

Lab reports, Evaluation of recipes, class, etc.

Writing
10 - 20%

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

Projects - home prepared food items

Problem solving
10 - 30%

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

Preparation and evaluation of recipes

Skill Demonstrations
20 - 40%

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

None

Exams
0 - 0%

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

Attendance and Participation

Other Category
20 - 40%

Representative Textbooks and Materials:

Recipes and handouts prepared by instructor.