

CATALOG INFORMATION

Dept and Nbr: CUL 287.1

Title: FRENCH CUISINE I

Full Title: French Cuisine I

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 287.1

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: Intro class in preparation of basic French soups, sauces, salads, vegetables, cakes & desserts. (Grade or P/NP)
Prerequisites/Corequisites:
Recommended:
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:

The students will:

1. Correctly pronounce and define a selection of French food and menu terms.
2. Recognize the regions of France which have distinct cuisines and discuss historical and geographical factors which influence the development of those cuisines.
3. Identify a variety of French foods.
4. Practice making simple soups, sauces, salads, vegetables, meats, and desserts using techniques and equipment typical of France.
5. Identify the structure of a French meal.
6. Plan, prepare, consume, and obtain a written critique of a French multi-course dinner.

Topics and Scope:

- I. France
 - A. history of development of French cuisine styles
 - B. geography/regions (food and wine)
 - C. French language - pronunciation
 - D. culture
- II. Menu organization
 - A. meal structures
 - B. courses
 - C. styles of cuisine
- III. Food preparation
 - A. ingredients
 - B. techniques
 - C. equipment
 - D. preparation of simple soups, sauces, salads, vegetables, entrees, and desserts
 - E. intro. to food writers

Assignment:

1. Prepare and serve a complete and authentic French dinner for family and/or friends.
2. Prepare a written report of the dinner project including menu, prices, schedule, table setting, and evaluations.
3. Laboratory assignments weekly to prepare, serve, and critique simple French food.

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, PROJECTS

Problem solving
0 - 0%

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

Class performances

Skill Demonstrations
60 - 70%

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, SKILL DEMONSTRATION, AND
ATTITUDE

Other Category
10 - 10%

Representative Textbooks and Materials:

MASTERING THE ART OF FRENCH COOKING, VOL. I & II, Childs, Berthole,
and Beck, recommended
LA TECHNIQUE, Jacques Pepan