CUL 221.26 Course Outline as of Spring 2011

CATALOG INFORMATION

Dept and Nbr: CUL 221.26 Title: SWISS CUISINE
Full Title: Basic Swiss Cuisine I
Last Reviewed: 11/14/2022

Units		Course Hours per Week		Nbr of Weeks	Course Hours Total	
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:	CULT221.26

Catalog Description:
Professional chefs presents theory, demonstrate techniques, supervise production and critique student production of a variety of foods.

Prerequisites/Corequisites:

Recommended Preparation:
Basic cooking knowledge.

Limits on Enrollment:

Schedule of Classes Information:
Description: Basic instruction in the preparation of Swiss meals. (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:
The students will:
1. Prepare soups, salads, meat, fish, poultry, vegetables and desserts.
2. Recognize some of the historical background that influence Swiss cooking.
3. Identify a variety of Swiss cheeses.
4. Prepare traditional holiday dishes.
5. Cook regional Swiss foods.
6. Practice a variety of cooking techniques: baking, braising, sauteeing and grilling.

Topics and Scope:

In this Swiss cooking class, the students will prepare traditional and classical Swiss dishes with focus on plate presentation. Lectures will emphasize the cooking techniques employed, regions of origin of particular dishes and historical background of the recipe. The Swiss meal structure will be examined.

Assignment:

1. Chef/instructor evaluates student's food preparation.

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.

None	Problem solving 0 - 0%

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

PREPARE A DISH/EVALUATE OTHERS	Skill Demonstrations 60 - 80%

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 ATTITUDE	Other Category 20 - 40%

Representative Textbooks and Materials: