CUL 221.33 Course Outline as of Spring 2011

CATALOG INFORMATION

Dept and Nbr: CUL 221.33 Title: AMERICAN CA WEST II
Full Title: American Regional Cuisine-California and the West II
Last Reviewed: 6/18/2001

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:	CULT221.33

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

Prerequisites/Corequisites:

Recommended Preparation:

Limits on Enrollment:

Schedule of Classes Information:
Description: Basic instruction in the preparation of California cuisine & foods of the West. Recipes are different from those covered in American Cuisine I (Diet 321.27). (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. Prepare soups, salads, meat, fish, poultry, vegetables and desserts.
2. Recognize some of the historical background that influences American cooking.
3. Prepare regional American foods.
4. Evaluate the presentation of each dish.
5. Practice a variety of cooking techniques: baking, braising, sauteeing, and grilling.
6. Garnish each dish creatively and appropriately.
7. Demonstrate the theory of "lightness" in certain dishes.
8. Examine new combinations of flavors and textures in menu items.

Topics and Scope:

In this California cuisine class, the students will prepare foods with a strong focus on plate presentation. The foods grown and used in California and the west will be discussed and used. Lectures will emphasize cooking techniques, the balance of menu items and the creativity of matching foods native to the region.

Assignment:

1. Chef/instructor evaluate 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, This is a degree applicable course but assessment tools based on writing are not included because problem solving assessments and skill demonstrations are more appropriate for this course.	Writing 0 - 0%

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

LAB WORK	Problem solving 10 - 25%

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 10 - 25%

Representative Textbooks and Materials: