CUL 287.2 Course Outline as of Spring 2011

CATALOG INFORMATION

Dept and Nbr: CUL 287.2 Title: INT FREN CUISINE II
Full Title: French Cuisine II
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 287.2

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

Prerequisites/Corequisites:

Recommended Preparation:
Completion of FDNT 387.1 or equivalent experience.

Limits on Enrollment:

Schedule of Classes Information:
Description: Intermediate class in preparation of French stocks, sauces, meat & vegetables, desserts & pastries. (CR/NC option) (Repeat Code 4) Cost: $50.00. (Grade or P/NP)
Prerequisites/Corequisites:
Recommended: Completion of FDNT 387.1 or equivalent experience.
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 be able to:
1. continue to 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. practice advanced techniques particularly relating to classical French cooking and Nouvelle French cooking.
4. practice making advanced soups, sauces, salads, vegetables, meats, and desserts.
5. plan, prepare, consume, and obtain a written critique of a French multi-course dinner within the scope of the class.

Topics and Scope:

I. Lectures
   1. a brief history of foods, herbs, and spices used in the recipes, from 12,000 B.C. to 1900 A.D.
   2. history of cheeses and wines recommended
   3. continued history of the development of French cuisine from 800 A.D. to the present, with changing socio-ecomonic foods and presentation patterms and customs, with attention to regions
   4. history of all recipes used and with their accompanying sauces
   5. special celebrations in the French calendar: their menus and manners of presentation

II. Laboratory
   1. the preparation and presentation of classical French stocks, sauces, crepes, omelettes.
   2. the preparation of more elaborate pates, soups, fish, meats,

vegetables, with appropriate herbs, sauces, and spices.
3. the preparation and presentation of more complex and more complete menus than in French Cuisine I, for family and formal dinners.
4. the preparation of special foods for French celebrations: birthdays, Christmas, New Year's Day, christenings, etc.
5. each class meeting concerns the preparation of a complete meal.

Assignment:

1. Prepare and serve a complete and authentic French dinner for family and/or friends utilizing foods, and recipes discussed and prepared in class.
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 more elaborate presentation of French cuisine.

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 20 - 30%

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 by Child, Bertholle,

and Beck