

**CUL 221.40 Course Outline as of Summer 2011****CATALOG INFORMATION**

Dept and Nbr: CUL 221.40 Title: PACIFIC RIM CUISINE

Full Title: Pacific Rim Cuisine

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	4	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: CULT221.40

**Catalog Description:**

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

**Prerequisites/Corequisites:****Recommended Preparation:****Limits on Enrollment:****Schedule of Classes Information:**

Description: Distinctive food patterns and customs of Pacific Rim countries as related to the Western palate and availability of Western ingredients. Basic instruction in the preparation of meals incorporating Oriental ingredients and techniques with Western lifestyle. (Grade or P/NP)

Prerequisites/Corequisites:

Recommended:

Limits on Enrollment:

Transfer Credit:

Repeatability: Total 2 Times

**ARTICULATION, MAJOR, and CERTIFICATION INFORMATION:**

<b>AS Degree:</b>	<b>Area</b>	Effective:	Inactive:
<b>CSU GE:</b>	<b>Transfer Area</b>	Effective:	Inactive:

<b>IGETC:</b>	<b>Transfer Area</b>	Effective:	Inactive:
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<b>CSU Transfer:</b>	Effective:	Inactive:
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<b>UC Transfer:</b>	Effective:	Inactive:
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**CID:**

**Certificate/Major Applicable:**

Certificate Applicable Course

**COURSE CONTENT**

**Outcomes and Objectives:**

The students will:

1. Prepare four 4-course meals including appetizer or first course, soup or salad, main and dessert.
2. Prepare fish, poultry, meats, vegetables, starches, dairy products, and fruits.
3. Identify and use a combination of Oriental and Western spices, herbs, and other seasonings.
4. Place emphasis on the presentation of each dish.
5. Practice a variety of cooking techniques: steaming, smoking, grilling, stir-frying, etc.
6. Garnish each dish creatively and appropriately.
7. Plan a Pacific Rim menu.
8. Transform traditional Oriental technique and adapt to Western style of cooking.
9. Evaluate new combinations of flavors and textures in menu items.
10. Recognize unusual ingredients indigenous to Pacific Rim cuisine such as taro, 5-star anise, seaweed, star fruit, fermented black beans.
11. Differentiate between Orietanl cooking and Pacific Rim cooking.

**Topics and Scope:**

In this Pacific Rim class, the student will incorporate traditional Oriental ingredients and techniques with current Western style. They will prepare balanced meals with a focus on taste and presentation. Lectures will emphasize the difference between Eastern and Western cuisine and the integration of both.

**Assignment:**

1. Class participation.
2. Preparation of a Pacific Rim menu for one meal.
3. Written evaluation of foods prepared with new combinations of flavors and textures.

**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 - 15%

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

Class performances

Skill Demonstrations  
55 - 75%

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

LAB PERFORMANCE

Exams  
5 - 15%

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

THE STUDENT PREPARES A DISH AND ALSO PARTICIPATES IN THE EVALUATION OF SEVERAL DISHES.

Other Category  
5 - 15%

**Representative Textbooks and Materials:**