

CATALOG INFORMATION

Dept and Nbr: CUL 265.1

Title: BASIC JAPANESE CUISINE

Full Title: Japanese Cuisine 1

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	4	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 265.1

Catalog Description:
Introductory class in preparation of basic Japanese dishes with emphasis on techniques, seasoning and presentation.

Prerequisites/Corequisites:

Recommended Preparation:
Basic cooking knowledge.

Limits on Enrollment:

Schedule of Classes Information:
Description: Introductory class in preparation of basic Japanese dishes with emphasis on techniques, seasoning, and presentation. (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 student will

1. Identify the cultural and historic background of common Japanese foods and methods of preparation.
2. Describe authentic Japanese foods and ingredients used in common Japanese dishes.
3. Practice distinctive Japanese manner of food presentation using specific dishes and bowls.

Topics and Scope:

1. Lecture
 - a. the history and development of Japanese foodstuffs and manner of preparation
 - b. explanation of various ingredients and their availability
 - c. traditional utensils and vessels are introduced and explained as to their usage and function
2. Demonstration
 - a. manner of preparation - soaking, boiling, cutting, grinding, etc.
 - b. use of different seasoning
 - c. cooking methods and presentation
3. Food preparation by students-preparation of a variety of soups, noodles, rice dishes, meats, poultry, fish and vegetables.
4. Evaluation

Students and instructor will sample prepared foods and discuss various aspects of each menu item.

Assignment:

In class:

1. preparation of the dishes

2. evaluation of their methods of preparation and presentation
3. tasting each dish and discussing the success of their effort

Homework:

Students are required to evaluate each lesson as to its success or disappointment, use of new and unfamiliar ingredients, and instructor's explanation and presentation.

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.

Class performances

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 ACTIVE PARTICIPATION

Other Category
10 - 25%

Representative Textbooks and Materials:

Recipes and handouts prepared by instructor.