

CUL 287.29 Course Outline as of Summer 2011**CATALOG INFORMATION**

Dept and Nbr: CUL 287.29 Title: FRENCH CUISINE III

Full Title: French Cuisine III

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: CULT287.29

Catalog Description:

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

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

Description: Basic preparation of French soups, entrees, salads, vegetables, and desserts with an emphasis on Bistro-Style cooking. A complete French meal will be prepared during each class session. (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:
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CSU Transfer:	Effective:	Inactive:
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UC Transfer:	Effective:	Inactive:
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CID:

Certificate/Major Applicable:

Certificate Applicable Course

COURSE CONTENT

Outcomes and Objectives:

The students will:

1. Correctly pronounce and define a selection of French food and menu terms.
2. Recognize the regions of France which have distinct cuisines and discuss modern changes to these cuisines.
3. Determine the characteristics that make up Bistro-Style food.
4. Practice making simple Bistro-style recipes including: soup, sauces, entrees, salads, vegetables and desserts.
5. Identify the structure of several Bistro menus.
6. Plan, prepare, consume, and critique class prepared meals.

Topics and Scope:

- I. France
 - A. history of Bistro-style cooking
 - B. discuss wines as they are used in Bistro-style cooking
 - C. French language - pronunciation
 - D. culture
- II. Menu organization
 - A. examine the difference between classical French menus and Bistro-style menus
 - B. courses
 - C. styles of cuisine
- III. Food preparation
 - A. ingredients
 - B. techniques
 - C. equipment
 - D. preparation of simple Bistro-style soups, sauces, salads, vegetables, entrees, and desserts
 - E. wine pairing

Assignment:

1. Participate in preparation of French meals.
2. Participate in critique of the meals prepared in class.

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 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.

None

Problem solving
0 - 0%

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

Class performances

Skill Demonstrations
65 - 85%

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
15 - 35%

Representative Textbooks and Materials:

Instructor prepared recipes