

CUL 240.2 Course Outline as of Spring 2012**CATALOG INFORMATION**

Dept and Nbr: CUL 240.2 Title: ITALIAN CUISINE 2

Full Title: Italian Cuisine 2

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 240.2

Catalog Description:

Instruction in the preparation of classic Italian cuisine with emphasis on meat, fish and fowl. Use of various Italian cold cuts.

Prerequisites/Corequisites:**Recommended Preparation:**

Basic cooking knowledge.

Limits on Enrollment:**Schedule of Classes Information:**

Description: Instruction in the preparation of classic Italian cuisine with emphasis on meat, fish and fowl. Use of various Italian cold cuts. (Grade or P/NP)

Prerequisites/Corequisites:

Recommended: Basic cooking knowledge.

Limits on Enrollment:

Transfer Credit:

Repeatability: Total 2 Times

Assignment:

In class:

1. Preparation of assigned dishes.
2. Evaluation of food preparation methods.
3. Taste and evaluate the success of each dish in discussion with the instructor and other class members.

Outside of class:

1. Each week, students will prepare at least one dish from the previous lesson at home.
2. Students will evaluate in writing the previous class, recipes they prepared, dishes they tasted, lecture by instructor, their understanding of the materials and topics covered in class, their performance on food preparation at home.

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.

Food Evaluations

Writing
10 - 20%

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

Homework problems, Project: home prepared food item

Problem solving
10 - 30%

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

Preparation and evaluation of cooked recipes

Skill Demonstrations
20 - 40%

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/Participation

Other Category
20 - 40%

Representative Textbooks and Materials:

Recipes and handouts prepared by instructor