CUL 287.26 Course Outline as of Spring 2012

CATALOG INFORMATION

Dept and Nbr: CUL 287.26 Title: ITALIAN CUISINE V
Full Title: Practical Italian Cuisine V
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:	CULT287.26

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

Prerequisites/Corequisites:

Recommended Preparation:
Basic cooking knowledge.

Limits on Enrollment:

Schedule of Classes Information:
Description: Instruction in the preparation of Italian meals. Emphasis will be on fresh flavored pastas. Cooking with wine will be featured. Cost: $50.00 (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:
1. Prepare soups, salads, sauces, pastas, vegetables, meats, fish, poultry, and desserts.
2. Practice making pasta with a pasta machine.
3. Prepare flavored pastas such as carrot, pea, bell pepper, lobster, spinach, and basil.
4. Prepare filled pastas such as half-moon tortellini, twisted tortellini, ravioli, panzarotti, and stuffed shells.
5. Practice cooking with wine as a flavor enhancer.
6. Identify a variety of Italian cheeses.
7. Recognize some of the historical background that influences cuisine.
8. Pronounce the Italian menu items.
9. Engage in a sensory evaluation of one Italian red wine and one Italian white wine.

Topics and Scope:

In this Italian cooking class, the student will prepare traditional and unusual Italian dishes. Lectures will focus on the cooking techniques employed in the food preparation, regions of origin of particular dishes, and historical background of the recipes. Emphasis will be on flavored and stuffed pastas. Cooking with wine as a flavor enhancer will be stressed. The students will taste one Italian red wine and one Italian white wime. Grape varieties and grape growing regions will be highlighted.

Assignment:

In class:
1. to prepare the dishes assigned by the teacher.
2. to evaluate their methods of preparation and that of others.
3. to taste and evaluate the success of each dish in discussion

with 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, lectures by instructor, their understanding of the materials and topics covered in class, their performance on success of the foods they prepared 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.

None	Writing 0 - 0%

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

Homework problems, LAB WORK	Problem solving 10 - 30%

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

Class performances	Skill Demonstrations 10 - 30%

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.

None	Other Category 0 - 0%

Representative Textbooks and Materials: