

CUL 221.36 Course Outline as of Summer 2012**CATALOG INFORMATION**

Dept and Nbr: CUL 221.36 Title: MEDITERR CUISINE

Full Title: Mediterranean Cuisine I

Last Reviewed: 11/14/2022

Units		Course Hours per Week		Nbr of Weeks	Course Hours Total	
Maximum	0.50	Lecture Scheduled	2.50	4	Lecture Scheduled	10.00
Minimum	0.50	Lab Scheduled	0	4	Lab Scheduled	0
		Contact DHR	0		Contact DHR	0
		Contact Total	2.50		Contact Total	10.00
		Non-contact DHR	0		Non-contact DHR	0

Total Out of Class Hours: 20.00

Total Student Learning Hours: 30.00

Title 5 Category: AA Degree Applicable

Grading: Grade or P/NP

Repeatability: 39 - Total 2 Times

Also Listed As:

Formerly: CULT221.36

Catalog Description:

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

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

Description: Professional chef lectures & demonstrates food prep. of Mediterranean area emphasizing the cuisines of Spain, Morocco, Sicily & Greece. Demonstration only. (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. Recognize the geographical location of Spain, Morocco, Sicily and Greece and its influence and the respective cuisine.
2. Recognize the historical background of each country that influences cuisine.
3. Describe traditional foods of a particular country.
4. Define culinary terminology.
5. Compare unique products, specific to a culture.
6. Assess the professional chef use cutlery.
7. Assess artistic presentation of various foods.
8. Describe culinary skills.
9. Evaluate each menu item.
10. Evaluate and discuss each menu item.

Topics and Scope:

1. Discussion and demonstration by a professional chef of the foods of the Mediterranean area focusing on Spain, Morocco, Sicily and Greece.
2. A balanced meal of Catalan, Moroccan, Sicilian and Greek cuisines will be demonstrated.
3. The chef will demonstrate each menu item.
4. Techniques for eye-appealing presentation will be included.
5. The rationale of food combinations will be stressed.
6. The proper use of culinary knives and equipment will be addressed.
7. Each cuisine will be explored to include:
 - A. historical background.
 - B. geographical location.
 - C. traditional and current meal price.
 - D. distinctive foods of a particular culture will be examined.

- E. food patterns will be examined.
8. The students will complete an evaluation each week.

Assignment:

1. The students will complete an evaluation each week.

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.

WEEKLY EVALUATIONS

Writing
40 - 60%

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.

None

Skill Demonstrations
0 - 0%

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

Other Category
40 - 60%

Representative Textbooks and Materials: