CUL 287.6 Course Outline as of Fall 2015

CATALOG INFORMATION

Dept and Nbr: CUL 287.6 Title: REGIONAL CHIN COOK
Full Title: Regional Chinese Cooking
Last Reviewed: 2/9/2015

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:	00 - Two Repeats if Grade was D, F, NC, or NP
Also Listed As:	
Formerly:	CULT 287.6

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: Intermediate instruction in the preparation of representative foods from 4 major styles of Chinese cuisine. (Grade or P/NP)
Prerequisites/Corequisites:
Recommended:
Limits on Enrollment:
Transfer Credit:
Repeatability: Two Repeats if Grade was D, F, NC, or NP

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:
Major Applicable Course

COURSE CONTENT

Outcomes and Objectives:
Upon completion of of the course, students will be able to:
1. Provide student with knowledge of basic regional influences in Chinese cooking and exploring the four regional specialties.
   a. Classify Chinese cooking by four major styles: northern, which revolves around the cuisine of the capital city of Beijing and the Shandong province; eastern or coastal, influenced by the cities of Shanghai and Hangzhou; southern or cantonese, the type of Chinese food first brought to the U.S.; and western, home of spicy food from Sichuan and Hunan.
   b. Employ the use of basic techniques rather than exotic ingredients.
   c. Easily prepare the best of Chinese food from Beijing, Shanghai, Sichuan, and Guangzhou, and enjoy the mastered skills in the process.
   d. Identify the different cultural traditions and table etiquette of the four major regions.

Topics and Scope:

Introduction to the regional influences and its development:
1. methods and techniques of regional differences
2. equipment used in different regions
3. ingredients and condiments distinction
4. meal plan and service
5. cultural traditions
6. food preparation: soups, poultry, meat, seafood, vegetables, rice and noodles, dessert, tea, and wine

Assignment:

1. Students reproduce the demonstrated dish during class hour.

2. Tasting and evaluation of reproduced dishes after lab hour.
3. Weekly home cooking assigments and evaluation reports.

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.

Worksheets	Writing 10 - 20%

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.

Preparing and evaluating recipes	Skill Demonstrations 50 - 70%

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.

Recipe journal; attendance and participation	Other Category 20 - 30%

Representative Textbooks and Materials:
Instructor prepared materials