

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 assignments 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