CUL 275.50 Course Outline as of Fall 2015

CATALOG INFORMATION

Dept and Nbr: CUL 275.50 Title: MOROCCAN CUISINE Full Title: Moroccan Cuisine Last Reviewed: 2/9/2015

Units		Course Hours per Week		Nbr of Weeks	Course Hours Total	
Maximum	2.00	Lecture Scheduled	1.50	17.5	Lecture Scheduled	26.25
Minimum	0.25	Lab Scheduled	2.50	2	Lab Scheduled	43.75
		Contact DHR	0		Contact DHR	0
		Contact Total	4.00		Contact Total	70.00
		Non-contact DHR	0		Non-contact DHR	0

Total Out of Class Hours: 52.50

Total Student Learning Hours: 122.50

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:	

Catalog Description:

Cultural foods, historical food trends and customs as related to gourmet, regional, national and international cuisines. Preparation of a variety of dishes common to Moroccan cuisine.

Prerequisites/Corequisites:

Recommended Preparation:

Limits on Enrollment:

Schedule of Classes Information:

Description: Cultural foods, historical food trends and customs as related to gourmet, regional, national and international cuisines. Preparation of a variety of dishes common to Moroccan cuisine. (Grade or P/NP) Prerequisites/Corequisites: Recommended: Limits on Enrollment: Transfer Credit:

ARTICULATION, MAJOR, and CERTIFICATION INFORMATION:

AS Degree: CSU GE:	Area Transfer Area	Effective: Effective:	Inactive: 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 this course, the student will be able to:

1. Define and describe the differences among ethnic cuisine, regional cuisine, and national cuisine.

2. Utilize a variety of cooking techniques to prepare recipes.

- 3. Select and utilize appropriate cooking and service wares to prepare and serve recipes.
- 4. Select ingredients based on geographical location and climate and utilize them to prepare dishes common to a particular ethnic cuisine.
- 5. Describe the eating patterns and lifestyles common to a particular ethnic cuisine.
- 6. Discuss the historical influences of other countries and cuisines on a particular ethnic cuisine.
- 7. Identify and describe the ways foods are used for nutritional, medicinal and/or ceremonial/religious purposes.

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Topics and Scope:

- I. Definitions
 - A. National cuisine
 - B. Regional cuisine
 - C. Ethnic cuisine
- D. Cooking terminology
- II. Styles of Cooking
- A. Dry heat
- B. Moist heat
- C. Combination cooking
- III. Cooking Equipment
- A. Pots and pans
- B. Ovens and stoves
- C. Utensils
- D. Serving bowls and platters
- IV. Ingredients Based on Geographical Location and Climate
 - A. Fresh

- B. Dried
- C. Canned
- D. Frozen
- E. Seasonal
- F. Herbs and spices
- G. Oils and vinegars
- V. Eating Patterns and Lifestyles
- A. Vegetarian
- B. Meat based diet
- C. Stationary vs. mobile
- D. Home cooking vs. prepared foods
- E. Environmental and health-related considerations
- VI. Historical Influences of Other Countries and Cuisines
 - A. Immigration
 - B. Politics/colonialization
 - C. Religion
- D. Environment
- E. Geography
- F. Trade/commerce
- VII. Foods Used for Specific Purposes
- A. Nutritional
- B. Medicinal
- C. Ceremonial/religious

Assignment:

- 1. Reading, approximately 3-5 pages per week.
- 2. Keep a recipe journal.

3. Complete worksheet(s) on aspects of cuisine, e.g., equipment identification, terminology, ingredients, cooking methods, historical influences.

Lab:

- 1. Prepare assigned recipes.
- 2. Taste and evaluate the success of recipes prepared in class.

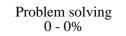
Methods of Evaluation/Basis of Grade:

Writing: Assessment tools that demonstrate writing skills and/or require students to select, organize and explain ideas in writing.

Worksheets

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

Writing 10 - 20%



None

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

performance exams.

Preparing and evaluating recipes

Exams: All forms of formal testing, other than skill performance exams.

None

Other: Includes any assessment tools that do not logically fit into the above categories.

Recipe journal; attendance and participation

Representative Textbooks and Materials:

Instructor prepared materials

Skill Demonstrations
50 - 70%

Exams 0 - 0%

Other Category 20 - 30%