

**CUL 287.27 Course Outline as of Fall 2005****CATALOG INFORMATION**

Dept and Nbr: CUL 287.27 Title: ITALIAN CUISINE VI

Full Title: Regional Italian Cuisine VI

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	8	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: CULT287.27

**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: Recomm: Basic cooking knowledge. Instruction in the preparation of balanced Italian meals including soups, salads, sauces, pastas, vegetables, meats, fish, poultry &amp; desserts. Regional foods will be included. (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:**

The student will:

1. Prepare soups, salads, sauces, pastas, vegetables meats, fish, poultry and desserts.
2. Practice making pasta with a pasta machine.
3. Cook with wine as a flavor enhancer.
4. Identify a variety of Italian cheeses.
5. Recognize some of the historical background that influences cuisine.
6. Pronounce the Italian menu items.
7. Engage in a sensory evaluation of one Italian red wine and one Italian white wine.
8. Prepare regional dishes.
9. Taste and evaluate a variety of Italian liquors.

**Topics and Scope:**

In this Italian cooking class the students will prepare complete and balanced meals. Regional dishes will be cooked. Factors affecting regional dishes will be explored. Lectures will focus on cooking techniques, balance in the meal, and food presentation. The students will taste one Italian red wine and one Italian white wine. Grape varieties and grape growing regions will be highlighted. Italian liquors will be tasted and examined.

**Assignment:**

**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 - 50%

**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 AND ATTITUDE; FEAST PROJECT,  
ITALIAN PROJECT, AND SHOW AND TELL

Other Category  
10 - 60%

**Representative Textbooks and Materials:**