

**CUL 222 Course Outline as of Fall 2020****CATALOG INFORMATION**

Dept and Nbr: CUL 222 Title: CUL TOUR OF SONOMA CO

Full Title: A Culinary Tour of Sonoma County

Last Reviewed: 10/14/2013

Units		Course Hours per Week		Nbr of Weeks	Course Hours Total	
Maximum	1.50	Lecture Scheduled	1.50	17.5	Lecture Scheduled	26.25
Minimum	1.50	Lab Scheduled	0	4	Lab Scheduled	0
		Contact DHR	0		Contact DHR	0
		Contact Total	1.50		Contact Total	26.25
		Non-contact DHR	0		Non-contact DHR	0

Total Out of Class Hours: 52.50

Total Student Learning Hours: 78.75

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 222

**Catalog Description:**

Introduction to regionally based cuisine, focusing on the bountiful array of foods grown and produced in Sonoma County. Through lectures and field trips, students make a connection to Sonoma County's food and the people who produce it.

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

Description: Introduction to regionally based cuisine, focusing on the bountiful array of foods grown and produced in Sonoma County. Through lectures and field trips, students make a connection to Sonoma County's food and the people who produce it. (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:**

<b>AS Degree:</b>	<b>Area</b>	Effective:	Inactive:
<b>CSU GE:</b>	<b>Transfer Area</b>	Effective:	Inactive:

<b>IGETC:</b>	<b>Transfer Area</b>	Effective:	Inactive:
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<b>CSU Transfer:</b>	Effective:	Inactive:
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<b>UC Transfer:</b>	Effective:	Inactive:
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**CID:**

**Certificate/Major Applicable:**

Both Certificate and Major Applicable

## **COURSE CONTENT**

### **Student Learning Outcomes:**

At the conclusion of this course, the student should be able to:

1. Demonstrate an appreciation of Sonoma County's regional based cuisine.
2. Demonstrate knowledge of the array of foods grown and produced in Sonoma County.
3. Explain the importance of using local and seasonal food.

### **Objectives:**

Upon completion of this course, the student will be able to:

1. Describe the regional attributes contributing to Sonoma County's culinary bounty.
2. Identify the leading food producers in Sonoma County.
3. Explain the importance and benefits related to regionally based cuisine.
4. Identify and select foods grown in their proper season.
5. Identify, locate, and select locally grown and produced products.

### **Topics and Scope:**

- I. Overview
  - A. Regional attributes
    1. Climate
    2. Soil
    3. Geography
  - B. Portraits of the region's food producers
    1. Cheesemakers
    2. Dairy farmers
    3. Bread makers
    4. Farmers
    5. Chefs
  - C. Regionally based cuisine
  - D. Sustainable food production and consumption
  - E. Eating in season

## II. Introduction to the region's cuisine

- A. Meats, fish, poultry
- B. Dairy
- C. Produce
- D. Prepared foods
- E. Oils, vinegars, and honey
- F. Wine

## III. Resources for food products in Sonoma County

- A. Farms
  - 1. Meat
  - 2. Poultry
  - 3. Eggs
  - 4. Vegetables
  - 5. Mushrooms
  - 6. Oils, vinegars, and honey
  - 7. Wine
  - 8. Orchards
  - 9. Sea food
- B. Dairies
  - 1. Milk
  - 2. Cheese
- C. Food producers
  - 1. Jams and jellies
  - 2. Honey
  - 3. Prepared foods
  - 4. Oils and vinegars
  - 5. Wholesale bakeries
- D. Retail outlets
  - 1. Retail bakeries
  - 2. Grocery stores
  - 3. Farmer's markets
  - 4. Specialty shops
  - 5. Butchers
  - 6. Fish and seafood markets
- E. Wine and dining
  - 1. Restaurants
  - 2. Wineries
  - 3. Tasting rooms
- F. Special events
  - 1. Showcase events
  - 2. Food tasting events
  - 3. Wine tasting event

### **Assignment:**

1. Reading: 10-15 pages per week.
2. Create a menu featuring the diversity of Sonoma County products.
3. Conduct an interview with a Sonoma County food producer or chef. Write an interview report highlighting the interviewee's contribution to regional cuisine (3-5 pages).
4. Visit at least 2 Sonoma County farmer's markets; write a report comparing and contrasting the markets (3-5 pages).
5. Field trips to Sonoma County food producers (2-3) during regularly scheduled class sessions;

field notes.

### 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.

Reports; field notes

Writing  
60 - 80%

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

Menu

Problem solving  
10 - 20%

**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 and participation

Other Category  
10 - 20%

### Representative Textbooks and Materials:

The New Cook's Tour of Sonoma. Michele Anna Jordan, Sasquatch Books, 2002 (classic)  
Instructor prepared materials.