

CATALOG INFORMATION

Dept and Nbr: CUL 221.45 Title: ENTREES-SOUTHWEST
Full Title: American Regional Cuisine-Southwest
Last Reviewed: 6/18/2001

Units		Course Hours per Week		Nbr of Weeks	Course Hours Total	
Maximum	0.50	Lecture Scheduled	1.50	4	Lecture Scheduled	6.00
Minimum	0.50	Lab Scheduled	2.00	2	Lab Scheduled	8.00
		Contact DHR	0		Contact DHR	0
		Contact Total	3.50		Contact Total	14.00
		Non-contact DHR	0		Non-contact DHR	0

Total Out of Class Hours: 12.00

Total Student Learning Hours: 26.00

Title 5 Category: AA Degree Applicable
Grading: Grade or P/NP
Repeatability: 04 - Different Topics
Also Listed As:
Formerly: CULT221.45

Catalog Description:
Professional chefs present theory, demonstrate techniques, supervise production and critique student production of a variety of foods.

Prerequisites/Corequisites:

Recommended Preparation:

Limits on Enrollment:

Schedule of Classes Information:
Description: Basic instruction in the cuisine and foods of the American Southwest. Professional Chef presents theory, demonstrates technique, and supervises production of a variety of recipes using foods of the Southwest. (Grade or P/NP)
Prerequisites/Corequisites:
Recommended:
Limits on Enrollment:
Transfer Credit:

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:

Not Certificate/Major Applicable

COURSE CONTENT

Outcomes and Objectives:

The students will be able to:

- 1) understand the historical background that has influenced the cuisine's of the Southwest;
- 2) recognize and use ingredients from cultures that have had a strong influence on Southwestern cuisine, such as: Mexico, Central America, and Native Americans;
- 3) examine new combinations of colors, flavors, and textures in menu items;
- 4) prepare a variety of dishes utilizing special cooking techniques typical of the region; and,
- 5) practice appropriate plate presentations and garnishes for each dish prepared.

Topics and Scope:

History of Southwestern Regional Cooking.

Cultural influences on the foods of the Southwest.

Color, flavor, and texture combinations.

Preparation, presentation and garnishing of foods of the Southwest.

Assignment:

The students will complete lab assignments and will be evaluated by Chef/Instructor.

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, This is a degree applicable course but assessment tools based on writing are not included because problem solving assessments and skill demonstrations are more appropriate for this course.

Writing
0 - 0%

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

Lab reports

Problem solving
10 - 25%

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

Class performances

Skill Demonstrations
60 - 80%

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 - 25%

Representative Textbooks and Materials:
None - handouts are used.