

**CUL 287.11 Course Outline as of Fall 2005****CATALOG INFORMATION**

Dept and Nbr: CUL 287.11 Title: ADV ITALIAN CUISINE

Full Title: Advanced Italian Cuisine III

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: CULT287.11

**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: Adv instruction in the preparation of Italian family meals for entertaining &amp; special occasions. Cost \$50.00. (Grade or P/NP)

Prerequisites/Corequisites:

Recommended: Basic cooking knowledge.

Limits on Enrollment:

Transfer Credit:

Repeatability: Total 2 Times

## **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:
<b>CSU Transfer:</b>		Effective:	Inactive:
<b>UC Transfer:</b>		Effective:	Inactive:

### **CID:**

### **Certificate/Major Applicable:**

Certificate Applicable Course

## **COURSE CONTENT**

### **Outcomes and Objectives:**

The student will:

1. Identify a variety of Italian cheeses.
2. Prepare soups, salads, sauces, vegetables, pastas, desserts, introduction to the preparation of meat, fish, and poultry
3. Demonstrate the skill of pasta making.
4. Observe the techniques of flambeing.
5. Recognize some of the historical background that influences regional Italian cooking.
6. Practice pronunciation of Italian menu items.
7. Examine nutritional information.
8. Engage in a sensory evaluation of one Italian red wine and one Italian white wine.

### **Topics and Scope:**

In this advanced Italian cooking class the student will prepare traditional and unusual Italian dishes with focus on variety meats. Lectures will emphasize the cooking techniques employed in the food preparation, regions of origin of particular dishes, and historical background of the recipes. Emphasis is placed on plate presentation. A special vinegar presentation and tasting is featured. The student will taste one Italian red and one Italian white wine. Grape varieties and grape growing regions will be reviewed.

### **Assignment:**

In class:

1. to prepare the dishes assigned by the teacher.
2. to evaluate their methods of preparation and that of others.
3. to taste and evaluate the success of each dish in discussion with instructor and other class members.

Outside of class:

1. Each week, students will prepare at least one dish from the previous lesson at home.
2. Students will evaluate in writing the previous class, recipes they prepared, dishes they tasted, lecture by instructor, their understanding of materials and topics covered in class, and their performance on success of the foods they prepared at home.

### 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, PROJECTS

Problem solving  
10 - 30%

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

PREPARATION AND EVALUATION

Skill Demonstrations  
10 - 30%

**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.

None

Other Category  
0 - 0%

### Representative Textbooks and Materials: