

CUL 240.2 Course Outline as of Spring 2002**CATALOG INFORMATION**

Dept and Nbr: CUL 240.2 Title: ITALIAN CUISINE 2

Full Title: Italian Cuisine 2

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: CULT 240.2

Catalog Description:

Instruction in the preparation of classic Italian cuisine with emphasis on meat, fish and fowl. Use of various Italian cold cuts.

Prerequisites/Corequisites:**Recommended Preparation:**

Basic cooking knowledge.

Limits on Enrollment:**Schedule of Classes Information:**

Description: Instruction in the preparation of classic Italian cuisine with emphasis on meat, fish and fowl. Use of various Italian cold cuts. (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 less commonly known soups, salads, sauces, vegetables, pastas, meat, fish, poultry and desserts.
2. Practice making pasta by hand and with pasta machine.
3. Identify some of the historical background that influences cuisine.
4. Identify a variety of Italian cold cuts and their uses.
5. Observe the instructor's demonstration of techniques and recipe presentation.
6. Use safety and sanitation techniques to prepare all dishes safely.
7. Participate in sensory evaluation of one Italian red and/or one Italian white wine.
8. Observe techniques of flambeing demonstrated by the instructor.
9. Pronounce the Italian menu items correctly.

Topics and Scope:

In this Italian cooking class the student will prepare traditional and unusual Italian dishes. Lectures will focus on

1. cooking techniques employed in the preparation of Italian food.
2. regions of origin of particular dishes and historical background of the recipes.
3. nutritional information of foods
4. one Italian red wine and/or one Italian white wine is discussed and tasted each week
5. grape varieties and grape growing regions will be highlighted.
6. Discussion and use of Italian cold cuts:
 - a. prosciutto: domestic, imported
 - b. mortadella
 - c. sopresalta
7. Wine service

Assignment:

In class:

1. Preparation of assigned dishes.
2. Evaluation of food preparation methods.
3. Taste and evaluate the success of each dish in discussion with the 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 the materials and topics covered in class, their performance on food preparation 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.

Food Evaluations

Writing
10 - 20%

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

Homework problems, Project: home prepared food item

Problem solving
10 - 30%

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

Preparation and evaluation of cooked recipes

Skill Demonstrations
20 - 40%

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/Participation

Other Category
20 - 40%

Representative Textbooks and Materials:

Recipes and handouts prepared by instructor