

CATALOG INFORMATION

Dept and Nbr: CUL 287.7      Title: CHIN DIM SUM COOK  
Full Title: Chinese Dim Sum Cooking  
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	4	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 287.7

**Catalog Description:**  
Distinctive foods, food patterns, and customs as related to gourmet, regional, national, and international cuisines.

**Prerequisites/Corequisites:**

**Recommended Preparation:**

**Limits on Enrollment:**

**Schedule of Classes Information:**  
Description: Intermed instruction in the preparation of Chinese appetizers, incl: egg rolls, wontons, potstickers & steamed buns. (CR/NC option) (Repeat Code 4) Cost: \$45.00. (Grade or P/NP)  
Prerequisites/Corequisites:  
Recommended:  
Limits on Enrollment:  
Transfer Credit:

Repeatability: Total 2 Times

## **ARTICULATION, MAJOR, and CERTIFICATION INFORMATION:**

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

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

**Certificate/Major Applicable:**

Certificate Applicable Course

## **COURSE CONTENT**

### **Outcomes and Objectives:**

Employ the knowledge and skills of the basic principles and techniques used in dim sum cooking, and freely adjust, invent, and build upon them to create endless variety.

The student will be able to:

1. Recall the historical background of dim sum and tea house establishments.
2. Identify the different categories of tea and practice the proper way of brewing tea.
3. Apply the basic principles and techniques of the making of the dough or wrapper and fillings, and incorporate these into student creations.
4. Practice the proper ways of steaming, braising, frying, deep frying, and baking.
5. Appraise the dim sum when dining out.

### **Topics and Scope:**

1. The background and development of Chinese tea house and dim sum food.
2. On drinking tea and its etiquette.
3. Usage and care of the Chinese equipment and tools.
4. Various classic wraps and fillings for making dim sum.
5. Ingredients and condiments.
6. Table etiquette and food service.
7. Food preparation: dim sum, rice and noodles, fresh and preserved vegetables, dessert, and beverages

### **Assignment:**

1. Students will reproduce demonstrated dishes during class.
2. Instructor and students will taste and evaluate prepared dishes in class.

3. Weekly assigned home cooking projects and evaluation reports turned in at each class meeting.

### 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, Field work, Lab reports

Problem solving  
0 - 0%

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

Class performances, Field work, CLASS LAB PARTICIPATION

Skill Demonstrations  
0 - 50%

**Exams:** All forms of formal testing, other than skill performance exams.

Completion

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:

various recommended texts displayed and discussed during class