

CATALOG INFORMATION

Dept and Nbr: CUL 270.1

Title: THAI CUISINE

Full Title: Thai Cuisine

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: 39 - Total 2 Times

Also Listed As:

Formerly: CULT 270.1

Catalog Description:
Professional chef presents lectures on distinctive food patterns and dietary customs of Thailand. Demonstration and hands-on preparation of Thai cuisine.

Prerequisites/Corequisites:

Recommended Preparation:

Limits on Enrollment:

Schedule of Classes Information:
Description: Professional Chef presents lectures on distinctive food patterns and dietary customs of Thailand. Demonstration and hands-on preparation of Thai cuisine. (Grade or P/NP)
Prerequisites/Corequisites:
Recommended:
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. Recognize unusual ingredients indigenous to Thailand.
2. Differentiate between Thai cooking & cooking of other Pacific Rim countries.
3. Examine Thai customs as they relate to Thai eating patterns.
4. Prepare four regional meals using ingredients that are indigenous to those regions.
5. Identify and use Thai spices, herbs and other seasonings.
6. Practice presentation techniques for each dish.
7. Garnish each dish creatively and appropriately as is the propensity of most Thai people.
8. Practice a variety of cooking techniques.
9. Evaluate new flavor principles that can be used to adapt western recipes using Thai ingredients.

Topics and Scope:

In this Thai cooking class, the student will examine Thai cooking, distinguishing Thai ingredients as available here in the West. They will prepare four traditional meals with a focus on taste and presentation. Lectures will emphasize the origins of Thai cuisine based on different social customs, geography within the country, and religious practices.

1. Thai ingredients:
 - a. lemon grass
 - b. dried shrimp paste
 - c. Laos powder
 - d. tamarind
2. Thai Cooking Customs
3. Cooking Techniques
 - a. steaming

- b. grinding of spices
 - c. stir-frying
 - d. deep frying
4. Garnishing and plate presentation

Assignment:

1. Restaurant menu and/or Thai cookbook assignment.
2. Practical lab work on various Thai cooking techniques.
3. Evaluate and critique recipes.

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 WORK

Problem solving
10 - 25%

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

Preparation and evaluation of cooked recipes.

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, including clean up.

Other Category
10 - 25%

Representative Textbooks and Materials:

Recipes and handouts prepared by instructor.