

CATALOG INFORMATION

Dept and Nbr: CUL 287.12 Title: CLASS ITALIAN CUISN
Full Title: Classical Italian Cuisine IV
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: 04 - Different Topics
Also Listed As:
Formerly: CULT287.12

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: Preparation of classical Italian dishes with an emphasis on relating items & entertaining. (Grade or P/NP)
Prerequisites/Corequisites:
Recommended: Basic cooking knowledge.
Limits on Enrollment:
Transfer Credit:
Repeatability: Different Topics

ARTICULATION, MAJOR, and CERTIFICATION INFORMATION:

AS Degree:	Area	Effective:	Inactive:
CSU GE:	Transfer Area	Effective:	Inactive:

IGETC:	Transfer Area	Effective:	Inactive:
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CSU Transfer:	Effective:	Inactive:
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UC Transfer:	Effective:	Inactive:
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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, pastas, vegetables, meat, fish, poultry, and desserts.
3. Demonstrate the skill of pasta making.
4. Recognize some of the historical background that influences regional Italian cooking.
5. Practice pronunciation of Italian menu items.
6. Participate in and olive oil tasting.
7. Engage in a sensory evaluation of one Italian red wine and one Italian white wine.

Topics and Scope:

In this classical Italian cooking class the student will prepare traditional and unusual Italian dishes with focus on plate presentation. Lectures will emphasize the cooking techniques employed, regions of origin of particular dishes, and historical background of the recipes. Nutritional information is examined. A special olive oil presentation and tasting is featured. The student will taste one Italian red and one white wine. Grape varieties and grape growing regions will be reviewed.

Assignment:

In class:

1. to prepare the dishes assigned by the instructor.
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 the 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 EVALATION

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: