

CATALOG INFORMATION

Dept and Nbr: CUL 221.45      Title: ENTREES-SOUTHWEST  
Full Title: American Regional Cuisine-Southwest  
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: 04 - Different Topics  
Also Listed As:  
Formerly: CULT221.45

**Catalog Description:**  
Professional chefs present theory, demonstrate techniques, supervise production and critique student production of a variety of foods.

**Prerequisites/Corequisites:**

**Recommended Preparation:**

**Limits on Enrollment:**

**Schedule of Classes Information:**  
Description: Basic instruction in the cuisine and foods of the American Southwest. Professional Chef presents theory, demonstrates technique, and supervises production of a variety of recipes using foods of the Southwest. (Grade or P/NP)  
Prerequisites/Corequisites:  
Recommended:  
Limits on Enrollment:  
Transfer Credit:

Repeatability: Different Topics

## **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:**

Not Certificate/Major Applicable

## **COURSE CONTENT**

### **Outcomes and Objectives:**

The students will be able to:

- 1) understand the historical background that has influenced the cuisine's of the Southwest;
- 2) recognize and use ingredients from cultures that have had a strong influence on Southwestern cuisine, such as: Mexico, Central America, and Native Americans;
- 3) examine new combinations of colors, flavors, and textures in menu items;
- 4) prepare a variety of dishes utilizing special cooking techniques typical of the region; and,
- 5) practice appropriate plate presentations and garnishes for each dish prepared.

### **Topics and Scope:**

History of Southwestern Regional Cooking.

Cultural influences on the foods of the Southwest.

Color, flavor, and texture combinations.

Preparation, presentation and garnishing of foods of the Southwest.

### **Assignment:**

The students will complete lab assignments and will be evaluated by Chef/Instructor.

### **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 reports

Problem solving  
10 - 25%

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

Class performances

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.

Other Category  
10 - 25%

**Representative Textbooks and Materials:**  
None - handouts are used.