

CATALOG INFORMATION

Dept and Nbr: CUL 287.6      Title: REGIONAL CHIN COOK  
Full Title: Regional Chinese Cooking  
Last Reviewed: 2/9/2015

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 287.6

**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: Intermediate instruction in the preparation of representative foods from 4 major styles of Chinese cuisine. (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>
<b>CSU Transfer:</b>		<b>Effective:</b>	<b>Inactive:</b>
<b>UC Transfer:</b>		<b>Effective:</b>	<b>Inactive:</b>

**CID:**

**Certificate/Major Applicable:**

Major Applicable Course

## **COURSE CONTENT**

### **Outcomes and Objectives:**

Upon completion of of the course, students will be able to:

1. Provide student with knowledge of basic regional influences in Chinese cooking and exploring the four regional specialties.
  - a. Classify Chinese cooking by four major styles:  
northern, which revolves around the cuisine of the capital city of Beijing and the Shandong province; eastern or coastal, influenced by the cities of Shanghai and Hangzhou; southern or cantonese, the type of Chinese food first brought to the U.S.; and western, home of spicy food from Sichuan and Hunan.
  - b. Employ the use of basic techniques rather than exotic ingredients.
  - c. Easily prepare the best of Chinese food from Beijing, Shanghai, Sichuan, and Guangzhou, and enjoy the mastered skills in the process.
  - d. Identify the different cultural traditions and table etiquette of the four major regions.

### **Topics and Scope:**

Introduction to the regional influences and its development:

1. methods and techniques of regional differences
2. equipment used in different regions
3. ingredients and condiments distinction
4. meal plan and service
5. cultural traditions
6. food preparation: soups, poultry, meat, seafood, vegetables, rice and noodles, dessert, tea, and wine

### **Assignment:**

1. Students reproduce the demonstrated dish during class hour.

2. Tasting and evaluation of reproduced dishes after lab hour.
3. Weekly home cooking assignments and evaluation reports.

### 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.

Worksheets

Writing  
10 - 20%

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

None

Problem solving  
0 - 0%

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

Preparing and evaluating recipes

Skill Demonstrations  
50 - 70%

**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.

Recipe journal; attendance and participation

Other Category  
20 - 30%

### Representative Textbooks and Materials:

Instructor prepared materials