

## **SYLLABUS**

<b>DATE OF LAST REVIEW:</b>	<b>06/18/2019</b>
<b>CIP CODE:</b>	<b>12.0505</b>
<b>SEMESTER:</b>	<b>DEPARTMENTAL SYLLABUS</b>
<b>COURSE TITLE:</b>	<b>International Cooking</b>
<b>COURSE NUMBER:</b>	<b>CULN 0160</b>
<b>CREDIT HOURS:</b>	<b>2</b>
<b>INSTRUCTOR:</b>	<b>DEPARTMENTAL SYLLABUS</b>
<b>OFFICE LOCATION:</b>	<b>DEPARTMENTAL SYLLABUS</b>
<b>OFFICE HOURS:</b>	<b>DEPARTMENTAL SYLLABUS</b>
<b>TELEPHONE:</b>	<b>DEPARTMENTAL SYLLABUS</b>
<b>EMAIL:</b>	<b>DEPARTMENTAL SYLLABUS</b>
<b>PREREQUISITES:</b>	<b>ServSafe / Cooking Methods</b>

**REQUIRED TEXT AND MATERIALS:** Please check with the KCKCC bookstore, <http://www.kckccbookstore.com> for the required text for your particular class.

**COURSE DESCRIPTION:** Students will explore several different regions of World Cuisine, learning to apply basic cooking methods for each region including spices, meats and side dishes.

**METHOD OF INSTRUCTION:** A variety of instructional methods may be used depending on content area. These include but are not limited to: lecture, multimedia, cooperative/collaborative learning, labs and demonstrations, projects and presentations, speeches, debates, panels, conferencing, performances, and learning experiences outside the classroom. Methodology will be selected to best meet student needs.

### **COURSE OUTLINE:**

- I. Latin America/Caribbean/European Latin
  - A. Geographical locations and countries
  - B. History
  - C. Flavors and seasonings
  - D. Discover cooking methods associated with Latin/Caribbean cooking
  - E. Traditional recipes
- II. Asian Rim
  - A. Geographical locations and countries

- B. History
  - C. Flavors and seasonings
  - D. Discover cooking methods associated with Asian Rim cooking
  - E. Traditional recipes
- III. Mediterranean Rim
- A. Geographical locations and countries
  - B. History
  - C. Flavors and seasonings
  - D. Discover cooking methods associated with Mediterranean cooking
  - E. Traditional Recipes

### **EXPECTED LEARNER OUTCOMES:**

- A. The student will be able to explore the geography, history, flavors, cooking methods and cuisines traditional to the Latin American, European Latin and Caribbean regions
- B. The student will be able to explore the geography, history, flavors, cooking methods and cuisines traditional to the Asian Rim.
- C. The student will be able to explore the geography, history, flavors, cooking methods and cuisines traditional to the Mediterranean Rim.
- D. The student will be able to research and present a country outside the United States and prepare dishes of that culture.

### **COURSE COMPETENCIES:**

Upon successful completion of this course:

*The student will be able to explore the geography, history, flavors, cooking methods and cuisines traditional to the Latin American, European Latin and Caribbean regions*

- 1. The student will be able to identify the spices prevalent to countries in this region.
- 2. The student will be able to discuss some history of countries in these regions and how that plays a role in the food.
- 3. The student will be able to practice cooking methods utilized in these countries.
- 4. The student will be able to explore and use flavorings and seasonings.
- 5. The student will be able to prepare recipes common in these countries.

*The student will be able to explore the geography, history, flavors, cooking methods and cuisines traditional to the Asian Rim.*

- 6. The student will be able to identify the spices prevalent to countries in this region.
- 7. The student will be able to discuss some history of countries in these regions and how that plays a role in the food.
- 8. The student will be able to practice cooking methods utilized in these countries.
- 9. The student will be able to explore and use flavorings and seasonings.
- 10. The student will be able to prepare recipes common in these countries.

*The student will be able to explore the geography, history, flavors, cooking methods and cuisines traditional to the Mediterranean Rim.*

- 11. The student will be able to identify the spices prevalent to countries in this region.

12. The student will be able to discuss some history of countries in these regions and how that plays a role in the food.
13. The student will be able to practice cooking methods utilized in these countries.
14. The student will be able to explore and use flavorings and seasonings.
15. The student will be able to prepare recipes common in these countries.

*The student will be able to research and present a country outside the United States and prepare dishes of that culture.*

16. The student will be able to identify the spices prevalent to country of the students' choice.
17. The student will be able to discuss some history of countries in these regions and how that plays a role in the food.
18. The student will be able to practice cooking methods utilized in their country.
19. The student will be able to explore and use flavorings and seasonings.
20. The student will be able to prepare recipes common in these countries.
21. The student will be able to develop and prepare chosen dishes in the style of the country of choice.

**ASSESSMENT OF LEARNER OUTCOMES:** Student progress is evaluated by means that include, but are not limited to, exams, written assignments, and class participation.

**SPECIAL NOTES:**

This syllabus is subject to change at the discretion of the instructor. Material included is intended to provide an outline of the course and rules that the instructor will adhere to in evaluating the student's progress. However, this syllabus is not intended to be a legal contract. Questions regarding the syllabus are welcome any time.

Kansas City Kansas Community College is committed to an appreciation of diversity with respect for the differences among the diverse groups comprising our students, faculty, and staff that is free of bigotry and discrimination. Kansas City Kansas Community College is committed to providing a multicultural education and environment that reflects and respects diversity and that seeks to increase understanding.

Kansas City Kansas Community College offers equal educational opportunity to all students as well as serving as an equal opportunity employer for all personnel. Various laws, including Title IX of the Educational Amendments of 1972, require the college's policy on non-discrimination be administered without regard to race, color, age, sex, religion, national origin, physical handicap, or veteran status and that such policy be made known.

Kansas City Kansas Community College complies with the Americans with Disabilities Act. If you need accommodations due to a documented disability, please contact the Director of the Academic Resource Center, in Rm. 3354 or call at: 288-7670.