

SOUTHEAST COMMUNITY COLLEGE
COURSE SYLLABUS
Community Services and Extended Learning
Revision Date: 08-26-19

[Syllabus Statements](#)

I. CATALOG DESCRIPTION

Course Number: FSDT2222
Course Title: International Cuisine
Pre-requisite(s): FSDT1020
Co-requisite(s): FSDT1040

Catalog Description: Exploration of foods from countries and regions worldwide. History and make up of these foods and their origins.

Credit Hours: 2.0
Class Hours: 15
Lab Hours: 45
Total Contact Hours: 60

II. COURSE OBJECTIVES: *Course will:*

A. Identify the geographic, climate, history, and cultural factors that have influenced the food cutoffs of these regions and countries

III. STUDENT LEARNING OUTCOMES AND GENERAL EDUCATION LEARNING OUTCOMES:

A. Student Learning Outcomes: *Student will be able to:*

1. Trace the development of cuisine in various countries.
2. Identify the geographic, climate, history, and cultural factors that have influenced the food cutoffs of these regions and countries
3. Prepare foods from those countries
4. Identify and use utensils, pots and pans and demonstrate safe practices for any stoves, mixers, ovens, etc.
5. Demonstrate knife skills, hand tools and equipment, emphasizing proper safety techniques
6. Utilize standard weights and measures to demonstrate proper scaling and measurement techniques.
7. Prepare Sushi
8. Prepare and evaluate food from France, India, Japan, China, Italy, Greece and Spain.
9. Recognize the difference between geographic culture and food from those countries.

B. General Education Learning Outcomes (GELOs)

1. GELO #1: Oral Communication
Outcome 1: Develop a central idea for presentations.

IV. CONTENT/TOPICAL OUTLINE (*course outline may provide more detailed information*)

- A. France
- B. India
- C. Japanese
- D. Chinese
- E. Mediterranean
- F. Thai/Asian
- G. German

V. INSTRUCTIONAL MATERIALS

- A. Required Text(s): *International Cooking (A Culinary Journal)* by Patricis A Heyman ISBN: 10:10 0-13-212611-7; Copyright: 2012
- B. Other Resources:
 - 1. Online websites/audiovisuals
 - 2. Class presentations
 - 3. Computer with internet access

VI. METHODS OF PRESENTATION/INSTRUCTION

- A. Methods of presentation typically include a combination of the following:
 - 1. Lecture, Lab work
 - 2. Power Point, Handouts
 - 3. Videos
 - 4. Class Discussion/Presentations/Small Group Work

VII. METHODS OF EVALUATION

- A. Methods of evaluation typically include a combination of the following:
 - 1. Lab Performance
 - 2. Chapter Questions
 - 3. Quizzes
 - 4. Final Exam
- B. SCC STANDARD GRADING SCALE POLICY:

A+	95-100	C+	75-79
A	90-94	C	70-74
B+	85-89	D+	65-69
B	80-84	D	60-64
		F	Below 60

VIII. SPECIFIC COURSE REQUIREMENTS:

- A. Successful completion of all exams, projects and additional assignments.
- B. A grade of 70% (C) or better needed in degree programs.