

SOUTHEAST COMMUNITY COLLEGE
COURSE SYLLABUS
Community Services and Extended Learning
Revision Date: 08-18-25

I. CATALOG DESCRIPTION

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

Catalog Description: Exploration of foods from countries and regions worldwide.

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

II. COURSE OBJECTIVES: *Course will:*

- A. Identify the geographic, historically, and cultural factors that influence the cuisine in different 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 and regions.
2. Identify how the geography, history, and culture of various countries and regions influence cuisine.
3. Prepare foods from various countries and regions.
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

- B. General Education Learning Outcomes (GELOs)

1. GELO #1: Speech Communication
- Outcome 2: Organize information clearly and logically, in an outline format, citing sources when appropriate.

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

- A. France
- B. India
- C. Japan and Korea
- D. China
- E. South America
- F. Southeast Asia
- G. Middle East
- H. Scandanavia
- I. Spain and Portugal
- J. Italy
- K. Germany

V. INSTRUCTIONAL MATERIALS

- A. Required Text(s): *International Cooking (A Culinary Journal)* by Patricis A Heyman, Current Edition.
- 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. A grade of 70% (C) or better needed in degree program cuourses.