INTERNATIONAL COOKING
CULN 2000

Class Hours: 2.0
Credit Hours: 2.0
Laboratory Hours: 0.0
Revised: Fall 2011

NOTE: This course is not designed for transfer credit.

Catalog Course Description:
This course examines and demonstrates international cooking styles and reiterates the cooking procedures learned in the Kitchen Skills Classes. International recipes are prepared. Skill in the use of international ingredients and basic production methods is emphasized.

Entry Level Standards:
Students must be able to read and write at the college level.

Prerequisites:
CULN 1300

Textbook(s) and Other Course Materials:

I. Week/Unit/Topic Basis:

<table>
<thead>
<tr>
<th>Week</th>
<th>Chapter</th>
<th>Topic</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>12, 24</td>
<td>International Soups, Salads</td>
</tr>
<tr>
<td>2</td>
<td>14, 15</td>
<td>Beef, Veal</td>
</tr>
<tr>
<td>3</td>
<td>16, 17</td>
<td>Lamb, Pork</td>
</tr>
<tr>
<td>4</td>
<td>18, 19</td>
<td>Poultry, Game</td>
</tr>
<tr>
<td>5</td>
<td>20, 22</td>
<td>Fish, Vegetables</td>
</tr>
</tbody>
</table>

II. Course Objectives*:
The course will:

A. Expand student understanding of the international cooking principles and how they differ (I, II, III, VI)

B. Expand student knowledge to recognize meat, poultry, game and fish and understand their uses within the international menu (I, II, VII)
C. Guide students to utilize different cooking methods as used internationally to prepare specific meat, poultry, game and fish (I, II, III, VI)

D. Guide students to make and prepare various international meat and vegetable dishes from scratch and with convenience products. (I, II, VII)

E. Extend student knowledge to be able to properly garnish all meat, poultry, game and fish dishes with an international flair. (I, II, VII)

F. Expand student learning to be able to prepare and recreate multiple meat, poultry, game and fish recipes utilizing varied international cooking equipment (I, II, III, VI)

* Roman numerals after course objectives reference Educational Objectives of the Business Administration degree program.

III. Expected Student Learning Outcomes*:

The student should be able to:

1. Prepare soups and sauces from international recipes. (A, G)
2. Identify the primal, sub-primal and fabricated cuts of beef, veal, pork and game. (C, E)
3. Prepare salads, and force meats utilizing international recipes. (B, C, F)
4. Perform basic butchering procedures on all meats. (B, C, F)
5. Apply appropriate international cooking methods to several common cuts of beef. (B, A, E)
6. Purchase meats, poultry, game and fish appropriate for international culinary specifications. (B, C, F)
7. Identify and prepare seafood dishes utilizing international recipes. (A, G)
8. Explain how to utilize national themes to create multiple course meals. (B, C, F)
9. Understand international poultry inspection and grading practices and identify various kinds and classes of poultry. (B, A, E)
10. Explain how to identify a variety of game. (B, C, F)
11. Prepare game for cooking and apply various cooking methods to game. (B, A, E)
12. Understand the structure and composition of fish and shellfish. (B, A, E)
13. Explain how to identify varieties of fish and shellfish. (B, A, E)
14. Describe how to purchase fish and shellfish appropriate to your needs. (B, A, E)
15. Demonstrate how to store fish and shellfish for cooking. (B, A, E)
16. Describe and apply various cooking methods to fish and shellfish. (B, A, E)

* Capital letters after Expected Student Learning Outcomes reference the course goals listed above.

IV. Evaluation:
A. Testing Procedures:

Students are evaluated primarily on the basis of tests. A minimum of three exams must be given.

B. Laboratory Expectations:

N/A

C. Field Work:

Students will be responsible for two written reports based on information from hospitality professional trade journals.

D. Other Evaluation Methods:

Class participation, group work, and homework will also comprise the final grade for the course. Full details will be provided the first week of class via a syllabus supplement.

E. Grading Scale:

<table>
<thead>
<tr>
<th>Score Range</th>
<th>Grade</th>
</tr>
</thead>
<tbody>
<tr>
<td>92 - 100</td>
<td>A</td>
</tr>
<tr>
<td>89 - 91</td>
<td>B+</td>
</tr>
<tr>
<td>82 - 88</td>
<td>B</td>
</tr>
<tr>
<td>79 - 81</td>
<td>C+</td>
</tr>
<tr>
<td>72 - 78</td>
<td>C</td>
</tr>
<tr>
<td>65 - 71</td>
<td>D</td>
</tr>
<tr>
<td>Below 65</td>
<td>F</td>
</tr>
</tbody>
</table>

V. Policies:

A. Attendance Policy:

Pellissippi State expects students to attend all scheduled instructional activities. As a minimum, students in all courses (excluding distance learning courses) must be present for at least 75 percent of their scheduled class and laboratory meetings in order to receive credit for the course. Individual departments/programs/disciplines, with the approval of the vice president of Academic Affairs, may have requirements that are more stringent. In very specific circumstances, an appeal of the policy may be addressed to the head of the department in which the course was taken. If further action is warranted, the appeal may be addressed to the vice president of Academic Affairs.

B. Academic Dishonesty:

Academic misconduct committed either directly or indirectly by an individual or group is subject to disciplinary action. Prohibited activities include but are not limited to the following practices:

- Cheating, including but not limited to unauthorized assistance from material, people, or devices when taking a test, quiz, or examination; writing papers or reports; solving problems; or completing academic assignments.
- Plagiarism, including but not limited to paraphrasing, summarizing, or directly quoting published or unpublished work of another person, including online or computerized services, without proper documentation of the original source.
- Purchasing or otherwise obtaining prewritten essays, research papers, or materials prepared by another person or agency that sells term papers or other academic materials to be presented as one’s own work.
• Taking an exam for another student.
• Providing others with information and/or answers regarding exams, quizzes, homework or other classroom assignments unless explicitly authorized by the instructor.
• Any of the above occurring within the Web or distance learning environment.

C. Accommodations for disabilities:

Students who need accommodations because of a disability, have emergency medical information to share, or need special arrangements in case the building must be evacuated should inform the instructor immediately, privately after class or in her or his office. Students must present a current accommodation plan from a staff member in Services for Students with Disabilities (SSWD) in order to receive accommodations in this course. Services for Students with Disabilities may be contacted by going to Goins 127, 132, 134, 135, 131 or by phone: 539-7153 or TTY 694-6429. More information is available at http://www.pstcc.edu/sswd/.

D. Other Policies:

Computer Usage Guidelines:
College-owned or–operated computing resources are provided for use by students of Pellissippi State. All students are responsible for the usage of Pellissippi State's computing resources in an effective, efficient, ethical and lawful manner.