

ODESSA COLLEGE
TECHNICAL STUDIES & CURRICULUM DIVISION
CULINARY ARTS DEPARTMENT

201 West University
Odessa, Texas 79764

COURSE SYLLABUS

COURSE NUMBER : CHEF 1341

COURSE TITLE : International Cuisine

CREDIT HOURS : 2
[Lecture hours: 16, Laboratory hours: 48]

PREREQUISITES : CHEF 1301 Basic Food Preparation
: CHEF 2302 Saucier
: CHEF 2201 Intermediate Food Preparation

COREQUISITES : CHEF 1214 A La Carte Cooking
CHEF 1341 American Regional Cuisine

CATALOG DESCRIPTION : Introduces the classical cooking skills associated with the preparation and service of international and ethnic specific cuisines. The student will be able to understand the similarities between current food production systems in the United States and those in other regions of the world. The student will also be adaptable to various deviations in cooking strategies, develop an understanding of food sources and the availability of these items, making substitutions where warranted. International Cuisine also focuses on the heritage of the Culinary Arts as an art form and the student acquires in-depth artistic appreciation for their chosen profession. Lab fee required. (Scans 4, 6, 7, 8, 9,).

TEXTBOOK: Various – Culinary Arts Library and Internet

SUPPLIES:

- Chef's Uniform with Cap
- Tool Box
- French Knife: 8" or 10" blade
- Boning Knife: 6" blade, stiff/rigid
- Paring Knife: 3 ¼" blade
- Sandwich Spreader: 3 ½" blade
- French Whip: 14"
- Piano Whip: 14"
- 2 Vegetable Peelers
- 4 Pastry Brushes
- Cook's Fork: 6 ½" tines
- Roast Beef Slicer: 12" blade/scalloped
- Measuring Cups
- Measuring Spoons
- Pocket Calculator

COURSE REQUIREMENTS:

See Instructor Information Sheet for specific course requirements.

METHOD OF EVALUATION:

See Instructor Information Sheet for specific course requirements.

ATTENDANCE POLICY:

Your attendance is the greatest predictor of your success. **Student attendance at EVERY class is expected.** You should expect that each absence will adversely affect your course grade. Please see the instructor regarding anticipated absences or conflicts due to college sponsored activities.

ACADEMIC ETHICS:

You will be provided with a daily laboratory and production schedule which will tell you what must be prepared within the time frame of the class session. It is expected that you will prepare recipe cards with the correct conversions for desire quantities. You must organize your work task assignments with emphasis on assembly, weighing, following proper construction principles, cooking and determining the degree of doneness. You are expected to do the outside readings as provided on the reading schedule.

SANITATION REQUIREMENTS:

- Leave your jewelry at home.
- Fingernails should be short, free of nail polish, and clean of grease, grime and whatever else is there. No fake nails.
- Prior to handling food items, the hands must be washed in hot water with soap and sanitized with hand sanitizing solution.
- Hands must be free of cuts, sores and other skin abrasions.
- Smoking is not permitted in the kitchen or classroom and is detrimental to your taste buds as well as a health hazard.
- Chewing gum in class is not permitted.
- Chef's attire is required for work in the laboratory.
- The student is expected to present a professional appearance which means attention to personal grooming is expected.
- Strict sanitation principles must be adhered to in the preparation of food.

COMPLIANCE TO THE ABOVE REQUIREMENTS MANDATED BY THE TEXAS HEALTH DEPARTMENT AND ECTOR COUNTY BOARD OF HEALTH.**STUDENT ASSISTANCE:**

The following resources are available to assist you in successful completion of this course:

- A. **Tutoring Center Services** – call 335-6878 or stop by LRC 301
 1. Peer Tutoring Available

SPECIAL NEEDS:

Odessa College complies with Section 504 of the Vocational Rehabilitation Act of 1973, and the Americans with Disabilities Act of 1990. If you have any special needs or issues pertaining to your access to and participation in this or any other class at Odessa College, please contact your instructor to discuss your concerns. You may also call the Office of Disability Services at 432-335-6861 to request assistance and accommodations.

ODESSA COLLEGE
CULINARY ARTS

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INSTRUCTOR : Terry Gouley
Office Phone : 335-6867
Laboratory Phone : 335-6324
E-Mail : tgouley@odessa.edu

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ALL STUDENTS ARE EXPECTED TO:

1. Take all of the course quizzes and the comprehensive examination.
2. Attend all class sessions.
3. Complete all laboratory and production assignments.
4. Exhibit a professional attitude towards their assigned duties, kitchen equipment and classmates at all times.

METHOD OF EVALUATION

GRADING CRITERIA:

- | | |
|---------------------------|-----|
| 1. Comprehensive Exam | 10% |
| 2. Attendance | 10% |
| 3. Class Project | 50% |
| 4. Work Ethics | 10% |
| 5. Laboratory Assignments | 20% |

COURSE REQUIREMENT DEADLINES:

Credit will be given for ONLY those quizzes and the comprehensive examination completed on assigned days, unless you make **prior** arrangement with the instructor.

ATTENDANCE POLICY:

See policy in the **COURSE SYLLABUS**

Note: Students who leave class early will not receive full credit for **WORK ETHICS** for that class period.

ACADEMIC ETHICS:

See policy in the **COURSE SYLLABUS**

WORK ETHICS:

The student is expected to:

1. Be on time for all classes and laboratories.
2. Be prepared for all classes and laboratories.
3. Be in appropriate attire for classes and laboratories.
4. Maintain work assigned area in an orderly and sanitary condition.
5. Refrain from unwarranted conversations, horseplay or otherwise distracting conduct.
6. Perform clean-up as a member of a team.
7. Cooperate with classmates and functions as a member of a team.

IMPORTANT NOTE TO STUDENTS:

It is the policy of this instructor to help you complete this course. If you believe that you cannot complete this class due to medical, family, financial, social, job related or other problems or conflicts, you should see your instructor to discuss your options **PRIOR TO THE FINAL DROP DATE.**

COURSE OUTLINE

WEEK 1. Introduction to classical cuisine

1. History of classical cuisine as it relates to the three fundamentals of cooking: tripod, cauldron and rotisserie
2. Sources of fuel
3. Development of regional cuisines based on available food supplies
4. Desire for satiety and variety
5. How Germany, France, China and Italy experienced similar situations in the evolution of their respective cuisines

The Cuisine of Italy

1. Cooking equipment and fuel sources
2. Usage of tripod and cauldron cooking techniques
3. Rome's rule of the world and importation of cooking techniques and cuisines
4. Evolution of Italian cooking during renaissance
5. Importance of the tomato to Italian cuisine
6. The question of pastas and red sauces
7. Regional characteristics of Italian cooking: Rome, piedmont, Naples, and Sicily
8. Differences in cooking styles between Tuscany and southern Italy

Production of an Italian Menu

WEEK 2. The Cuisine of France

1. Cooking equipment and fuel sources
2. Usage of rotisserie, tripod and cauldron cooking techniques
3. The influences of the Sun King – Louis XIV
4. The desire for satiety and variety

5. The seven regions of France and the influences of geography and indigenous food sources on the particular regional cuisines.
6. The French invasion of other countries and adoption of food dishes
7. Escoffier's contributions to classical cuisine – the documentation and development of standards.
8. The usage of food products, condiments, wines and small sauces in French cooking.

Production of a French Menu

WEEK 3.

The Cuisine of China

1. The five schools of Chinese cooking
2. Cooking equipment and fuel sources
3. Usage of tripod cooking method
4. The demand for variety, color, texture and balance in Chinese cuisine
5. Similarities and differences in regional cuisines: Tang, Cantonese, Hunan, Szechuan and Peking
6. The principles of assembly and construction
7. The principles of cooking
8. The principles of seasoning
9. The principles of finishing and saucing
10. The principles of serving
11. Chinese cooking processes: stir-fry, steaming, frying and broiling

Production of a Chinese Menu

WEEK 4.

The Cuisine of Germany

1. Cooking equipment and fuel sources
2. Food products
3. Influence of invading peoples
4. Importance of the potato to German cuisine
5. The marinating and cooking processes
6. Usage of condiments, spices and other types of seasonings
7. Laboratory on marinating and usage of cream

Production of a German Menu

WEEK 5.

The Cuisine of Mexico

1. Cooking equipment and fuel sources
2. Indigenous food and their influence on European cuisine
3. Spanish invaders and their contributions to Mexican cuisine
4. Importance of maize in the early Mexican diet
5. Importance of peppers and chocolate in Mexican cuisine
6. Laboratory on spices and usage of dried chillies

Production of a Mexican Menu