

HOSP-1730: INTERNATIONAL CUISINE

Cuyahoga Community College

Viewing: HOSP-1730 : International Cuisine

Board of Trustees:

2011-03-24

Academic Term:

2011-08-29

Subject Code

HOSP - Hospitality Management

Course Number:

1730

Title:

International Cuisine

Catalog Description:

Examines cuisines in countries and regions around the world and focuses on the geographic, cultural, and historic influences that have shaped various world cuisines. Exposure to traditional cooking techniques and varied indigenous ingredients that meld together to produce the basis of world cuisines.

Credit Hour(s):

3

Lecture Hour(s):

1

Lab Hour(s):

6

Requisites

Prerequisite and Corequisite

HOSP-1020 Sanitation and Safety, and HOSP-1451 Contemporary Cuisine or departmental approval: industry related experience.

Outcomes

Course Outcome(s):

Utilize the traditional cooking techniques and varied indigenous ingredients that meld together to create the foundation of world cuisines.

Objective(s):

1. Discuss the influences of the cultures that make up cuisines of the Middle East, Mediterranean, Europe, Africa, Asia, and the Americas.
 2. Explain the impact of colonization and slave trade on the development of cuisine of the America's.
 3. Discuss the influence of wine on the cuisines of the Middle East, Mediterranean, Europe, Africa, Asia, and the America's.
 4. Discuss the influence of the Indian Spice Trade on the cuisines of the Middle East, Mediterranean, Europe, Africa, Asia and the America's.
 5. Determine the effects of climate on the foods common to the regions of the Middle East, Mediterranean, Europe, Africa, Asia, and the Americas.
 6. Identify major contributions from the Middle East, Mediterranean, Europe, Africa, Asia, and the Americas on world cuisines.
 7. Explain what makes the cuisines of the Middle East, Mediterranean, Europe, Africa, Asia, and the Americas unique.
 8. Read and produce common recipes found in the cuisines of the Middle East, Mediterranean, Europe, Africa, Asia, and the Americas.
 9. Discuss the influence Chinese cuisine has had on other Asian and European cuisines.
 10. Discuss the impact of French Cuisine on the training of professional chefs today.
 11. Discuss the influence of religious customs and dietary laws on cuisines of the Middle East, Mediterranean, Europe, Africa, Asia, and the America's.
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Course Outcome(s):

Plan, develop, and prepare specific international cuisine menus for use in a professional culinary setting.

Objective(s):

1. Identify and appropriately use culinary terminology when preparing each cuisine.
 2. Identify and prepare ingredients and food products needed to prepare each cuisine.
 3. Compare and contrast cooking styles of the major cuisines of the world: Middle Eastern, Mediterranean, European, African, Asian, and the Americas.
 4. Discuss the impact of geography, climate, and available energy sources on the indigenous products used to prepare various world cuisines.
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Methods of Evaluation:

1. Mystery basket test
2. Laboratory evaluations
3. Professionalism as demonstrated by appropriate attire, adherence the National Restaurant Association's Safe Food Handler standards, attitude, and teamwork, punctuality, initiative, resourcefulness, and creativity
4. Assignments and/or reports
5. Evaluation of notebook of recipes, menu plans, and product evaluation
6. Tests

Course Content Outline:

1. Concepts
 - a. Significant culinary influences within each culture
 - b. Influence of wine on world cuisines
 - c. Influence of religions on world cuisines
 - d. Major components in the flavor platforms of world cuisines
 - e. Impact and development of use of wheat
 - f. Impact of climate on world cuisines
 - g. Influence of Chinese Cuisine on other Asian and European cuisines
 - h. Influence of French Cuisine on training of professional chefs
 - i. Influence of Indian Spice Trade on world cuisine
 - j. Impact of colonization and slave trade on the development of the cuisine of the America's.
 - k. Iranian cooking techniques
 - l. Iranian indigenous ingredients
 - m. Cooking techniques of Iraq
 - n. Indigenous ingredients of Iraq
 - o. Turkish cooking techniques
 - p. Indigenous ingredients of Turkey
 - q. Hebrew (Israeli) cooking
 - r. Indigenous ingredients of Israel
 - s. Greek cooking techniques
 - t. Indigenous ingredients of Greece
 - u. Spanish and Portuguese cooking techniques
 - v. Indigenous ingredients of Spain and Portugal
 - w. French and Italian cooking techniques
 - x. Indigenous ingredients of France and Italy
 - y. Scandinavian cooking techniques
 - z. Indigenous ingredients of Scandinavia
 - aa. Russian cooking techniques
 - bb. Indigenous ingredients of Russia
 - cc. North African cooking techniques
 - dd. Indigenous ingredients of North Africa
 - ee. Caribbean Cuisine cooking techniques
 - ff. Indigenous ingredients of the Caribbean
 - gg. Mexican cooking techniques
 - hh. Indigenous ingredients of Mexico
 - ii. South American Cuisine cooking techniques

- jj. Indigenous ingredients of South America
 - kk. Indian cooking techniques
 - ll. Indigenous ingredients of India
 - mm. Southeast Asian cooking techniques
 - nn. Indigenous ingredients of Southeast Asia
 - oo. Chinese cooking techniques
 - pp. Indigenous ingredients of China
 - qq. Japanese cooking techniques
 - rr. Indigenous ingredients of Japan
2. Skills
- a. Use herbs and spices properly within each cuisine.
 - b. Apply relevant religious customs and dietary laws for each culture when preparing foods of specific cuisines.
 - c. Use appropriate cooking terminology for each cuisine.
 - d. Select cooking utensils and equipment specific to each cuisine.
 - e. Identify and use heat sources suitable for each cuisine
 - f. Utilize appropriate combinations of unique food components for each cuisine.
 - g. Prepare basic ingredients common to all cuisines including poultry, beef, veal, pork, fish, shellfish, and dairy.
 - h. Prepare indigenous ingredients for each cuisine including vegetables, fruits, herbs, spices, pasta, noodles, rice, wheat, and other grains.
 - i. Differentiate between various regions of world cuisine based on geographic and climactic impact.
 - j. Prepare a variety of soups, appetizers, entrees, breads, and desserts from the major world cuisines.
 - k. Select appropriate recipes for each culture and region.
 - l. Communicate clearly to team members regarding food preparation and presentation.
3. Issues
- a. How to handle unexpected food preparation problems
 - b. Problem solving in the kitchen
 - c. Addressing the challenge of complying with religious dietary laws within each culture on cooking and serving of specific world cuisines.

Resources

MacVeigh, Jeremy. *International Cuisine*. Clifton Park, NY: Delmar, 2009.

McWilliams, Margaret. *Food Around the World, A Cultural Perspective*. 2nd ed. Upper Saddle River, NJ: Pearson Education, 2007.

Civitello, Linda. *Cuisine and Culture, A History of Food and People*. Hoboken, NJ: John Wiley Sons, 2008.

International Culinary School of Art. *International Cuisine*. Hoboken, NJ: John Wiley and Sons, 2009.

Meyer, Arthur L. and Jon M. Vann. *The Appetizer Atlas: A World of Small Bites*. Hoboken, NJ: John Wiley and Sons, 2003.

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