



## COURSE OUTLINE: CUL201 - EXPLORE INT CUISINE

Prepared: Sarah Birkenhauer

Approved: Sherri Smith, Chair, Natural Environment, Business, Design and Culinary

<b>Course Code: Title</b>	CUL201: EXPLORING INTERNATIONAL CUISINE
<b>Program Number: Name</b>	2078: CULINARY MANAGEMENT
<b>Department:</b>	CULINARY/HOSPITALITY
<b>Academic Year:</b>	2022-2023
<b>Course Description:</b>	This course introduces students to a variety of regional, national and international foods. Students will have the opportunity to research different cultural traditions, demographics and physical elements which ultimately define a food culture. Emphasis will be placed on exploring cuisine specific ingredients, diverse flavour profiles and cooking techniques utilized to prepare dishes that are representative to a specific cultural region and/or cuisine.
<b>Total Credits:</b>	4
<b>Hours/Week:</b>	3
<b>Total Hours:</b>	42
<b>Prerequisites:</b>	CUL150
<b>Corequisites:</b>	There are no co-requisites for this course.
<b>Vocational Learning Outcomes (VLO's) addressed in this course:</b>	<b>2078 - CULINARY MANAGEMENT</b>
<b>Please refer to program web page for a complete listing of program outcomes where applicable.</b>	<p>VLO 1 provide advanced culinary planning, preparation and presentation for a variety of food service environments using a range of classical and contemporary techniques.</p> <p>VLO 2 apply basic and advanced food and bake science to food preparation to create a desired end product.</p> <p>VLO 3 contribute to and monitor adherence of others to the provision of a well-maintained kitchen environment and to the service of food and beverage products that are free from harmful bacteria or other contaminants, adhering to health, safety, sanitation and food handling regulations.</p> <p>VLO 4 ensure the safe operation of the kitchen and all aspects of food preparation to promote healthy work spaces, responsible kitchen management and efficient use of resources.</p> <p>VLO 7 apply knowledge of sustainability*, ethical and local food sourcing, and food security to food preparation and kitchen management, recognizing the potential impacts on food production, consumer choice and operations within the food service industry.</p> <p>VLO 8 select and use technology, including contemporary kitchen equipment, for food production and promotion.</p> <p>VLO 9 perform effectively as a member of a food and beverage preparation and service team and contribute to the success of a food-service operation by applying self-management and interpersonal skills.</p> <p>VLO 10 develop strategies for continuous personal and professional learning to ensure currency with and responsiveness to emerging culinary techniques, regulations, and practices in the food service industry.</p>



	VLO 11 contribute to the development of marketing strategies that promote the successful operation of a food service business.								
<b>Essential Employability Skills (EES) addressed in this course:</b>	<p>EES 1 Communicate clearly, concisely and correctly in the written, spoken, and visual form that fulfills the purpose and meets the needs of the audience.</p> <p>EES 2 Respond to written, spoken, or visual messages in a manner that ensures effective communication.</p> <p>EES 3 Execute mathematical operations accurately.</p> <p>EES 4 Apply a systematic approach to solve problems.</p> <p>EES 5 Use a variety of thinking skills to anticipate and solve problems.</p> <p>EES 6 Locate, select, organize, and document information using appropriate technology and information systems.</p> <p>EES 7 Analyze, evaluate, and apply relevant information from a variety of sources.</p> <p>EES 8 Show respect for the diverse opinions, values, belief systems, and contributions of others.</p> <p>EES 9 Interact with others in groups or teams that contribute to effective working relationships and the achievement of goals.</p> <p>EES 10 Manage the use of time and other resources to complete projects.</p> <p>EES 11 Take responsibility for ones own actions, decisions, and consequences.</p>								
<b>Course Evaluation:</b>	<p>Passing Grade: 50%, D</p> <p>A minimum program GPA of 2.0 or higher where program specific standards exist is required for graduation.</p>								
<b>Books and Required Resources:</b>	<p>Food Around The World A Cultural Perspective by Margaret McWilliams          Publisher: Pearson Edition: Fourth          ISBN: 9780133457988</p>								
<b>Course Outcomes and Learning Objectives:</b>	<table border="1"> <thead> <tr> <th data-bbox="505 968 802 1003"><b>Course Outcome 1</b></th> <th data-bbox="802 968 1450 1003"><b>Learning Objectives for Course Outcome 1</b></th> </tr> </thead> <tbody> <tr> <td data-bbox="505 1003 802 1246">1. Assess the impact of history, culture, geography, climate and resources on a variety of cuisines around the world.</td> <td data-bbox="802 1003 1450 1246">           1.1 Discuss how geography, climate and food availability impact consumption trends from a local, regional, national and global perspective.            1.2 Examine different areas from around the world and explore how culture and tradition influence a nations food choices and cooking techniques.            1.3 Analyze how food is adapted and adopted into a region`s cuisine.            1.4 Compare and contrast regional foods of a nation.         </td> </tr> <tr> <th data-bbox="505 1246 802 1281"><b>Course Outcome 2</b></th> <th data-bbox="802 1246 1450 1281"><b>Learning Objectives for Course Outcome 2</b></th> </tr> <tr> <td data-bbox="505 1281 802 1454">2. Explain the history of Canadian cuisine.</td> <td data-bbox="802 1281 1450 1454">           2.1 Summarize Canadian food identity.            2.2 Identify foods that are specific to different regions within Canada.            2.3 Identify current and evolving food trends happening within the Canadian restaurant industry.            2.4 Discuss traditional North American Indigenous food and         </td> </tr> </tbody> </table>	<b>Course Outcome 1</b>	<b>Learning Objectives for Course Outcome 1</b>	1. Assess the impact of history, culture, geography, climate and resources on a variety of cuisines around the world.	1.1 Discuss how geography, climate and food availability impact consumption trends from a local, regional, national and global perspective. 1.2 Examine different areas from around the world and explore how culture and tradition influence a nations food choices and cooking techniques. 1.3 Analyze how food is adapted and adopted into a region`s cuisine. 1.4 Compare and contrast regional foods of a nation.	<b>Course Outcome 2</b>	<b>Learning Objectives for Course Outcome 2</b>	2. Explain the history of Canadian cuisine.	2.1 Summarize Canadian food identity. 2.2 Identify foods that are specific to different regions within Canada. 2.3 Identify current and evolving food trends happening within the Canadian restaurant industry. 2.4 Discuss traditional North American Indigenous food and
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		culture. 2.5 Discuss the value of indigenous food practices
	<b>Course Outcome 3</b>	<b>Learning Objectives for Course Outcome 3</b>
	3. Defend the importance of practicing sustainable cooking, as it pertains to a nation's cuisine.	3.1 Identify sustainable local opportunities and services that can be utilized within the food industry. 3.2 Explain the importance of local, regional and seasonal cuisine. 3.3 Discuss the principles of food sustainability, as it pertains to a nation's food identity. 3.4 Modify international recipes, based on food availability, to create menus.
	<b>Course Outcome 4</b>	<b>Learning Objectives for Course Outcome 4</b>
	4. Adapt culinary techniques and methods of food preparation to prepare international cuisine.	4.1 Implement provincial sanitation and safety practices and procedures while preparing food. 4.2 Use basic cooking terminology, with special regard to explored cultures. 4.3 Recognize and use a variety of ingredients and cooking techniques from various geographic regions around the world, keeping with both traditional and current trends. 4.4 Select, analyze, modify and implement recipes from different countries.

**Evaluation Process and Grading System:**

<b>Evaluation Type</b>	<b>Evaluation Weight</b>
Assignment 1	20%
Assignment 2	20%
Final Assessment - Project	20%
In Class Assignments	20%
Labs - Skill Assessment	20%

**Date:**

June 30, 2022

**Addendum:**

Please refer to the course outline addendum on the Learning Management System for further information.

