



COURSE OUTLINE: CUL0201 - EXPL. INTL. CUISINE

Prepared: Sarah Birkenhauer

Approved: Martha Irwin, Chair, Community Services and Interdisciplinary Studies

Course Code: Title	CUL0201: EXPLORING INTERNATIONAL CUISINE CICE
Program Number: Name	1120: COMMUNITY INTEGRATN
Department:	C.I.C.E.
Semesters/Terms:	21F
Course Description:	This course introduces students to a variety of regional, national and international foods. CICE students, with the assistance of a learning specialist, 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.
Total Credits:	4
Hours/Week:	3
Total Hours:	45
Prerequisites:	There are no pre-requisites for this course.
Corequisites:	There are no co-requisites for this course.
Essential Employability Skills (EES) addressed in this course:	<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>
Course Evaluation:	<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>

In response to public health requirements pertaining to the COVID19 pandemic, course delivery and assessment traditionally delivered in-class, may occur remotely either in whole or in part in the 2021-2022 academic year.



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Books and Required Resources:

Food Around The World A Cultural Perspective by Margaret McWilliams
 Publisher: Pearson Edition: Fourth
 ISBN: 9780133457988

Course Outcomes and Learning Objectives:

Upon successful completion of this course, the CICE student, with the assistance of a Learning Specialist will acquire varying levels of skill development relevant to the following learning outcomes:

Course Outcome 1	Learning Objectives for Course Outcome 1
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 nation's 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.
Course Outcome 2	Learning Objectives for Course Outcome 2
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 culture. 2.5 Discuss the value of indigenous food practices
Course Outcome 3	Learning Objectives for Course Outcome 3
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.
Course Outcome 4	Learning Objectives for Course Outcome 4
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

Evaluation Type	Evaluation Weight
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Grading System:

Assignment 1	20%
Assignment 2	20%
Final Assessment - Project	20%
In Class Assignments	20%
Labs - Skill Assessment	20%

CICE Modifications:**Preparation and Participation**

1. A Learning Specialist will attend class with the student(s) to assist with inclusion in the class and to take notes.
2. Students will receive support in and outside of the classroom (i.e. tutoring, assistance with homework and assignments, preparation for exams, tests and quizzes.)
3. Study notes will be geared to test content and style which will match with modified learning outcomes.
4. Although the Learning Specialist may not attend all classes with the student(s), support will always be available. When the Learning Specialist does attend classes he/she will remain as inconspicuous as possible.

A. Further modifications may be required as needed as the semester progresses based on individual student(s) abilities and must be discussed with and agreed upon by the instructor.

B. Tests may be modified in the following ways:

1. Tests, which require essay answers, may be modified to short answers.
2. Short answer questions may be changed to multiple choice or the question may be simplified so the answer will reflect a basic understanding.
3. Tests, which use fill in the blank format, may be modified to include a few choices for each question, or a list of choices for all questions. This will allow the student to match or use visual clues.
4. Tests in the T/F or multiple choice format may be modified by rewording or clarifying statements into layman's or simplified terms. Multiple choice questions may have a reduced number of choices.

C. Tests will be written in CICE office with assistance from a Learning Specialist.***The Learning Specialist may:***

1. Read the test question to the student.
2. Paraphrase the test question without revealing any key words or definitions.
3. Transcribe the student's verbal answer.
4. Test length may be reduced and time allowed to complete test may be increased.

D. Assignments may be modified in the following ways:

1. Assignments may be modified by reducing the amount of information required while maintaining general concepts.
2. Some assignments may be eliminated depending on the number of assignments required in the particular course.

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The Learning Specialist may:

1. Use a question/answer format instead of essay/research format
2. Propose a reduction in the number of references required for an assignment
3. Assist with groups to ensure that student comprehends his/her role within the group
4. Require an extension on due dates due to the fact that some students may require additional time to process information
5. Formally summarize articles and assigned readings to isolate main points for the student
6. Use questioning techniques and paraphrasing to assist in student comprehension of an assignment

E. Evaluation:

Is reflective of modified learning outcomes.

NOTE: Due to the possibility of documented medical issues, CICE students may require alternate methods of evaluation to be able to acquire and demonstrate the modified learning outcomes

Date:

August 29, 2021

Addendum:

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

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