

International Cuisine CHEF 1345

Instructor:

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Office Hours: Scheduled by appointment or check office door for schedule of hours.

Course Description:

An intermediate cooking course, using the kitchen laboratory, focusing on the development of knowledge, ability/skills, attitudes and personal qualities which leads to job success and personal fulfillment.

Students will be introduced to both the knowledge and understanding of cuisines from around the world. Though it is impossible to study the world's cuisines, cultural differences, history and ethnicity in 1 semester, the areas of study are chosen according to industry preference. Meaning the cuisines of the world that the student will most likely encounter in a professional restaurant, hotel or hospitality environment. Each country or region covered will describe food customs, common ingredients and famous culinary dishes from that region. The students will learn how these cultural and regional cuisines have been assimilated into modern American Cuisine. Students will gain an understanding, appreciation and respect for the diversity in cultures and foods from around the world. Students will prepare selected international recipes from the following areas:

INTERNATIONAL CUISINE

1. Cuisine of the British Isles
2. Cuisine of France
3. Cuisine of Italy
4. Cuisine of Spain/Portugal and the Mediterranean
5. Cuisine of China
6. Cuisine of Japan
7. Cuisine of Pacific Rim/ Southeast Asia
8. Cuisine of India / North Africa
9. Cuisine of Caribbean – Caribbean Fusion
10. Cuisine of Latin-South America
11. New American- Hawaiian
12. New American-Creole- Cajun
13. New American-Comfort Food
14. Breads and Cheeses of the World
15. Breads and Cheeses of the World
16. Final Exam and Mandatory Cleaning

After completing this course, the student should be able to demonstrate classical cooking skills associated with international and ethnic specific cuisines. The student will have a better understanding of international food sources, global culinary traditions/cultures and acquire a more in-depth artistic appreciation of food, its preparation techniques and terminology.

ADA STATEMENT: Students with disabilities, including but not limited to physical, psychiatric, or learning disabilities, who wish to request accommodations in this class should notify the Disability Services Office early in the semester so that the appropriate arrangements may be made. In accordance with federal law, a student requesting accommodations must provide acceptable documentation of his/her disability to the Disability Services Office. For more information, call or visit the Disability Services Office at the Lubbock Center, the Levelland Student Health & Wellness Center 806-716-2577, Reese Center Building 8: 806-716-4675, Plainview Center Main Office: 806-716-4302 or 806-296-9611, or the Health and Wellness main number at 806-716-2529.

- **South Plains College Culinary Arts Alcohol Use Policy: South Plains College Culinary Arts program uses various liquors, liqueurs, wines and beers as recipe ingredients within the culinary curriculum. Alcohol is secured in the culinary facility and only accessible by culinary faculty. Alcohol may only be used if a recipe requires liquor/liqueur/wine/beer as an ingredient. Consumption of alcohol by students is strictly prohibited. Alcohol is only to be handled by instructors; no exceptions. Violations will be considered a "Student Code of Conduct" violation and will result in strict disciplinary action, including referrals to the Executive Director of Lubbock Center, Dean of Students, and Campus Police.**

Grading Policy:

1. There will be no Make-up on Homework Assignments or Exams.
2. Homework Assignments and required readings will be assigned online through **Blackboard in the course content tab** throughout the semester.
3. Individual effort must be demonstrated on all exams. Also considered inappropriate is the use of, in any fashion, a solution manual of any kind. It is the aim of the faculty of South Plains College to foster a spirit of complete honesty and a high standard of integrity. The attempt of students to present as their own any work that they have not honestly performed is regarded by the faculty and administration as a serious offense and renders the offenders liable to serious consequences, possibly suspension. **Academic Dishonesty:** "At minimum, the first instance of academic dishonesty will be submitted to Student Judicial Services and the student will receive a zero for the assignment. The second instance of academic dishonesty will be submitted to Student Judicial Services and the student will receive an F in the course and be expelled from the program".
4. Class attendance and attention will be crucial to the student's successful completion of this course. Attendance will be taken.
5. The grading scale is as follows:

90-100	A
80-89	B

70-79	C
60-69	D
Below 60	F

Assessment Methods for course learning goals:

DAILY LAB PERFORMANCE	40 %
ASSIGNMENTS	20%
QUIZ	10%
FINAL WRITTEN	15%
PRACTICAL EXAM	15%

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QUIZZES and HOMEWORK:

There will be homework, quizzes both written and oral given throughout the semester. These will be announced and unannounced. Assignments and due dates will be discussed as needed.

CLASS PARTICIPATION:

Class participation is based on a combination of factors. Attendance, discussion and PARTICIPATION in the class, which will include a daily questionnaire to be filled out in person or on line after each class. These Questionnaires will be the foundation of your participation grade. There will be no make up for class participation. Class attendance is required, unless a sickness prevents.

Course Syllabus Statement

The following statement should be included in all course syllabi for face-to-face and hybrid instruction options:

If you are experiencing any of the following symptoms, please do not attend class and either seek medical attention or test for COVID-19.

- Cough, shortness of breath, difficulty breathing
- Fever or chills
- Muscles or body aches
- Vomiting or diarrhea
- New loss of taste and smell

Please also notify DeEtte Edens, BSN, RN, Associate Director of Health & Wellness, at dedens@southplainscollege.edu or 806-716-2376. Proof of a positive test is required. A home test is sufficient but students must submit a photo of the positive result. The date of test must be written on the test result and an ID included in the photo. If tested elsewhere (clinic, pharmacy, etc.), please submit a copy of the doctor's note or email notification. Results may be emailed to DeEtte Edens, BSN, RN at dedens@southplainscollege.edu.

A student is clear to return to class without further assessment from DeEtte Edens, BSN, RN if they have completed the 5-day isolation period, symptoms have improved, and they are without fever for 24 hours without the use of fever-reducing medication.

Students must communicate with DeEtte Edens, BSN, RN prior to their return date if still symptomatic at the end of the 5-day isolation

The following standards will be factored into your daily/weekly grade. Using the daily LAB RUBRIC

- Clean uniform, proper uniform
- On-time, class ready
- Attentive/ active participation in class
- Proper hygiene
- Proper class set-up and clean up
- FULLY PREPARED MISE EN PLACE SHEETS FOR RECIPES OF THE DAY.

PRACTICAL EXAM:

There will be 1 practical exam given at the end of the semester.

Each student will be judged on the following criteria:

- Mise en place
- Recipe organization
- Method/ procedure planning
- Execution of tasks

PRACTICAL EXAM: CONTINUED

- Timeliness of the execution
- Attractive plating and presentation
- Organization of workspace
- Proper sanitation in all aspects of the process
 - Failure to maintain proper sanitation during any part of the examination will be an automatic failure. No make-up test are allowed.

Food will be presented and judged by entire class. Each student will be required to present an evaluation sheet on each dish prepared. Final grades will be derived on a percentage basis from those evaluations. Each student is required to turn in an evaluation/ critique of his or her own presentation.

LAB CLEAN-UP

All students are expected and required to participate in class/ lab clean up. You are responsible for your tools, dishes and area during the class. Once you have been graded you are required to help clean up the lab and facilities and any utensils or equipment used.

- FAILURE TO PARTICIPATE ACTIVELY IN CLEAN-UP WILL RESULT IN A 0 for that section in the LAB rubric
- All dishes/pots/pans/ bowls/ utensils will be properly washed, sanitized dried and stored properly
- All equipment will be cleaned, sanitized before departure
- Floors will be THOROUGHLY swept, trash bagged and disposed of outside, and tables cleaned and sanitized BEFORE a MOPPING. Mopping is the final class activity before dismissal. Role will be taken again before dismissal. Absence will be recorded as 0 daily grade

LAB / CLASSROOM RULES:

- No jewelry. A wedding band and small stud earrings are the only acceptable exceptions
 - You will be asked 1 time to remove improper attire. Failure to comply may result in the instructor asking you to politely leave the class. You will receive a 0 for the daily grade.
 - Habitual violations, more than 2, will result in a conference that will be recorded in for daily grade
- All facial hair must be neatly trimmed, no long beards. If you choose to keep your beard, a facial hair net will be required.
- All students must have hair restrained. No hair hanging from the front or back of hat. If your hair will not fit completely in the hat, then a hair net will be required at all times.
- Student will be in complete uniform at all times. This includes top button closed on the chef coats while in the kitchen. Uniforms will be inspected daily for cleanliness. If your jacket is spotted ruined or otherwise discolored you will be required to purchase a new jacket at your expense.
- NO FAKE, LONG OR PAINTED FINGERNAILS.
- NO FALSE EYELASHES
- Non-slip, oil resistant shoes only, with socks- no exception.
- Personal hygiene is a must. If your professional appearance, dress or body odor is offensive, you will be asked to correct the issue; more than 3 requests will require a conference.
- CELL PHONES ARE NOT ALLOWED IN CLASSROOMS OR LABS. Cell phones are privilege not a right. Cell phones must be stored in lockers, not in your pocket. If you are expecting an emergency, you may place your cellphone in a plastic Ziploc bag, place the phone to vibrate and leave under your workstation for the class period. If it is an emergency, you will be excused to take the call. CELLPHONES WILL BE ALLOWED TO PHOTOGRAPH PREPARED DISHES.
 - This means no sitting in the classroom and texting/ talking or listening to music anytime during school hours. Cellphones may be used in the common areas of the school only.
- No outside food or drink is allowed in the classrooms at any time. This means no eating in classroom before, in between or after class periods. Food will be consumed in common area only. Food that is prepared during the class maybe eaten at the instructor's approval with proper utensils and sanitation. The days are long and there isn't much break between scheduled classes, if you would like to bring a snack from home, you may place it in a proper, labeled container in the cooler, with the Chef's approval.
- No gum, lipstick, lip balm, hand lotions, colognes or perfumes are permitted
- NO "vaping" inside the SPC complex is allowed. All cigarette smoking and Vaping must occur 50 feet from any entrance to SPC. No chewing tobacco is allowed in the classroom ever.

These rules of proper sanitation are the rules most broken, and the ones most watched for now, both professionally and academically. Proper training creates proper habits. Safety and hygiene are not negotiable. These rules are enforced at the federal level, state level and private level every single day. They are unavoidable and necessary.

Before every class you will do the following;

- Ensure proper uniform before entering the lab
- Properly wash hands
- Set your station and gather required product for day's class
- Before roll call you will line-up at the front of the class for inspection of uniforms and hygiene

		INTERNATIONAL CUISINE MONDAYS & WEDNESDAYS subject to be covered
date	day	
25-Aug	MON	WELCOME BACK- SYLLABUS, COURSE STRUCTURE-INTRO CUISINE OF GREAT BRITAIN FISH AND CHIPS
27-Aug	WED	
1-Sep	MON	NO CLASS -mlk day MIRCH MASALA FIELD TRIP 11:00 AM
3-Sep	WED	
8-Sep	MON	FRANCE COQ AU VIN/ Sole Meunière
10-Sep	WED	
15-Sep	MON	ITALY Chicken Spiedini with Amogio Sauce Parmigiana di Melanzane
17-Sep	WED	
22-Sep	MON	SPAIN/ PORTUGAL seafood paella / piri piri chicken
24-Sep	WED	
29-Sep	MON	CHINA kung pao chicken, braised pork belly , dim sum, spring rolls
1-Oct	WED	
6-Oct	MON	JAPAN sushi meshi, shoyu ramen, yakitori
8-Oct	WED	
13-Oct	MON	PACIFIC RIM bulgogi bahn mi sandwich, spring rolls green curry, pho
15-Oct	WED	
20-Oct	MON	MED AND NORTH AFRICA grilled halloumi, fattoush, chicken shwarma
22-Oct	WED	
27-Oct	MON	INDIA- chana Masala NO CLASS/ CAREER FAIR- EXTRA CREDIT OPPORTUNITY
29-Oct	WED	
3-Nov	MON	CARIBBEAN arroz con pollo, tostones jerk fish in banana leaves
5-Nov	WED	
10-Nov	MON	NEW AMERICAN - HAWAII puka dog NEW AMERICAN- CAJUN -CREOLE muffaletta and poboys, Café du monde beignets
12-Nov	WED	
17-Nov	MON	NEW AMERICAN- COMFORT FOODS-green chile/chicken mac FINAL WRITTEN- ASSIGNMENT- TAKE HOME-DUE DEC 1
19-Nov	WED	
24-Nov	MON	WEATHER MAKE-UP DAY NO CLASS
26-Nov	WED	

1-Dec MON	PRACTICAL EXAM-GROUP 1
3-Dec WED	PRACTCAL EXAM- GROUP 2
8-Dec MON	CLEANING
10-Dec WED	CLEANING- EXTRA CREDIT