

Montgomery County Community College
CUL 260
Global Cuisines
3-1-4

COURSE DESCRIPTION:

This course presents the principles of traditional dishes of cuisines from around the globe. Ingredients, flavor profiles, preparations, and techniques of each cuisine will be analyzed. Students will have the opportunity to prepare, taste, and analyze dishes from each cuisine. Sanitary practices and compliance with laws and ordinances of the Department of Health are enforced. Students are required to have a professional chef's uniform to participate in class according to departmental uniform policies. This course is subject to a course fee. Refer to <http://mc3.edu/adm-fin-aid/paying/tuition/course-fees> for current rates.

REQUISITES:

Previous Course Requirements

CUL 120 Introduction to Culinary Techniques with a grade of C or higher

Concurrent Course Requirements

None

Upon successful completion of this course, the student will be able to:

LEARNING OUTCOMES	LEARNING ACTIVITIES	EVALUATION METHODS
1. Analyze globalization including history, world events, effects of colonialism, migration, and how it effects global cuisine.	Lecture Written assignment	Written assignment Written exam
2. Demonstrate and practice safety and sanitation practices	Written assignment Lab	Written assignment Practical Exam
3. Describe a variety of flavor profiles and techniques from Global cultures.	Written assignment, Lecture, Lab & Assigned Readings	Hands on Practical Presentations
4. Critique a variety of recipes, prepared by self and others, which represent international cultures.	Written assignment, Lecture, Lab & Assigned Readings	Hands on Practical Presentations

5. Evaluate a variety of recipes, prepared by self and others, which represent the various global flavor profiles.	Written assignment Lecture Lab Assigned Readings	Practical Exam
6. Practice and perform work in a logical, efficient, and organized manner; exhibit teamwork	Written assignments Lecture Lab	Written assignments Written exam Practical Exam
7. Calculate butcher's yield and cooking loss tests.	Written assignment Lecture Lab	Written assignment Written exam
8. Review plant-based cuisine and various dietary disciplines.	Written assignment Lecture Lab Assigned Readings	Written assignment Written exam

At the conclusion of each semester/session, assessment of the learning outcomes will be completed by course faculty using the listed evaluation method(s). Aggregated results will be submitted to the Director of Educational Effectiveness. The benchmark for each learning outcome is that *70% of students will meet or exceed outcome criteria.*

SEQUENCE OF TOPICS:

1. Lecture – Course Overview, Keys to Understanding International Cuisines, Knife Skills Test
2. Lecture/ Lab – Middle East (Lebanon, Iraq, Saudi Arabia, Syria, and Israel), & Africa (Algeria, Morocco, Tunisia, Ghana, Nigeria, Ethiopia, Kenya, Tanzania, and Zimbabwe)
3. Lecture/Lab – China
4. Lecture/Lab – Japan & Korea
5. Lecture/Lab – Southeast Asia (Vietnam, Indonesia, Philippines, and Thailand)
6. Lecture/Lab – India
7. Lecture/Lab – Australia & New Zealand
8. Lecture/Lab – Mexico
9. Lecture/Lab – South America & Caribbean/ Cuba- Latin America
10. Cumulative Written Final & Practical

LEARNING MATERIALS:

Heyman, Patricia, *International Cooking: A Culinary Journey*. Publisher- Pearson Education, Inc., New Jersey: Latest Edition. ISBN-10: 0-13-21611-7

Page, Karen & Dornenburg, Andrew. *The Flavor Bible*, New York, Little, Brown, & Company 2008

Other learning materials may be required and made available directly to the student and/or via the College's Libraries and/or course management system.

COURSE APPROVAL:

Prepared by: Stephen O'Donnell, CEC, AAC	Date: 1/2009
VPAA/Provost Compliance Verification: Dr. John C. Flynn, Jr.	Date: 5/19/2009
Revised by: Christopher Allen Tanner, CEC, WCC, CHE Director of The Culinary Arts Institute	Date: 3/21/2012
VPAA/Provost or designee Compliance Verification: Victoria L. Bastecki-Perez, Ed.D.	Date: 4/12/2012
Revised by: Christopher Allen Tanner, CEC, WCC, CHE Director of The Culinary Arts Institute	Date: 12/6/2012
VPAA/Provost or designee Compliance Verification: Victoria L. Bastecki-Perez, Ed.D.	Date: 1/14/2013
Revised by: Francine Marz, MBA, CEC Director of The Culinary Arts Institute	Date: 8/24/2015
VPAA/Provost Compliance Verification: Victoria Bastecki-Perez, Ed. D.	Date: 12/22/2015
Revised by: Joseph Jacques, CEPC	Date: 6/9/2021
VPAA/Provost Compliance Verification: Gloria Oikelome, Ed. D.	Date: 6/9/2021
Revised by: Joseph Jacques, CEPC	Date: 2/2024
VPAA or designee Compliance Verification:	Date: 4/1/2024



This course is consistent with Montgomery County Community College's mission. It was developed, approved and will be delivered in full compliance with the policies and procedures established by the College.