

## Washtenaw Community College Comprehensive Report

### CUL 230 American Regional and Global Cuisines Effective Term: Fall 2018

#### Course Cover

**Division:** Business and Computer Technologies  
**Department:** Culinary and Hospitality Management  
**Discipline:** Culinary Arts  
**Course Number:** 230  
**Org Number:** 13510  
**Full Course Title:** American Regional and Global Cuisines  
**Transcript Title:** Amer. Region/Global Cuisines  
**Is Consultation with other department(s) required:** No  
**Publish in the Following:** College Catalog , Time Schedule , Web Page  
**Reason for Submission:** Course Change  
**Change Information:**  
    **Course title**  
    **Course description**  
    **Pre-requisite, co-requisite, or enrollment restrictions**  
    **Outcomes/Assessment**  
    **Objectives/Evaluation**

**Rationale:** Curriculum update to corresponding Culinary Arts programs based on consultant recommendations.

**Proposed Start Semester:** Fall 2018

**Course Description:** In this course, students will focus on the advanced application of culinary technique, quality food production, and current trends of presentation. They will explore regional American and global flavor profiles relating to indigenous ingredients. Implementation of professional kitchen management, teamwork, and organizational skills will be emphasized from menu development to execution as part of the capstone experience for students completing the culinary arts program. The title of this course was previously Advanced Kitchen Operations: American Regional.

#### Course Credit Hours

**Variable hours:** No

**Credits:** 3

**Lecture Hours: Instructor:** 15 **Student:** 15

**Lab: Instructor:** 90 **Student:** 90

**Clinical: Instructor:** 0 **Student:** 0

**Total Contact Hours: Instructor:** 105 **Student:** 105

**Repeatable for Credit:** NO

**Grading Methods:** Letter Grades

Audit

**Are lectures, labs, or clinicals offered as separate sections?:** NO (same sections)

#### College-Level Reading and Writing

College-level Reading & Writing

#### College-Level Math

No Level Required

## **Requisites**

### **Prerequisite**

CUL 118 minimum grade "C"  
and

### **Prerequisite**

CUL 120 minimum grade "C"  
and

### **Prerequisite**

CUL 121 minimum grade "C"  
and

### **Prerequisite** minimum grade "C"

CUL 141 Principles of Cost Control; may enroll concurrently  
and

### **Prerequisite**

CUL 150 minimum grade "C"; may enroll concurrently

## **General Education**

## **Request Course Transfer**

### **Proposed For:**

Eastern Michigan University

Other : Cleary University

## **Student Learning Outcomes**

1. Execute and employ teamwork, time management, craftsmanship, and food service safety principles as they relate to advanced kitchen operations.

### **Assessment 1**

Assessment Tool: Practical exam

Assessment Date: Fall 2021

Assessment Cycle: Every Three Years

Course section(s)/other population: All

Number students to be assessed: All students

How the assessment will be scored: Departmentally-developed rubric

Standard of success to be used for this assessment: 70% of students will score 70% or higher

Who will score and analyze the data: Department faculty

2. Develop a menu adopting attributes of regional American and Global cookery and implementing professional food service management tools and practices.

### **Assessment 1**

Assessment Tool: Student project

Assessment Date: Fall 2021

Assessment Cycle: Every Three Years

Course section(s)/other population: All

Number students to be assessed: All students

How the assessment will be scored: Departmentally-developed rubric

Standard of success to be used for this assessment: 70% of students will score 70% or higher

Who will score and analyze the data: Department faculty

3. Adapt flavor profiles of regional American and Global cuisine to menu execution using a variety of equipment, common and indigenous ingredients, and cooking methods.

### **Assessment 1**

Assessment Tool: Lab performance

Assessment Date: Fall 2021

Assessment Cycle: Every Three Years

Course section(s)/other population: All

Number students to be assessed: All students

How the assessment will be scored: Departmentally-developed lab performance evaluation sheet

Standard of success to be used for this assessment: 70% of students will score 70% or higher

Who will score and analyze the data: Department faculty

4. Interpret common kitchen practice standards including terminology, ingredient recognition, and practical applications of cookery processes and methods

### **Assessment 1**

Assessment Tool: National Exam, SkillsUSA

Assessment Date: Fall 2021

Assessment Cycle: Every Three Years

Course section(s)/other population: All

Number students to be assessed: All students

How the assessment will be scored: External evaluation

Standard of success to be used for this assessment: 70% of students will score 70% or higher

Who will score and analyze the data: External evaluation through third-party vendor, and departmental faculty

### **Course Objectives**

1. Identify ingredients, flavor profiles, and techniques of American regional cookery.
2. Identify ingredients, flavor profiles, and techniques of global cookery.
3. Recognize and prepare indigenous and foreign ingredients as they relate to American regional and global cuisine.
4. Apply proper procedures in preventing food-borne illness.
5. Apply proper safety techniques for knife skills, hand tools, and equipment operation.
6. Improve performance skills in applying each major conventional cooking method.
7. Identify major global food cultures and contributing attributes that develop similarities and differences among cuisines.
8. Identify current trends that continue to define food traditions of American regional cuisine.
9. Recognize and apply culinary concepts and terminology.
10. Develop menus and standardized recipes related to regions of America or cuisines of the world.
11. Demonstrate proper costing techniques used to construct a menu: recipe costing, selling price and developing appropriate food cost from a budget.
12. Apply organizational and managerial skills for coordination of food production: brigade system, labor scheduling, skills in restaurant teamwork.

### **New Resources for Course**

#### **Course Textbooks/Resources**

Textbooks

Manuals

Periodicals

Software

#### **Equipment/Facilities**

Level III classroom

Other: culinary lab