

INTRODUCTION TO GLOBAL CUISINE

2018-19 Academic Year

Program	Year	Semester
CFF-Culinary Skills Certificate	1	1
CFF-Culinary Management Diploma	1	1

Course Code: GLOB 1202	Course Equiv. Code(s): N/A
Course Hours: 42	Course GPA Weighting: 3
Prerequisite: N/A	
Corequisite: N/A	
Laptop Course: Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>	
Delivery Mode(s): In class <input checked="" type="checkbox"/> Online <input type="checkbox"/> Hybrid <input type="checkbox"/> Correspondence <input type="checkbox"/>	
Authorized by (Dean or Director): Kevin Baker	Date: July 2018

Prepared by		
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Course Description:

In this hands-on lab course, students will explore the use of specific ingredients and/or preparations and how they apply to cultures around the globe. Students will learn cultural similarities and differences related to the use of herbs, spices, flavouring ingredients and traditional food preparations. Safe food handling, proper culinary techniques, true-to-culture ideals and a healthy respect for the diversity of world cuisine will be discussed and practiced.

Subject Eligibility for Prior Learning Assessment & Recognition (PLAR):

Prior Learning Assessment and Recognition (PLAR) is a process a student can use to gain college credit(s) for learning and skills acquired through previous life and work experiences. Candidates who successfully meet the course learning outcomes of a specific course may be granted credit based on the successful assessment of their prior learning. The type of assessment method (s) used will be determined by subject matter experts. Grades received for the PLAR challenge will be included in the calculation of a student's grade point average.

The PLAR application process is outlined in <http://www.durhamcollege.ca/plar>. Full-time and part-time students must adhere to all deadline dates. Please email: PLAR@durhamcollege.ca for details.

PLAR Eligibility

Yes No

PLAR Assessment (if eligible):

- Assignment
- Exam
- Portfolio
- Other

Course Learning Outcomes

Course Learning Outcomes contribute to the achievement of Program Learning Outcomes for courses that lead to a credential (e.g. diploma). A complete list of Vocational/Program Learning Outcomes and Essential Employability Skill Outcomes are located in each Program Guide.

Course Specific Learning Outcomes (CLO)

Student receiving a credit for this course will have reliably demonstrated their ability to:

- CLO1 Work in a safe and professional manner to produce a variety of food items in a given time frame.
- CLO2 Perform proper lab maintenance and end-of-lab cleaning procedures.
- CLO3 Understand the origins, classifications, characteristics, functions and local availability of common foods, cooking and baking ingredients and flavouring agents.
- CLO4 Demonstrate a respect for the cultural diversity of food preparation and taste.

Essential Employability Skill Outcomes (ESSO)

This course will contribute to the achievement of the following Essential Employability Skills:

- 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.
- EES 2. Respond to written, spoken, or visual messages in a manner that ensures effective communication.
- EES 3. Execute mathematical operations accurately.
- EES 4. Apply a systematic approach to solve problems.
- EES 5. Use a variety of thinking skills to anticipate and solve problems.
- EES 6. Locate, select, organize, and document information using appropriate technology and information systems.
- EES 7. Analyze, evaluate, and apply relevant information from a variety of sources.
- EES 8. Show respect for the diverse opinions, values, belief systems, and contribution of others.
- EES 9. Interact with others in groups or teams in ways that contribute to effective working relationships and the achievement of goals.
- EES 10. Manage the use of time and other resources to complete projects.
- EES 11. Take responsibility for one's own actions, decisions, and consequences.

Evaluation Criteria:

The Course Learning Outcomes and Essential Employability Skills Outcomes are evaluated by the following evaluation criterion.

Evaluation Description	Course Learning Outcomes	EESOs	Weighting
Lab Performance - 12 weeks @ 7.08% = 85%	CLO1, CLO2, CLO3, CLO4	EES4, EES5, EES9, EES10, EES11	85
Global Cuisine Reflective Summary 15%	CLO1, CLO2, CLO3, CLO4	EES1, EES4, EES9, EES10, EES11	15
Total			100%

Notes:

1. Students are required to wear their clean and pressed Durham College chef uniform to this class: Buttoned chef jacket; chef pants; green apron; 3 side towels; college-issued hat; completely black non-slip, non-absorptive top, low heel, closed-toe, closed heel shoes with black laces; pencil and thermometer. Students not in complete uniform may be refused entry to class and will be given a grade of zero '0' for the day.
2. Students are expected to be on-time for class with all required pre-class work complete and printed.
3. The student is responsible to participate in all class activities.
4. As this course relies largely on team work, students later than 15 minutes may be refused entry to class and will be given a grade of zero '0' for the day.
5. The lab operates on a "clean as you work" system. Students are responsible to wash and return equipment to proper storage areas throughout the lab period.
6. All students are required to stay until the end of class and participate in the clean-up process. Failure to do so will result in an incomplete grade for that lab class.
7. Missed labs result in a mark of zero.

Required Text(s) and Supplies:

1. Lab Manual

Recommended Resources (purchase is optional):

N/A

Policies and Expectations for the Learning Environment:

General Policies and Expectations:

General College policies related to	General policies related to
+ Acceptable Use of Information Technology	+ attendance
+ Academic Policies	+ absence related to tests or assignment due dates
+ Academic Honesty	+ excused absences
+ Student Code of Conduct	+ writing tests and assignments
+ Students' Rights and Responsibilities can be found on-line at http://www.durhamcollege.ca/academicpolicies	+ classroom management can be found in the Program Guide (full time programs only) in MyCampus http://www.durhamcollege.ca/mycampus/

Course Specific Policies and Expectations:

1. All electronic devices including music players, laptops, tablets, cell phones etc. must be on silent and stored while in the classroom unless approved by the professor and part of the classroom learning. Video recording is not permitted as it may infringe upon privacy or copyright laws. If you need to be contacted in an emergency, inform your faculty prior to class, have the phone on vibrate and excuse yourself from class.
2. Email communication is through college provided email addresses. It is the student's responsibility to check their DC Connect email account and course pages for updates, changes, and other information. Students are encouraged to save course content on a drive that can be accessed without the Internet. As in the workplace, all email communication is to be professional, respectful and free of SMS language with proper sentence structure and punctuation.

General Course Outline Notes:

1. Students should use the course outline as a learning tool to guide their achievement of the learning outcomes for this course. Specific questions should be directed to their individual professor.
2. The college considers the electronic communication methods (i.e. DC Mail or DC Connect) as the primary channel of communication. Students should check the sources regularly for current course information.
3. Professors are responsible for following this outline and facilitating the learning as detailed in this outline.
4. Course outlines should be retained for future needs (i.e. university credits, transfer of credits etc.)
5. A full description of the Academic Appeals Process can be found at <http://durhamcollege.ca/gradeappeal>.
6. Faculty are committed to ensuring accessible learning for all students. Students who would like assistance with academic access and accommodations in accordance with the Ontario Human Rights Code should register with the Access and Support Centre (ASC). ASC is located in room SW116, Oshawa Campus and in room 180 at the Whitby Campus. Contact ASC at 905-721-3123 for more information.
7. Durham College is committed to the fundamental values of preserving academic integrity. Durham College and faculty members reserve the right to use electronic means to detect and help prevent plagiarism. Students agree that by taking this course all assignments could be subject to submission either by themselves or by the faculty member for a review of textual similarity to Turnitin.com. Further information about Turnitin can be found on the Turnitin.com Web site.

Learning Plan

The Learning Plan is a planning guideline. Actual delivery of content may vary with circumstances.

Students will be notified in writing of changes that involve the addition or deletion of learning outcomes or evaluations, prior to changes being implemented, as specified in the Course Outline Policy and Procedure at Durham College.

Wk.	Hours: 3	Delivery: Lab
1	Course Learning Outcomes CLO1, CLO2, CLO3, CLO4	
	Essential Employability Skills EES1, EES4, EES5, EES9, EES10, EES11	
	Intended Learning Objectives Course Introduction, Lab orientation	
	Intended Learning Activities Culinary lab work, product identification, safe work practices	
	Resources and References Lab Manual, handouts & Textbook	
	Evaluation	
Wk.	Hours: 3	Delivery: Lab
2	Course Learning Outcomes CLO1, CLO2, CLO3, CLO4	
	Essential Employability Skills EES1, EES4, EES5, EES9, EES10, EES11	
	Intended Learning Objectives Introduction to Soup I	
	Intended Learning Activities Culinary lab work, product identification, safe work practices	
	Resources and References Lab Manual, handouts & Textbook	
	Evaluation Performance Evaluation	Weighting 7.08

Wk.	Hours:	3	Delivery:	Lab
3	Course Learning Outcomes CLO1, CLO2, CLO3, CLO4			
	Essential Employability Skills EES1, EES4, EES5, EES9, EES10, EES11			
	Intended Learning Objectives Introduction to Soup II			
	Intended Learning Activities Culinary lab work, product identification, safe work practices			
	Resources and References Lab Manual, handouts & Textbook			
	Evaluation Performance Evaluation			Weighting 7.08
Wk.	Hours:	3	Delivery:	Lab
4	Course Learning Outcomes CLO1, CLO2, CLO3, CLO4			
	Essential Employability Skills EES1, EES4, EES5, EES9, EES10, EES11			
	Intended Learning Objectives Vegetarian			
	Intended Learning Activities Culinary lab work, product identification, safe work practices			
	Resources and References Lab Manual, handouts & Textbook			
	Evaluation Performance Evaluation			Weighting 7.08

Wk.	Hours: 3	Delivery: Lab
5	Course Learning Outcomes CLO1, CLO2, CLO3, CLO4	
	Essential Employability Skills EES1, EES4, EES5, EES9, EES10, EES11	
	Intended Learning Objectives Vegetarian	
	Intended Learning Activities Culinary lab work, product identification, safe work practices	
	Resources and References Lab Manual, handouts & Textbook	
	Evaluation Performance Evaluation	Weighting 7.08
Wk.	Hours: 3	Delivery: Lab
6	Course Learning Outcomes CLO1, CLO2, CLO3, CLO4	
	Essential Employability Skills EES1, EES4, EES5, EES9, EES10, EES11	
	Intended Learning Objectives Chicken I	
	Intended Learning Activities THANKSGIVING	
	Resources and References N/A	
	Evaluation	

Wk.	Hours: 3	Delivery: Lab
7	Course Learning Outcomes CLO1, CLO2, CLO3, CLO4	
	Essential Employability Skills EES1, EES4, EES5, EES9, EES10, EES11	
	Intended Learning Objectives Chicken II	
	Intended Learning Activities Culinary lab work, product identification, safe work practices	
	Resources and References Lab Manual, handouts & Textbook	
	Evaluation Performance Evaluation	Weighting 7.08
Wk.	Hours: 3	Delivery: Lab
8	Course Learning Outcomes CLO1, CLO2, CLO3, CLO4	
	Essential Employability Skills EES1, EES4, EES5, EES9, EES10, EES11	
	Intended Learning Objectives Pasta I	
	Intended Learning Activities Culinary lab work, product identification, safe work practices	
	Resources and References Lab Manual, handouts & Textbook	
	Evaluation Performance Evaluation	Weighting 7.08

Wk.	Hours: 3	Delivery: Lab
9	Course Learning Outcomes CLO1, CLO2, CLO3, CLO4	
	Essential Employability Skills EES1, EES4, EES5, EES9, EES10, EES11	
	Intended Learning Objectives Pasta II	
	Intended Learning Activities Culinary lab work, product identification, safe work practices	
	Resources and References Lab Manual, handouts & Textbook	
	Evaluation Performance Evaluation	Weighting 7.08
Wk.	Hours: 3	Delivery: Lab
10	Course Learning Outcomes CLO1, CLO2, CLO3, CLO4	
	Essential Employability Skills EES1, EES4, EES5, EES9, EES10, EES11	
	Intended Learning Objectives Stuffed Pasta	
	Intended Learning Activities Culinary lab work, product identification, safe work practices	
	Resources and References Lab Manual, handouts & Textbook	
	Evaluation Performance Evaluation	Weighting 7.08

Wk.	Hours: 3	Delivery: Lab
11	Course Learning Outcomes CLO1, CLO2, CLO3, CLO4	
	Essential Employability Skills EES1, EES4, EES5, EES9, EES10, EES11	
	Intended Learning Objectives Appetizer I	
	Intended Learning Activities Culinary lab work, product identification, safe work practices	
	Resources and References Lab Manual, handouts & Textbook	
	Evaluation Performance Evaluation	Weighting 7.08
Wk.	Hours: 3	Delivery: Lab
12	Course Learning Outcomes CLO1, CLO2, CLO3, CLO4	
	Essential Employability Skills EES1, EES4, EES5, EES9, EES10, EES11	
	Intended Learning Objectives Appetizer II	
	Intended Learning Activities Culinary lab work, product identification, safe work practices	
	Resources and References Lab Manual, handouts & Textbook	
	Evaluation Performance Evaluation	Weighting 7.08

Wk.	Hours: 3	Delivery: Lab
13	Course Learning Outcomes CLO1, CLO2, CLO3, CLO4	
	Essential Employability Skills EES1, EES4, EES5, EES9, EES10, EES11	
	Intended Learning Objectives Dessert I	
	Intended Learning Activities Culinary lab work, product identification, safe work practices	
	Resources and References Lab Manual, handouts & Textbook	
	Evaluation Performance Evaluation	Weighting 7.08
Wk.	Hours: 3	Delivery: Lab
14	Course Learning Outcomes CLO1, CLO2, CLO3, CLO4	
	Essential Employability Skills EES1, EES4, EES5, EES9, EES10, EES11	
	Intended Learning Objectives Dessert II	
	Intended Learning Activities Culinary lab work, product identification, safe work practices	
	Resources and References Lab Manual, handouts & Textbook	
	Evaluation Performance Evaluation	Weighting 7.08

Wk.	Hours: 3	Delivery: Lab
14	Course Learning Outcomes CLO3, CLO4	
	Essential Employability Skills EES1, EES5, EES9, EES10, EES11	
	Intended Learning Objectives Course overview	
	Intended Learning Activities Culinary Manual, reflecting on last 13 weeks	
	Resources and References Handouts, reflection manual	
	Evaluation Reflection Manual	Weighting 15