

## INTRODUCTION TO GLOBAL CUISINE

2023-24 Academic Year

Program Title	Ministry Title	Major	Year	Semester
HHS-Culinary Management	--	CMGT	1	1
HHS-Culinary Skills	--	CSK	1	1

<b>Course Code:</b> GLOB 1202	<b>Course Equiv. Code(s):</b> GLOB 1310
<b>Course Hours:</b> 42	<b>Course GPA Weighting:</b> 3
<b>Prerequisite:</b> N/A	
<b>Corequisite:</b> N/A	
<b>Laptop Course:</b> Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>	
<b>Delivery Mode(s):</b> In class <input checked="" type="checkbox"/> Online <input type="checkbox"/> Hybrid <input type="checkbox"/> Flexible <input type="checkbox"/> HyFlex <input type="checkbox"/>	
<b>Remote proctoring required</b> Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>	
<b>Authorized by (Dean or Director):</b> Rebecca Milburn	<b>Date:</b> July 2023

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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.

## Campus Closure Notice

In the event of a campus closure during which time classes cannot be conducted or attended in person, course delivery will be conducted remotely where possible. Should teaching and learning resume on campus, students may be organized into smaller groups for classroom delivery, in accordance with directions from public health authorities. In either situation, the learning plan sequence and/or evaluation methods may be adjusted to address topics requiring hands-on, practical learning activities.

## 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](mailto: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 Activity: Lab Performance - 12 weeks @ 7.083% = 85%	CLO1, CLO2, CLO3, CLO4	EES1, EES4, EES5, EES8, EES9, EES10, EES11	85
Assignment: Global Cuisine Reflection Assignment #1	CLO3, CLO4	EES1, EES8, EES10, EES11	7.5
Assignment: Global Cuisine Reflective Assignment #2	CLO3, CLO4	EES1, EES8, EES10, EES11	7.5
<b>Total</b>			<b>100%</b>

### 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
<ul style="list-style-type: none"> <li>+ Acceptable Use of Information Technology</li> <li>+ Academic Policies</li> <li>+ Academic Integrity</li> <li>+ Standards for Student Conduct for all Learning Environments can be found at <a href="https://durhamcollege.ca/wp-content/uploads/Standards-of-Student-Conduct-for-all-Learning-Environments.pdf">https://durhamcollege.ca/wp-content/uploads/Standards-of-Student-Conduct-for-all-Learning-Environments.pdf</a></li> <li>+ Information about academic policies and procedures can be found on-line at <a href="https://durhamcollege.ca/about/governance/policies">https://durhamcollege.ca/about/governance/policies</a></li> </ul>	<ul style="list-style-type: none"> <li>+ attendance</li> <li>+ absence related to tests or assignment due dates</li> <li>+ excused absences</li> <li>+ writing tests and assignments</li> <li>+ classroom management can be found in the Program Guide (full time programs only) in MyDC <a href="https://durhamcollege.ca/mydc/">https://durhamcollege.ca/mydc/</a></li> </ul>

All students at Durham College have the responsibility to familiarize themselves with and abide by the college's Academic Integrity Policy. Students are expected to complete and submit their own work in an honest manner, in accordance with the policy. Durham College has zero tolerance for breaches of academic integrity. All suspected breaches of academic integrity will be investigated and documented following procedures outlined in the policy, and should a breach be confirmed, appropriate penalties will be levied. Breaches of academic integrity refer to a variety of practices including, but not limited to:

- copying another person's work;
- using unauthorized materials or resources during an evaluation;
- obtaining unauthorized copies of evaluations in advance;
- collaborating without permission;
- colluding or providing unauthorized assistance;
- falsifying academic documents or records;
- misrepresenting academic credentials;
- buying, selling, stealing, soliciting, exchanging or transacting materials or information for the purpose of academic gain;
- bribing or attempting to bribe personnel;
- impersonation;
- submitting the same work in more than one course without authorization;
- improper use of computer technology and the internet;
- depriving others of academic resources;
- misrepresenting reasons for special consideration of academic work;
- plagiarizing or failing to acknowledge ideas, data, graphics or other content without proper and full acknowledgement;
- any unauthorized use of generative or other artificial intelligence.

If you have questions or concerns about what constitutes appropriate academic conduct or research and citation methods, and what your responsibilities are towards academic integrity, please visit the Academic Integrity website on MyDC, reach out to Student Academic Learning Services (SALS), or speak with your professor or Student Advisor.

## Course Specific Policies and Expectations:

### Course Policies

1. 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.
2. All assigned work submitted must be data processed in Arial 12 point, 1.5 spaced, stapled, and clearly labeled at the top of the first page with your name, assignment title and due date. To be environmentally friendly, please consider adjusting your margins to ".5" all around.
3. **ACADEMIC INTEGRITY:** Professors may request electronic files of written submissions. Plagiarism detection software may be used during the marking process. Any work that has been plagiarized will receive a mark of zero. If it is determined that a student has shared any work with or copied from another student, **ALL STUDENTS INVOLVED** will receive a mark of zero for the entire assignment or test. This includes sending files to other students for review of concepts.

### Face to Face Delivery Policies

1. Students are required to wear their clean and pressed Durham College chef uniform to this class: Buttoned chef jacket; chef pants; white apron; three 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 and hand in all assignments. As many of the assignments are preparation for lab classes, failure to complete and submit weekly lab reports by the assigned deadline may result in refused entry to the lab.
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.
8. 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.
9. In order to maintain the quality of learning in the classroom and respect the rights of your classmates, conversations are to stop when class begins and while the professor is speaking. Please wait until class is completely over before putting your materials away in your backpack, standing up, or talking to friends. Disruptive behaviour will not be tolerated.
10. Students who require additional help should request an appointment with the professor via email as break-time and before/after class is not always conducive to effective communication. Students with learning disabilities are encouraged to meet with the course faculty to develop a plan for success.

### Remote Delivery Policies

1. Students are required to wear their clean and pressed Durham College chef uniform when preparing food for food safety and sanitation: Buttoned chef jacket; chef pants; white apron; three 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 given a grade of zero '0' for the day.
2. **Method of Delivery** This course is a fully interactive online course and requires disciplined time management. To successfully complete this course, it is essential that you begin work as of the first week of the course and participate regularly throughout the semester. You will be required to access the course website regularly, (at least once per week). Your ability to participate online regularly is critical to your success in this course.
3. **Synchronous Delivery** Live sessions of this course will be delivered using platforms such as DC Connect Virtual Classroom, MS Teams, Google Meet etc. These sessions will be recorded for future reference but are the property of the course and are not to be shared in any public or private forum. Attendance in these sessions contributes highly to student success in this course. While attending a virtual class, proper (professional) classroom etiquette is mandatory

and student participation is expected. To participate fully in this course requires students to access and review course materials prior to the start of online sessions.

4. Asynchronous Delivery. Some of the course materials have been designed to be accessed by students at times outside of the scheduled course time. Students should schedule their time so they are able to review the content and complete activities and assessments within the scheduled times. It is strongly advised to complete the coursework in the learning sequence defined in the course outline.

5. Recording of Materials Presentations which are made in relation to course work including lectures, cannot be recorded or copied without the permission of the presenter, whether the instructor, a classmate or guest lecturer. Material recorded with permission is restricted to use for that course unless further permission is granted.

6. Online Etiquette Expectations For distance education courses, the course website is considered the classroom and the same protections, expectations, guidelines, and regulations used in face-to-face settings apply, plus other policies and considerations that come into play specifically because these courses are online. Inappropriate online behaviour will not be tolerated.

Examples of inappropriate online behaviour include:

Posting inflammatory messages about your instructor or fellow students;

Using obscene or offensive language online;

Copying or presenting someone else's work as your own;

Adapting information from the Internet without using proper citations or references;

Buying or selling term papers or assignments;

Posting or selling course materials to course notes websites;

Having someone else complete your quiz or completing a quiz for/with another student;

Threatening or harassing a student or instructor online;

Discriminating against fellow students or instructors and

Sharing your username and password.

## 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 <https://durhamcollege.ca/about/governance/policies/academic-policies> .
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.

Week/ Module	Hours:	3	Delivery:	Lab	
1	<b>Course Learning Outcomes</b>				
	CLO1, CLO2, CLO3, CLO4				
	<b>Essential Employability Skills</b>				
	<b>Taught:</b>		EES1, EES4, EES5, EES8, EES9, EES10, EES11	<b>Practiced:</b>	
				EES1, EES4, EES5, EES8, EES9, EES10, EES11	
	<b>Intended Learning Objectives/Topics</b>				
	Course Introduction, Lab orientation				
<b>Intended Learning Activities</b>					
Culinary lab work, product identification, safe work practices					
<b>Resources and References</b>					
Lab manual DC Connect					
<b>Evaluation</b>					
Week/ Module	Hours:	3	Delivery:	Lab	
2	<b>Course Learning Outcomes</b>				
	CLO1, CLO2, CLO3, CLO4				
	<b>Essential Employability Skills</b>				
	<b>Taught:</b>		EES1, EES4, EES5, EES8, EES9, EES10, EES11	<b>Practiced:</b>	
				EES1, EES4, EES5, EES8, EES9, EES10, EES11	
	<b>Intended Learning Objectives/Topics</b>				
	Introduction to Soup I				
<b>Intended Learning Activities</b>					
Culinary lab work, product identification, safe work practices					
<b>Resources and References</b>					
Lab manual DC Connect					
<b>Evaluation</b>					



<b>Week/ Module</b>	<b>Hours:</b>	<b>3</b>	<b>Delivery:</b>	<b>Lab</b>
3	<b>Course Learning Outcomes</b> CLO1, CLO2, CLO3, CLO4			
	<b>Essential Employability Skills</b>			
	<b>Taught:</b>	EES1, EES4, EES5, EES8, EES9, EES10, EES11	<b>Practiced:</b>	EES1, EES4, EES5, EES8, EES9, EES10, EES11
	<b>Intended Learning Objectives/Topics</b> Introduction to Soup II			
	<b>Intended Learning Activities</b> Culinary lab work, product identification, safe work practices			
	<b>Resources and References</b> Lab manual DC Connect			
	<b>Evaluation</b> Lab Activity: Lab Performance - 12 weeks @ 7.083% = 85%			<b>Weighting</b> 7.083
<b>Week/ Module</b>	<b>Hours:</b>	<b>3</b>	<b>Delivery:</b>	<b>Lab</b>
4	<b>Course Learning Outcomes</b> CLO1, CLO2, CLO3, CLO4			
	<b>Essential Employability Skills</b>			
	<b>Taught:</b>	EES1, EES4, EES5, EES8, EES9, EES10, EES11	<b>Practiced:</b>	EES1, EES4, EES5, EES8, EES9, EES10, EES11
	<b>Intended Learning Objectives/Topics</b> Vegetarian			
	<b>Intended Learning Activities</b> Culinary lab work, product identification, safe work practices			
	<b>Resources and References</b> Lab manual DC Connect			
	<b>Evaluation</b> Lab Activity: Lab Performance - 12 weeks @ 7.083% = 85%			<b>Weighting</b> 7.083

<b>Week/ Module</b>	<b>Hours:</b>	<b>3</b>	<b>Delivery:</b>	<b>Lab</b>
5	<b>Course Learning Outcomes</b> CLO1, CLO2, CLO3, CLO4			
	<b>Essential Employability Skills</b>			
	<b>Taught:</b>	EES1, EES4, EES5, EES8, EES9, EES10, EES11	<b>Practiced:</b>	EES1, EES4, EES5, EES8, EES9, EES10, EES11
	<b>Intended Learning Objectives/Topics</b> Vegetarian			
	<b>Intended Learning Activities</b> Culinary lab work, product identification, safe work practices			
	<b>Resources and References</b> Lab manual DC Connect			
	<b>Evaluation</b> Lab Activity: Lab Performance - 12 weeks @ 7.083% = 85%			<b>Weighting</b> 7.083
<b>Week/ Module</b>	<b>Hours:</b>	<b>3</b>	<b>Delivery:</b>	<b>Lab</b>
6	<b>Course Learning Outcomes</b> CLO1, CLO2, CLO3, CLO4			
	<b>Essential Employability Skills</b>			
	<b>Taught:</b>	EES1, EES4, EES5, EES8, EES9, EES10, EES11	<b>Practiced:</b>	EES1, EES4, EES5, EES8, EES9, EES10, EES11
	<b>Intended Learning Objectives/Topics</b> Chicken I			
	<b>Intended Learning Activities</b> Culinary lab work, product identification, safe work practices			
	<b>Resources and References</b> Lab manual DC Connect			
	<b>Evaluation</b> Lab Activity: Lab Performance - 12 weeks @ 7.083% = 85% Assignment: Global Cuisine Reflection Assignment #1			<b>Weighting</b> 14.583

<b>Week/ Module</b>	<b>Hours:</b> 3	<b>Delivery:</b> Lab
7	<b>Course Learning Outcomes</b> CLO1, CLO2, CLO3, CLO4	
	<b>Essential Employability Skills</b>	
	<b>Taught:</b> EES1, EES4, EES5, EES8, EES9, EES10, EES11	<b>Practiced:</b> EES1, EES4, EES5, EES8, EES9, EES10, EES11
	<b>Intended Learning Objectives/Topics</b> Chicken II	
	<b>Intended Learning Activities</b> Culinary lab work, product identification, safe work practices Culinary Reflection on weeks 1-7, to be submitted through DC Connect	
	<b>Resources and References</b> Lab manual DC Connect	
	<b>Evaluation</b> Lab Activity: Lab Performance - 12 weeks @ 7.083% = 85%	<b>Weighting</b> 7.083
<b>Week/ Module</b>	<b>Hours:</b> 3	<b>Delivery:</b> Lab
8	<b>Course Learning Outcomes</b> CLO1, CLO2, CLO3, CLO4	
	<b>Essential Employability Skills</b>	
	<b>Taught:</b> EES1, EES4, EES5, EES8, EES9, EES10, EES11	<b>Practiced:</b> EES1, EES4, EES5, EES8, EES9, EES10, EES11
	<b>Intended Learning Objectives/Topics</b> Pasta I	
	<b>Intended Learning Activities</b> Culinary lab work, product identification, safe work practices	
	<b>Resources and References</b> Lab manual DC Connect	
	<b>Evaluation</b> Lab Activity: Lab Performance - 12 weeks @ 7.083% = 85%	<b>Weighting</b> 7.083

<b>Week/ Module</b>	<b>Hours:</b>	<b>3</b>	<b>Delivery:</b>	<b>Lab</b>
9	<b>Course Learning Outcomes</b> CLO1, CLO2, CLO3, CLO4			
	<b>Essential Employability Skills</b>			
	<b>Taught:</b>	EES1, EES4, EES5, EES8, EES9, EES10, EES11	<b>Practiced:</b>	EES1, EES4, EES5, EES8, EES9, EES10, EES11
	<b>Intended Learning Objectives/Topics</b> Pasta II			
	<b>Intended Learning Activities</b> Culinary lab work, product identification, safe work practices			
	<b>Resources and References</b> Lab manual DC Connect			
	<b>Evaluation</b> Lab Activity: Lab Performance - 12 weeks @ 7.083% = 85%			<b>Weighting</b> 7.083
<b>Week/ Module</b>	<b>Hours:</b>	<b>3</b>	<b>Delivery:</b>	<b>Lab</b>
10	<b>Course Learning Outcomes</b> CLO1, CLO2, CLO3, CLO4			
	<b>Essential Employability Skills</b>			
	<b>Taught:</b>	EES1, EES4, EES5, EES8, EES9, EES10, EES11	<b>Practiced:</b>	EES1, EES4, EES5, EES8, EES9, EES10, EES11
	<b>Intended Learning Objectives/Topics</b> Stuffed Pasta			
	<b>Intended Learning Activities</b> Culinary lab work, product identification, safe work practices			
	<b>Resources and References</b> Lab manual DC Connect			
	<b>Evaluation</b> Lab Activity: Lab Performance - 12 weeks @ 7.083% = 85%			<b>Weighting</b> 7.083

<b>Week/ Module</b>	<b>Hours:</b>	<b>3</b>	<b>Delivery:</b>	<b>Lab</b>
11	<b>Course Learning Outcomes</b> CLO1, CLO2, CLO3, CLO4			
	<b>Essential Employability Skills</b>			
	<b>Taught:</b>	EES1, EES4, EES5, EES8, EES9, EES10, EES11	<b>Practiced:</b>	EES1, EES4, EES5, EES8, EES9, EES10, EES11
	<b>Intended Learning Objectives/Topics</b> Appetizer I			
	<b>Intended Learning Activities</b> Culinary lab work, product identification, safe work practices			
	<b>Resources and References</b> Lab manual DC Connect			
	<b>Evaluation</b> Lab Activity: Lab Performance - 12 weeks @ 7.083% = 85%			<b>Weighting</b> 7.083
<b>Week/ Module</b>	<b>Hours:</b>	<b>3</b>	<b>Delivery:</b>	<b>Lab</b>
12	<b>Course Learning Outcomes</b> CLO1, CLO2, CLO3, CLO4			
	<b>Essential Employability Skills</b>			
	<b>Taught:</b>	EES1, EES4, EES5, EES8, EES9, EES10, EES11	<b>Practiced:</b>	EES1, EES4, EES5, EES8, EES9, EES10, EES11
	<b>Intended Learning Objectives/Topics</b> Appetizer II			
	<b>Intended Learning Activities</b> Culinary lab work, product identification, safe work practices			
	<b>Resources and References</b> Lab manual DC Connect			
	<b>Evaluation</b> Lab Activity: Lab Performance - 12 weeks @ 7.083% = 85%			<b>Weighting</b> 7.083

<b>Week/ Module</b>	<b>Hours:</b>	<b>3</b>	<b>Delivery:</b>	<b>Lab</b>
13	<b>Course Learning Outcomes</b>			
	CLO1, CLO2, CLO3, CLO4			
	<b>Essential Employability Skills</b>			
	<b>Taught:</b>	EES1, EES4, EES5, EES8, EES9, EES10, EES11	<b>Practiced:</b>	EES1, EES4, EES5, EES8, EES9, EES10, EES11
	<b>Intended Learning Objectives/Topics</b>			
	Dessert I			
	<b>Intended Learning Activities</b>			
Culinary lab work, product identification, safe work practices				
<b>Resources and References</b>				
Lab manual DC Connect				
<b>Evaluation</b>			<b>Weighting</b>	
Lab Activity: Lab Performance - 12 weeks @ 7.083% = 85%			14.583	
Assignment: Global Cuisine Reflective Assignment #2				
<b>Week/ Module</b>	<b>Hours:</b>	<b>3</b>	<b>Delivery:</b>	<b>Lab</b>
14	<b>Course Learning Outcomes</b>			
	CLO1, CLO2, CLO3, CLO4			
	<b>Essential Employability Skills</b>			
	<b>Taught:</b>	EES1, EES4, EES5, EES8, EES9, EES10, EES11	<b>Practiced:</b>	EES1, EES4, EES5, EES8, EES9, EES10, EES11
	<b>Intended Learning Objectives/Topics</b>			
	Dessert II			
	<b>Intended Learning Activities</b>			
Culinary lab work, product identification, safe work practices Culinary Reflection on weeks 8-14, to be submitted through DC Connect				
<b>Resources and References</b>				
Lab manual DC Connect				
<b>Evaluation</b>			<b>Weighting</b>	
Lab Activity: Lab Performance - 12 weeks @ 7.083% = 85%			7.083	