DURHAM COLLEGE
SUCCESS MATTERS

Faculty of Hosp & Hort Sci

INTRODUCTION TO GLOBAL CUISINE

2024-25 Academic Year

Program Title	Ministry Title	Major	Year	Semester
HHS-Culinary Management	--	CMGT	1	1
HHS-Culinary Skills	--	CSK	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 [ ] No [X]				
Delivery Mode(s): In class [X] Online [ ] Hybrid [ ] Flexible [ ] HyFlex [ ]				
Remote proctoring required Yes [ ] No [X]				
Authorized by (Dean or Director): Rebecca Milburn **Date:** August 2024				

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.

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 for details.

PLAR Eligibility

Yes [ ]   **No** [X]

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:

[X] 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.

[X] 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.

[X] EES 8. Show respect for the diverse opinions, values, belief systems, and contribution of others.

[X] EES 9. Interact with others in groups or teams in ways that contribute to effective working relationships and the achievement of goals.

[X] EES 10. Manage the use of time and other resources to complete projects.

[X] 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 - Week 2	CLO1, CLO2, CLO3, CLO4	EES1, EES4, EES8, EES9, EES10, EES11	1
Lab Activity: Lab Performance - 12 weeks @ 7.083% = 85%	CLO1, CLO2, CLO3, CLO4	EES1, EES4, EES8, EES9, EES10, EES11	85
Assignment: Global Cuisine Reflection Assignment #1	CLO3, CLO4	EES1, EES8, EES10, EES11	7
Assignment: Global Cuisine Reflective Assignment #2	CLO3, CLO4	EES1, EES8, EES10, EES11	7
Total			**100%**

Notes:

1. Missed labs will result in a grade of zero.

2. Students not in complete uniform may be refused entry and/or participation to class and will be given a grade of zero '0' for the day.

3. In support of our Food Safety Plan, all students in this course must pass a lab sanitation and HACCP principles test with a grade of 80% or higher, by the beginning of Week 3.   Students who fail to do so will be refused lab participation until a passing grade is achieved and will receive a grade of zero for missed labs. All practices outlined in the related Food Safety Plan materials must be adhered to throughout the duration of this course.

4. As this course relies largely on teamwork, students later than 15 minutes may be refused entry to class and will be given a grade of zero '0' for the day. Repeat offences may result in an Academic Behaviour Alert

5. 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.

6. 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.   Additionally, an academic integrity alert form will be issued to the offending student(s).

7. USE OF GENERATIVE AI- Review the course outline/assignment specifications closely to determine where you are permitted to use generative AI. It is your responsibility, as the student, to be clear on when, where, and how the use of generative AI is permitted. In all submissions in which you use generative AI, you must cite its usage. Failing to cite the use of generative AI is academic misconduct. In all other aspects of your work, the use of generative AI will be considered a breach of academic integrity, and Academic Policy ACAD-101 Academic Integrity will be applied. If you are uncertain if you have used GenAI and/or cited appropriately, please speak with the library or your professor.

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 Integrity	**+** excused absences
+ Standards for Student Conduct for all Learning Environments can be found at https://durhamcollege.ca/wp-content/uploads/Standards-of-Student-Conduct-for-all-Learning-Environments.pdf	**+** writing tests and assignments
+ Information about academic policies and procedures can be found on-line at https://durhamcollege.ca/about/governance/policies	**+** classroom management can be found in the Program Guide (full time programs only) in MyDC https://durhamcollege.ca/mydc/

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:

1. Students are required to wear their clean and wrinkle-free Durham College chef uniform to this class:
- Buttoned chef jacket
- Black pants
- Green apron
- 3 side towels
- Pill box hat or black religious headwear
- Shoes: black non-slip, non-absorptive top, low heel, closed-toe, closed heel with black laces
As well as:
- Pencil, sharpie-type marker and thermometer.
- Minimum 2 tasting spoons and fork
- Long hair must be tied back and in a hairnet.
- Facial hair must be restrained in a beard net.
Note: Students not in complete uniform may be refused entry to class and will be given a grade of zero '0' for the day.

2. The student is responsible to participate in all class activities.

3. Students are expected to be on-time for class with all required pre-class work complete and printed. 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. Repeat offences may result in an Academic Behaviour Alert.

4. 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.

5. 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.

6. 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.

7. All assigned work submitted must be data processed in Arial or Calibri 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.

8. LAB GUIDELINE: Backpacks, coats, personal belongings, and outside food or beverages are not permitted in academic or culinary labs.

NOTE: Refillable non-glass water bottles may be allowed in certain labs; please confirm with your culinary faculty.

9. 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.

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

Course Learning Outcomes

CLO1, CLO2, CLO3, CLO4

Essential Employability Skills

Taught:	EES1, EES4, EES8, EES9, EES10, EES11	**Practiced:**	EES1, EES4, EES8, EES9, EES10, EES11

Intended Learning Objectives/Topics

Course Introduction, Lab orientation

Intended Learning Activities

Culinary lab work, product identification, safe work practices

Resources and References

Lab manual
DC Connect

Evaluation

Week/ Module	Hours:	3	Delivery:	Lab

2

Course Learning Outcomes

CLO1, CLO2, CLO3, CLO4

Essential Employability Skills

Taught:	EES1, EES4, EES8, EES9, EES10, EES11	**Practiced:**	EES1, EES4, EES8, EES9, EES10, EES11

Intended Learning Objectives/Topics

Introduction to Soup I

Intended Learning Activities

Culinary lab work, product identification, safe work practices

Resources and References

Lab manual
DC Connect

Evaluation	**Weighting**
Lab Activity: Lab Performance - Week 2	1

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

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

Week/Module	Hours:		3	Delivery:	Lab	

5

Course Learning Outcomes

CLO1, CLO2, CLO3, CLO4

Essential Employability Skills

Taught:	EES1, EES4, EES5, EES8, EES9, EES10, EES11	**Practiced:**	EES1, EES4, EES5, EES8, EES9, EES10, EES11

Intended Learning Objectives/Topics

Vegetarian

Intended Learning Activities

Culinary lab work, product identification, safe work practices

Resources and References

Lab manual
DC Connect

Evaluation   **Weighting**
Lab Activity: Lab Performance - 12 weeks @ 7.083% = 85%   7.083

Week/Module	Hours:		3	Delivery:	Lab	

6

Course Learning Outcomes

CLO1, CLO2, CLO3, CLO4

Essential Employability Skills

Taught:	EES1, EES4, EES5, EES8, EES9, EES10, EES11	**Practiced:**	EES1, EES4, EES5, EES8, EES9, EES10, EES11

Intended Learning Objectives/Topics

Chicken I

Intended Learning Activities

Culinary lab work, product identification, safe work practices

Resources and References

Lab manual
DC Connect

Evaluation   **Weighting**
Lab Activity: Lab Performance - 12 weeks @ 7.083% = 85%   14.083
Assignment: Global Cuisine Reflection
Assignment #1

Week/ Module	Hours:	3	Delivery:	Lab	

	Course Learning Outcomes
7	CLO1, CLO2, CLO3, CLO4

Essential Employability Skills			
Taught:	EES1, EES4, EES5, EES8, EES9, EES10, EES11	**Practiced:**	EES1, EES4, EES5, EES8, EES9, EES10, EES11

Intended Learning Objectives/Topics

Chicken II

Intended Learning Activities

Culinary lab work, product identification, safe work practices
Culinary Reflection on weeks 1-7, to be submitted through DC Connect

Resources and References

Lab manual
DC Connect

Evaluation	**Weighting**
Lab Activity: Lab Performance - 12 weeks @ 7.083% = 85%	7.083

Week/ Module	Hours:	3	Delivery:	Lab	

	Course Learning Outcomes
8	CLO1, CLO2, CLO3, CLO4

Essential Employability Skills			
Taught:	EES1, EES4, EES5, EES8, EES9, EES10, EES11	**Practiced:**	EES1, EES4, EES5, EES8, EES9, EES10, EES11

Intended Learning Objectives/Topics

Pasta I

Intended Learning Activities

Culinary lab work, product identification, safe work practices

Resources and References

Lab manual
DC Connect

Evaluation	**Weighting**
Lab Activity: Lab Performance - 12 weeks @ 7.083% = 85%	7.083

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

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

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

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

Week/ Module	Hours:	3	Delivery:	Lab	

13	**Course Learning Outcomes**

CLO1, CLO2, CLO3, CLO4

Essential Employability Skills

Taught:	EES1, EES4, EES5, EES8, EES9, EES10, EES11	**Practiced:**	EES1, EES4, EES5, EES8, EES9, EES10, EES11

Intended Learning Objectives/Topics

Dessert I

Intended Learning Activities

Culinary lab work, product identification, safe work practices

Resources and References

Lab manual
DC Connect

Evaluation   **Weighting**
Lab Activity: Lab Performance - 12 weeks @ 7.083% = 85%   14.083
Assignment: Global Cuisine Reflective
Assignment #2

Week/ Module	Hours:	3	Delivery:	Lab	

14	**Course Learning Outcomes**

CLO1, CLO2, CLO3, CLO4

Essential Employability Skills

Taught:	EES1, EES4, EES5, EES8, EES9, EES10, EES11	**Practiced:**	EES1, EES4, EES5, EES8, EES9, EES10, EES11

Intended Learning Objectives/Topics

Dessert II

Intended Learning Activities

Culinary lab work, product identification, safe work practices
Culinary Reflection on weeks 8-14, to be submitted through DC Connect

Resources and References

Lab manual
DC Connect

Evaluation   **Weighting**
Lab Activity: Lab Performance - 12 weeks @ 7.083% = 85%   7.083