COURSE SYLLABUS: CUL 2055 INTERNATIONAL CUISINE

TERM:

Instructor:  
Office:  
Office Phone  
Home Phone:  
E-Mail:  
Office Hours: Should these hours not be convenient to your schedule, please contact me for an appointment.

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It is the student’s responsibility to check D2L and MyNSCC email on a regular basis. These are the official communication channels between the college and students. Students are responsible for the information communicated through those channels. D2L contains specific course information and MyNSCC contains information important for other purposes.

COURSE DESCRIPTION

This course explores the ingredients, cooking methods and cultural influences on various cuisines around the world. Production will include French, Italian, Asian and other ethnic and regional cuisines. Discussion topics will include indigenous ingredients, flavors, cooking methods and techniques. Prerequisite: CUL 1045

COURSE OUTCOMES Upon successful completion of CUL 2055 students will:

- Demonstrate continued development of effective and sound work practices, including knife skills, personal and kitchen organizations skills.
- Prepare a wide variety of dishes representing different ethnic cuisines.

Revised 7-14
➢ Prepare and deliver a lecture on a selected international cuisine
➢ Lead the class in the preparation of a selected international cuisine

**COURSE COMPETENCIES**

➢ Describe characteristics that distinguish various ethnic cuisines from one another
➢ Write a menu featuring items from a selected ethnic cuisine
➢ Prepare a variety of recipes from different ethnic cuisines
➢ Lead the class in the preparation of items selected from the menu to be served to guests

**TEXTBOOK/LAB MATERIALS**

Food around the World; McWilliams, Margaret; 2nd edition; Prentice Hall 2007
ISBN: 9780131936393
There will be weekly homework/research assignments. Students are strongly advised to read cooking magazines and cookbooks to further their knowledge of cooking and to reinforce the concepts learned in class.

**GRADING CRITERIA**

40% Production grade
40% Student project
20% Weekly research

The production lab grade will be based on effort, attitude, cooperation, and the ability to execute assigned production tasks. It also includes uniform standards, tardiness and attendance: (See attendance policy.)

**GRADING SCALE**

A = 90 – 100%
B = 80 – 89
C = 70 – 79
D = 60 – 69
F = Below 60

 Revised 7-14
**TERM PROJECT**

For the project, student teams will research a selected cuisine. Work to include:

- Menu of at least 5 items representing a meal.
- 45 minute lecture-presentation on their selected cuisine.
- Demonstrate one dish.
- Lead the class in the preparation of their menu. Assign recipes, stations, and monitor production.
- Recipes* (for each item) for students in class
- Instructor’s packet to include:
  - Recipes
  - Ingredient list
  - All Research and lecture materials

**Attendance Policy**

A student is expected to attend all scheduled classes and laboratories. Each instructor will formulate an attendance policy and provide it on the course syllabus. Absences are counted from the first scheduled meeting of the class, and it is the responsibility of each student to know the attendance policy of each instructor in whose class he/she is enrolled. If a student is absent from a class, he/she should give an advanced explanation to the instructor.

Absences in a course may affect a student’s final grade. The student is responsible for all assigned work in the course regardless of excused or unexcused absences. Tardiness may also affect a student’s final grade. Failure to attend class will result in a final course grade of “FA” or “FN” (see explanation below) depending on the individual instructor’s course policy.

FA= failure, attendance-related (unofficial withdrawal) Last recorded date of attendance required.

FN= failure, never attended class (unofficial withdrawal)

Classes will begin on time. You should be in class in **FULL** uniform, prepared for class at the scheduled start time. Cell phones, pagers etc. should be turned off prior to the start of class. If you are anticipating an emergency phone call, please share this information with your instructor.

You are expected to take all quizzes and exams (theory & production) at the scheduled time. Make up quizzes will be given at the instructor’s convenience. Without prior arrangements, no makeup exams will be given.

A student who arrives late for class will be marked as tardy with the third (3rd) late occurrence counted as one (1) absence.

Revised 7-14
**UNIFORM POLICY**

- Student uniform will consist of a white, double breasted chef’s coat and industry-standard Hounds tooth checked pants.
- Student must wear a floppy, white hat or a white skull cap. A clean white apron must be worn as well, either folded over and tied at the waist or worn full, extending down to the knees.
- Uniforms are to be clean and wrinkle-free at the start of production lab.
- Colored chef ware clothing is not allowed in production labs.
- A white T-shirt is to be worn underneath the chef coat. Colored or lettered t-shirts or colored undergarments are not acceptable worn underneath the chef coat. A long sleeved white t-shirt may be worn underneath the chef’s coat but should not show under the sleeve of the chef’s coat.
- Acceptable footwear includes a sturdy work shoe, preferably black, either low or high top. Sneakers, basketball shoes, cowboy boots, moccasins, sandals, loafers, hiking boots and similar footwear are not acceptable. Socks are to be worn as well.
- Shoes are to be clean and polished at the start of production lab.
- Students who arrive in class in either a partial uniform, dirty uniform or who fail to adhere to the above standards will be penalized according to program policy.
  - 1st instance-lose one point on production.
  - 2nd instance-production grade of zero for the day.
  - 3rd instance-dismissed from class for the day.

**HYGIENE**

- Personal hygiene standards must be maintained, including daily bathing, clean hands and fingernails.
- Chewing gum is not permitted in class.
- Food and drinks are not allowed on production tables.
- Hair must be neat, trimmed and clean. Hair should be tucked under hat where applicable.
- Male students should shave prior to class, and mustaches, beards, and sideburns should be clean, and neatly trimmed.
- Excessive makeup and perfume, long and/or painted fingernails are not permitted in lab.
GENERAL STANDARDS

- All Nashville State rules regarding smoking, drug and alcohol use, sexual harassment and other behaviors. Students should refer to the “Policy Statement on Code of Student Conduct”, pages 13-15 in the student handbook.
- No food, equipment or supplies are to be taken from the kitchen for personal use without the approval of the chef-instructor.
- Profanity is not permitted in the kitchen or in any classroom environment.
- No personal calls are to be made or received during class time.
- **Please turn off cell phones and pagers when entering class!**
- Students are expected to cooperate with all faculty, administrators and classmates.
- Kitchen knives are working tools that are required of the professional chef. They also represent a considerable investment. Knife kits are required in the kitchen during the student’s scheduled lab, but **students are not permitted to carry their knife kits around campus. After class, knife kits should be returned to student’s vehicle or secured in a campus locker. The student is responsible for providing a lock. Knife kits are not permitted in any non-kitchen classroom!**
- Breaks during lab session are at the chef’s discretion.
- Classes have a scheduled dismissal time; however, the class will be dismissed as a whole by the chef when the kitchen is cleaned to the standards outlined in class.

Early Warning System

Nashville State Community College has implemented an Early Warning System to notify students via e-mail about academic problems such as poor classroom attendance, poor performance on assignments/tests, poor communication skills, late/missing assignments, and/or lack of classroom participation. Please note that Early Warning Alerts do not affect a student’s academic standing.

AMERICAN’S WITH DISABILITIES ACT (ADA)

Nashville State complies with the Americans with Disabilities Act. If you wish to request any special accommodations for any courses in which you are enrolled, contact the Student Disabilities Office at 353.3721.

Revised 7-14
CLASS MISCONDUCT AND PROCEDURES:

Nashville State Community College has a zero tolerance policy for disruptive conduct in the classroom. Students whose behavior disrupts the classroom will be subject to disciplinary sanctions. Please consult your Student Handbook for more specific details.

The instructor has primary responsibility for control over classroom behavior and maintenance of academic integrity. He/she can order temporary removal or exclusion from the classroom of any student engaged in disruptive conduct or in conduct which violates the general rules and regulations of the College. Disruptive behavior in the classroom may be defined as, but is not limited to, behavior that obstructs or disrupts the learning environment (e.g., offensive language, harassment of students and professors, repeated outbursts from a student which disrupt the flow of instruction or prevent concentration on the subject taught, failure to cooperate in maintaining classroom decorum, etc.), the continued use of any electronic or other noise or light emitting device which disturbs others (e.g., disturbing noises from beepers, cell phones, palm pilots, lap-top computers, games, etc.). Please be aware that children are not allowed in class or unattended on campus.

ACADEMIC DISHONESTY

Any form of academic dishonesty, cheating, plagiarizing, or other academic misconduct is prohibited. “Plagiarism may result from: (1) failing to cite quotations and borrowed ideas, (2) failing to enclose borrowed language in quotation marks, and (3) failing to put summaries and paraphrases in your own words (A Writer’s Reference 331). Academic dishonesty may be defined as, but is not limited to, intentionally trying to deceive by claiming credit for the work of another person, using information from a web page or source without citing the reference, fraudulently using someone else’s work on an exam, paper, or assignment, recycling your own work from another course, purchasing papers or materials from another source and presenting them as your own, attempting to obtain exams/materials/assignments in advance of the date of administration by the instructor, impersonating someone else in a testing situation, providing confidential test information to someone else, submitting the same assignment in two different classes without requesting both instructor’s permission, allowing someone else to copy or use your work, using someone else’s work to complete your own, altering documents, transcripts or grades, and forging a faculty/staff member’s signature. In addition to other possible disciplinary sanctions that may be imposed through regular college procedures as a result of academic dishonesty the instructor has the authority to assign an “F” or a “Zero” for the exercise,
paper, or examination or to assign an “F” for the course. Students may appeal through the appropriate college grade appeal procedures.

**Inclement Weather Policy**

In the event of an inclement weather event, check the Nashville State web site home page at www.nscc.edu for announcements on campus closures. Campus closures will also be announced on local television stations (channels 2, 4, 5, and 17). When classes are cancelled, an online assignment will be posted in NS Online. Check your NS Online email for a message from your instructor regarding your online assignment requirements. Even though classes may be cancelled, some areas, i.e. Testing Center, may be open. However, you should check before commuting to campus.

The Vice President for Academic Affairs and the Director of Security are responsible for cancellation decisions during an inclement weather event for the Nashville State main campus and the Southeast campus. Cookeville, Waverly, and Dickson Campus Directors will make class cancellation decisions based on conditions in their respective areas. Decisions about class cancellations are based on actual conditions, not forecasts. The perspective used for making decisions is that of the college as an employer, not as a K-12 institution. Students should use their own best judgment in determining whether to report to campus during inclement weather when classes are not cancelled.

**NOTE:**

This syllabus is meant simply as a guide and overview of the course. Some items are subject to change or may be revised at the instructor’s discretion. Each instructor will further clarify their criteria for grading, classroom procedures, attendance, exams and dates, etc. on his/her course syllabus.

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**The equipment in the teaching kitchen represents a considerable investment to Nashville State Community College, and as such, theft of any equipment will be taken seriously. Incidents of theft, no matter how small, will result in immediate failure of the course and a recommendation of suspension from the college. The chef is responsible for preventing such incidents and will take appropriate action to insure they do not occur!**

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