

INTERNATIONAL CUISINE
HMG 4965
FALL 2014

Instructor Claire Stewart
E-mail cstewart@citytech.cuny.edu
Phone 718-260-5647
Office N200
Office Hours Monday: 2:00-3:00 p.m.
Wed 7:00-8:30 a.m.
Wed 11:00-1:00 p.m.

Class Number 80560
Day Monday
Location N214
Time 3 p.m.– 9:00 p.m.
Class Hours 4.5hr
Lab Hours 1.5hr
Credits 3cr

Course Description Building upon the foundation of previous culinary courses, students will gain a general understanding of international cuisines by exploring traditional and indigenous ingredients, flavor components and cooking techniques. Application of classical and contemporary cooking techniques, creative menu planning, plate design, cultural research, proper sanitation techniques and nutritional analysis of menus.

Course Objectives

Upon completion of HMG 4965 the student will be able to

- a. Explore international and regional cuisines
- b. Understand menu construction, food textures, colors, aromas and presentations
- c. Identify and produce international flavors and cuisines
- d. Build on foundation of culinary vocabulary and skills
- e. Demonstrate proper safety and sanitation practices

Student Learning Outcomes	Method of Assessment
a. Demonstrate understanding of international and regional foods through the production and consumption of various cuisines (Gen Ed: Knowledge; HMG 4965: Knowledge, Skill)	Daily grade, chef presentation, food journals practical exam, market and restaurant project
b. Apply and assess menu construction, colors balance, texture, flavors, and presentation of international cuisines (HMG 4965: Knowledge, Skill)	Daily grade, chef report, practical exam
c. Analyze and produce international flavors through menu preparation (HMG 4965: Skill, Knowledge; Gen Ed : Knowledge, Skill)	Daily grade, food journal, practical exam
d. Distinguish proper usage of culinary vocabulary (Gen Ed: Knowledge; HMG 4965: Knowledge, Skill)	Chef report, food journal, market and restaurant project
e. Employ proper safety and sanitation procedures (HMG 4965: Knowledge, Skill)	Daily grade, practical exam, steward report

Grading Procedure

The following assessment strategy is used for this course:

➤ Day-to-day Practical Assessment	40%
➤ Chef Presentation	10%
➤ Chef Report	10%
➤ Food Experience Exercise	10%
➤ Practical Exam	10%
➤ Steward report	10%
➤ Market Research Report/Presentation	10%

93 – 100	A
90 – 92.9	A -
87 – 89.9	B+
83 – 86.9	B
80 – 82.9	B -
77 – 79.9	C+
70 – 76.9	C
60 – 69	D
0 – 59	F

Prerequisites

HMGT 2303

Required Text

MacVeigh, J. (2009). *International cooking*: Clifton Park, NY: Delmar Cengage Learning.

Suggested Texts and Readings

New York Times, Wednesday Dining section

Course Materials

Students are expected to be in full uniform every class meeting. Students are expected to bring knife kits every class meeting.

Attendance Policy

The department policy for attendance follows the rules printed in the college catalog (page 30): “A student may be absent without penalty for up to 10% of the number of scheduled class meetings during the semester.

Lecture classes meeting 1 time/week for 15 weeks: 2 allowable absences

Lecture classes meeting 1 time/week for 5 or 7 weeks: 1 allowable absence

Laboratory classes meeting 1 time/week for 15 weeks: 1½ allowable absence

Every lateness (up to 10 minutes after the scheduled start time) equals ½ absences. As stated in the college catalog, “If a student’s class absences exceed the limit established for a given course or component, the instructor will alert the student that a grade of ‘WU’ may be assigned.”

Class Meeting Schedule

Attached

HM Department Mission and Statement of Academic Integrity

Attached

HM Department Calendar

Attached

COURSE OUTLINE

WEEK 1 **ORIENTATION/COURSE OVERVIEW**

Review basic culinary techniques and knife skills from previous culinary courses
Review of safety and sanitation, proper use of equipment and utensils, requisition forms and cost control.

Introduction of food and culture

- Define food and culture
- Cultural food habits
- Cuisine and migration
- Exotic ingredients
- Pickling and curing technique

HOMEWORK- YOU MUST SEND ME AN E-MAIL FROM YOUR CITY TECH E-MAIL ADDRESS BY CLASS MEETING TIME WEEK 2.

WEEK 2

NORTHERN EUROPE

European cuisines: Similarities and differences

- History, cooking methods, regional cuisines
- Food ingredients and flavors
- Chef report and presentation
- Menu description
- Daily production

READING: Chapter 6, 8, 9
Instructor's notes

WEEK 3

EASTERN/CENTRAL EUROPE

Describe balanced menu attributes of texture, flavor, color, aroma, and presentation

Flavor principles

Eastern and Western Europe

- Chef report and presentation
- Review complex flavors
- Menu description
- Menu execution

READING: Chapter: 3, REVIEW 8, 9,
Instructor's notes

WEEK 4

CUISINE OF FRANCE

- Chef report, chef presentation

New York City College of Technology, CUNY
Department of Hospitality Management

- Classic Vs. Modern Cuisines
- Regional Flavors and influences
- Practice galantine and ballotine
- Menu description
- Execution of menu du jour

READING: Chapter 5
Instructor's notes, handouts

WEEK 5 **SOUTHERN EUROPE**

Southern Europe: Spain, Portugal, and Greece

- Influences, indigenous ingredients, topography
- Review Mediterranean Cuisines
- Chef report and presentation
- Menu description
- Daily production

READING: Chapter 1, 2, 10

WEEK 6

CUISINE OF ITALY

- Geographical influences
- Regional cuisines
- Chef report and presentation
- Menu description
- Daily production

Reading: Chapter 4
Instructor's handouts

WEEK 7

CUISINES OF THE AFRICAN CONTINENT

- Explain what makes the cuisines of North Africa unique
- Understand special grains, ethnic origins and values
- Execute recipe common African Countries
- Recognize the common cooking methods used in the traditional cuisines of Africa
- Chef report and presentation
- Menu description
- Daily production

READING: Chapter 11
Instructor's notes, hand outs

WEEK 8

LATIN&MEXICO

- Geography, climate and indigenous ingredients
- Latin and European influences
- Chef report and presentation
- Menu description
- Daily production

READING: Chapter 12, 13, 14,

Instructor's hand outs

WEEK 9

CENTRAL & SOUTH AMERICA

- Geography, climate, influences, flavors and indigenous ingredients
- Cooking techniques
- Discuss the impact of colonization on South American Countries
- Chef report and presentation
- Menu description
- Daily production

READING: REVIEW Chapter 13 /14

Instructor's hand outs

WEEK 10

MID-TERM, NO PRODUCTION
FIELD TRIP

WEEK 11

REGIONAL AMERICA

Regional cuisines of the United States and influences

- New England
- Cajun Creole
- California
- Southwestern
- Pacific North West
- Tex-Mex
- Floribbean
- Chef report and presentation
- Menu description
- Daily production

READING: Instructor's notes

WEEK 12

SOUTHERN, WESTERN, CENTRAL ASIA

- Geography, climate, influences, flavors and indigenous ingredients
- Cooking techniques unique to Asia
- Discuss Indian influence in South East Asia
- Chef report and presentation
- Menu description
- Daily production

READING: chapter 15, 16

WEEK 13

EASTERN ASIA, SOUTH-EASTERN ASIA

- History, topography, influences
- How does religion influence eating habits?
- Indigenous ingredients and flavors of the region
- Chef report and presentation
- Menu description
- How does Chinese philosophy influence the region?
- Daily production

READING: Chapters 17, 18

Instructor's Notes, handouts

Instructor's Notes, handouts

WEEK 14

STUDENT PRESENTATIONS

WEEK 15

PRACTICAL EXAM

New York City College of Technology, CUNY
Department of Hospitality Management

MISSION STATEMENT

The mission of the hospitality management department of New York City College of Technology is to provide students with a hospitality career education that integrates applied management practices and theory with liberal arts and sciences. To fulfill its mission the department will:

- offer a comprehensive applied management curriculum;
- provide students with the necessary professional and communications skills for successful careers;
- foster an understanding of social responsibility through involvement in community service.

NYC COLLEGE OF TECHNOLOGY POLICY ON ACADEMIC INTEGRITY

Students and all others who work with information, ideas, texts, images, music, inventions, and other intellectual property owe their audience and sources accuracy and honesty in using, crediting, and citing sources. As a community of intellectual and professional workers, the College recognizes its responsibility for providing instruction in information literacy and academic integrity, offering models of good practice, and responding vigilantly and appropriately to infractions of academic integrity. Accordingly, academic dishonesty is prohibited in The City University of New York and at New York City College of Technology and is punishable by penalties, including failing grades, suspension, and expulsion. The complete text of the College policy on Academic Integrity may be found in the catalog.

STATEMENT ON PLAGIARISM

As stated in the college catalog, “plagiarism is the act of presenting another person’s ideas, research, or writings as your own.” Plagiarism will not be tolerated.

STATEMENT OF CLASSROOM BEHAVIOR

Each student has the right to study and learn in a comfortable, safe, supportive environment that promotes self-esteem--- free of fear, humiliation, intimidation, offensive or suggestive language.

USE OF ELECTRONIC DEVICES

As stated in the Student Handbook, the use of cellular phones and audio equipment in all academic and study areas of the college are prohibited. Cellular phones, beepers, pagers, iPods, etc. must be turned off during class sessions. Students are not permitted to take calls or text message during class or to leave the classroom during scheduled class time to conduct a conversation. Students may not use their cell phones as calculators.

ORAL PRESENTATION STYLE STATEMENT:

The hospitality management department has developed a standardized format for all oral presentations. Refer to oral presentation rating form and *Effective Speaking Guidelines*.

WRITING STYLE STATEMENT

The hospitality management department has developed a standardized format for all written assignments. Written work must be prepared using APA Style Publication Manual of the American Psychological Association, 5th edition as a reference guide. All editorial formats, abbreviations, use of statistics, graphs, citations and references must conform to APA style. Footnotes are not permissible. Visit the City Tech Library website <http://library.citytech.cuny.edu/instruction/papersupport.html> for APA Style Guides. Unless otherwise instructed, all papers are to be simply bound with a staple in the upper left-hand corner. No report covers are to be used. All papers must be computer generated, double-spaced on white bond or computer paper (8½" x 11" with no holes), standard margins (1" top x 1" bottom x 1" left x 1" right), Courier or Times Roman typeface, 12 points. Correct spelling, sentence structure and grammatical construction are expected. Proofreading is a given!

Standard title (cover) page must include assignment name centered on the title page; one double space below, type student’s name; one double space below, type course title / section number; one double space below, type instructor’s name; one double space below, type due date; all entries are centered under assignment name. Exceptions to standardized format: Memoranda follow a standard memo format. Internship reports must be spiral bound.