

12 INTERNATIONAL CUISINE

Prerequisites: All food preparation courses

Credits: 4

Overview

This course will focus on foods and cooking styles of many nations. Menu production reflecting on nations that have impacted international cuisines will be examined.

General Objectives

This course is designed to:

- 1 expose students to a variety of international cuisines
- 2 familiarize students with the culture and commodities used by different nationalities
- 3 create opportunities for students to be innovative in the implementation of international dining experiences
- 4 enable students to finish and critically assess products taking into account, design, colour, flavour and portion control
- 5 familiarize students with up-to-date food legislation affecting production and storage of products.

Learning Outcomes

Upon successful completion of this course, the learner will:

- 1 prepare a variety of international dishes.
- 2 identify international products.
- 3 demonstrate the skills required to produce international menus.
- 4 compare dishes from different countries.

Topics

Cuisines of the world:

- 1.0 Caribbean
- 2.0 Asia and the Far East
- 3.0 France and other European countries
- 4.0 Japanese

5.0 North American countries

6.0 Special dietary cuisines

Content

- International commodities
- Preparation techniques

Instruction Format

Lecture
Demonstration
Practice
Video
Multi-media presentations

Assessment & Evaluation

The continuous assessment for this course takes the following form:

- Two (2) theory papers which account for 40% of the final mark
- Four (4) practical assessments which account for 60% of the final mark

Recommended Text

Food Style: the Art of Presenting Food Beautifully, Molly Siple and Irene Sax

Garnishing: the Basics and Beyond, Constance Quan

Resources

Classic Caribbean Cooking, Sharon Atkins

Caribbean and African Cookery, Rosamund Grant

Creole Cooking, Sue Mullin

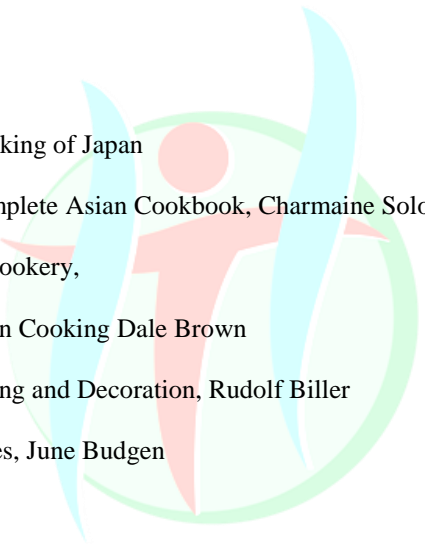
All Along the Danube: Classic Cookery from the Great Cuisine of Eastern Europe, Marina Polvay

A Taste of Ireland, Theodora Fitzgibbon

The Cooking of Vienna's Empire

Spanish Cooking, Pepita Aris

Recipes: the Cooking of Japan



The Cooking of Japan

The Complete Asian Cookbook, Charmaine Solomon

Indian Cookery,

American Cooking Dale Brown

Garnishing and Decoration, Rudolf Biller

Garnishes, June Budgen

Garnishes and Decorations, Janet Brinkworth

Culinary Carving and Plate Decorating, Harvey
Rosen and Jonathan S Rosen

La Rousse Gastronomique

Attendance

Students are encouraged to attend all class sessions as all information presented may not be covered in the required text. Participation of students is an integral component of the learning process.