**Virginia Western Community College**

**Course Number**

**Course Title**

**Prerequisites**

HRI 106, HRI 158, HRI 145 and HRI 219

**Course Description**

Introduces the concepts of cultural differences and similarities and the preparation of the food specialties of the major geographical areas of the world. Focuses on emerging cuisines as they become popular.

**Semester Credits:** 3 **Lecture Hours:** 2 **Lab/Clinical/Internship Hours:**  3

**Required Materials**

**Textbook:**

International Cuisine by Jeremy MacVeigh. First Edit Delmar Cengage Leading, New York. 9781418049652

**Other Required Materials:**

1. Two full uniforms consisting of: chef jacket with school logo and name, black & white checkered pants, neckerchief, slide, white apron, and chef hat, and black closed heel and toe, nonskid shoes.
2. Knife kit. Only the kit sold in the campus bookstore will be acceptable. 7-Piece kit with knife roll and garnishing kit. Mercer Brand.
3. Notebook, pens, etc.
4. Pocket bimetallic stem thermometer (digital or standard).

**Course Outcomes**

**At the completion of this course, the student should be able to:**

1) Identify and prepare various cuisines from 18 culinary regions.

2)  Understand the 18 culinary regions history of culinary arts.

3)  Make, create, and utilize various foods and recipes from all 18 regions.

4)  Have a greater understanding that for a superior dish you must start with high quality ingredients.

5)  Understand Mise en Place

6)  Have a greater understanding of sanitation in food service.

7)  Be able to work as a member of a team, demonstrating acceptable teamwork and

     communication skills.

**Topical Description**

**Week 1 Introduction/Assign Project**

**Week 2 Chapters 1, 2 Middle East & Greek Cuisine**

**Lecture:**

* **Historic Culinary Influences**
* **Unique Components**
* **Significant Sub-Regions**

**Lab: Recipes/Menu**

**Week 3 Chapter 3 Eastern European Cuisine**

**Lecture:**

* **Historic Culinary Influences**
* **Unique Components**
* **Significant Sub-Regions**

**Lab: Recipes/Menu**

**Week 4 Chapter 4 Italian Cuisine**

**Quiz on Chapters 1, 2, & 3**

**Lecture:**

* **Historic Culinary Influences**
* **Unique Components**
* **Significant Sub-Regions**

**Lab: Recipes/Menu**

**Week 5 Chapter 5 French Cuisine**

**Lecture:**

* **Historic Culinary Influences**
* **Unique Components**
* **Significant Sub-Regions**

**Lab: Recipes/Menu**

**Week 6 Chapter 6 British Isles Cuisine**

**Lecture:**

* **Historic Culinary Influences**
* **Unique Components**
* **Significant Sub-Regions**

**Lab: Recipes/Menu**

**Week 7 Chapter 7 German Cuisine**

**Lecture:**

* **Historic Culinary Influences**
* **Unique Components**
* **Significant Sub-Regions**

**Lab: Recipes/Menu**

**Week 8 Written Mid-Term & Practical Mid-Term**

**Chapters 8, 9 Scandinavian & Russian Cuisine Lecture:**

* **Historic Culinary Influences**
* **Unique Components**
* **Significant Sub-Regions**

**Lab: Recipes/Menu**

**Week 9 Spring Break**

**Week 10 Chapter 10 Iberian Cuisine**

**Lecture:**

* **Historic Culinary Influences**
* **Unique Components**
* **Significant Sub-Regions**

**Lab: Recipes/Menu**

**Week 11 Chapter 11 North African Cuisine**

**Lecture:**

* **Historic Culinary Influences**
* **Unique Components**
* **Significant Sub-Regions**

**Lab: Recipes/Menu**

**Week 12 Chapter 12 Caribbean Cuisine**

**Lecture:**

* **Historic Culinary Influences**
* **Unique Components**
* **Significant Sub-Regions**

**Lab: Recipes/Menu**

**Week 13 Chapters 13, 14 Mexican & South American Cuisine**

**Quiz on Chapters 10, 11, & 12**

**Lecture:**

* **Historic Culinary Influences**
* **Unique Components**
* **Significant Sub-Regions**

**Lab: Recipes/Menu**

**Week 14 Chapter 15 Subcontinent of Indian Cuisine**

**Lecture:**

* **History Culinary Influences**
* **Unique Components**
* **Significant Sub-Regions**

**Lab: Recipes/Menu**

**Week 15 Final Practical Chapter 16, 17, & 18**

**Southeast Asian, Chinese, & Japanese Cuisine**

**Week 16 Written Final Exam & Clean Up**

**Notes to Instructors**

* None