

## Master Syllabus

### DIT 2305 - Food, Culture & Cuisine

**Division:** Health Sciences

**Department:** Dietetics and Nutrition

**Credit Hour Total:** 2.0

**Lecture Hrs:** 1.0 **Clinic:** 2.0

**Prerequisite(s):** HMT 1112

**Date Revised:** January 2015

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### Course Description:

Explore cuisines of Asia, Middle East, Africa, Europe, Mediterranean and the Americas. Identify the demographics and research/evaluate the differences and similarities among the various cultures of the world. Demonstrate the relationship between traditional foods, cultural and current food practices. One classroom, two clinical hours per week.

### General Education Outcomes:

- ▣ Oral Communication Competency
- ▣ Values/Citizenship/Community Competency
- ▣ Critical Thinking/Problem Solving Competency
- ▣ Information Literacy Competency
- ▣ Written Communication Competency

### Course Outcomes:

#### Historical Perspectives and Life Cycle Rituals

Explore the differences in meal patterns and food choices among the Jewish and Seventh Day Adventists populations to create kosher and vegetarian meal plans.

**Assessment Method:** Exit and other interviews

**Performance Criteria:**

In a group interview, each student asks one relevant question of the Foodservice Director/Mashiach regarding implementation/foodservice techniques utilized for Jewish and Seven Day Adventists clientele.

**Assessment Method:** Locally developed exams

**Performance Criteria:**

80% of students will score 80% or higher on course exams.

**Assessment Method:** Simulations

**Performance Criteria:**

80% of students will score 80% or higher on Seven Day Adventist and Jewish interview assignments.

**Assessment Method:** Standardized national examinations

**Performance Criteria:**

80% of students will pass the national DTR exam.

#### Professionalism and Leadership Skills

Work as a team and present a taste and tour of various cultures around the world. Educate community participants on the impact culture plays in nutrition including dietary patterns, traditional food habits, health risk factors, etiquette, and role of food in society.

**Assessment Method:** External examiner

**Performance Criteria:**

90% of students will score excellent or above average on evaluation completed by multicultural luncheon participants.

**Assessment Method:** Performance appraisals

**Performance Criteria:**

90% of students will score a minimum of 80% on laboratory performance assessment.

**Assessment Method:** Simulations

**Performance Criteria:**

80% of students will score 85% or higher on the oral presentation of the cultural diversity research project.

#### Global Demographics/World Cuisines

Identify the demographics and research/evaluate the differences and/or similarities among the various cultures of the world.

**Assessment Method:** Locally developed exams

**Performance Criteria:**

80% of students will score 75% or higher on course exams.

**Assessment Method:** Standardized national examinations

**Performance Criteria:**

80% of students will pass the national DTR exam.

**Cultural Diversity**

Create a written and oral presentation on a chosen culture and evaluate geographical, religious, economic, and social factors affecting food patterns and nutritional adequacy of the culture.

**Assessment Method:** External examiner

**Performance Criteria:**

90% of students will score excellent or above average on evaluation completed by multicultural luncheon participants.

**Assessment Method:** Portfolios

**Performance Criteria:**

90% of students or higher will showcase highlights from the cultural diversity project in their career portfolio.

**Assessment Method:** Simulations

**Performance Criteria:**

80% of students will score 90% or higher on cultural research project.

**Assessment Method:** Standardized national examinations

**Performance Criteria:**

80% of students will pass the national DTR exam.

**Outline:**

Global Demographics

World Cuisines/Development

Cultural Diversity

Historical Perspectives

Life Cycle Rituals

Professionalism and Leadership Skills