

Master Syllabus

DIT 2310 - Lab for Food, Culture & Cuisine

Division: Health Sciences

Department: Dietetics and Nutrition

Credit Hour Total: 1.0

Lab Hrs: 2.0

Prerequisite(s): HMT 1112

Date Revised: February 2015

Course Description:

This laboratory component of DIT 2305 explores cuisines of Asia, Middle East, Africa, Europe, Mediterranean and the Americas. Indigenous ingredients and flavor profiles of international cuisines are addressed. Advanced preparation methods and cooking techniques will be utilized and demonstrated. Two lab hours per week.

General Education Outcomes:

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

Course Outcomes:

International Cuisine

Explore indigenous ingredients found in traditional dishes from various cultures and explain the differences and/or similarities in the flavor profile.

Assessment Method: External examiner

Performance Criteria:

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

Assessment Method: Simulations

Performance Criteria:

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

Cultural Diversity

Create an oral presentation on a chosen culture and describe traditional foods, cultural and current food practices and recipe modifications.

Assessment Method: External examiner

Performance Criteria:

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

Traditional Foods/Preparation Methods/Cooking Techniques

Research traditional foods and dishes of various cultures and demonstrate advanced preparation methods and cooking techniques.

Assessment Method: Performance appraisals

Performance Criteria:

85% of students will score 80% or higher on DIT Laboratory Student Assessment

Assessment Method: Simulations

Performance Criteria:

80% of students will score 80% or higher on international cuisine menu item preparation and presentation for midterm final evaluations.

Professionalism & Leadership Skills

Work as a team and present a taste and tour of various cultures around the world to community participants. Plan, organize, create and serve a multicultural meal.

Assessment Method: Performance appraisals

Performance Criteria:

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

Outline:

International Cuisine

Cultural Diversity

Traditional Foods

Preparation Methods/Cooking Techniques

Professionalism and Team Work