

# HCTM-126: CULTURES AND CUISINES

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## Effective Term

Fall 2023

## CC Approval

3/3/2023

## AS Approval

3/14/2023

## BOT Approval

3/16/2023

## COCI Approval

5/16/2023

## SECTION A - Course Data Elements

### CB04 Credit Status

Credit - Degree Applicable

### Discipline

Minimum Qualifications	And/Or
Culinary Arts/Food Technology (Any Degree and Professional Experience)	

### Subject Code

HCTM - Hospitality, Culinary and Tourism Management

### Course Number

126

### Department

Hospitality, Culinary and Tourism Management (HCTM)

### Division

Career Education and Workforce Development (CEWD)

### Full Course Title

Cultures and Cuisines

### Short Title

Cultures and Cuisines

### CB03 TOP Code

1307.10 - \*Restaurant and Food Services and Management

### CB08 Basic Skills Status

NBS - Not Basic Skills

### CB09 SAM Code

D - Possibly Occupational

### Rationale

By making this class a GE qualifier, it opens up more opportunities for students to explore different ethnicities through their food practices. The title has also be adjusted to reflect the many varying cultures that are explored within this class.

## SECTION B - Course Description

### Catalog Course Description

This course explores cuisines with a focus on the geographic, historic, cultural, religious, and economic influences that shape food availability and consumption. Students will examine how diversity shapes cultural food patterns. Additionally, this course will examine women's contribution to the culinary world.

**SECTION C - Conditions on Enrollment****Open Entry/Open Exit**

No

**Repeatability**

Not Repeatable

**Grading Options**

Letter Grade or Pass/No Pass

**Allow Audit**

Yes

**Requisites****SECTION D - Course Standards****Is this course variable unit?**

No

**Units**

3.00000

**Lecture Hours**

54

**Outside of Class Hours**

108

**Total Contact Hours**

54

**Total Student Hours**

162

**Distance Education Approval****Is this course offered through Distance Education?**

Yes

**Online Delivery Methods**

DE Modalities	Permanent or Emergency Only?
Entirely Online	Permanent

**SECTION E - Course Content****Student Learning Outcomes**

Upon satisfactory completion of the course, students will be able to:	
1.	Demonstrate the understanding of the interrelationship of world cuisines.
2.	Identify the impact of geography and religion on a country's cuisine.

**Course Objectives**

Upon satisfactory completion of the course, students will be able to:	
1.	Discuss the concept of culture and the impact of culture on foods, eating practices, and meal, and/or dining patterns of different cultural/ethnic groups in the world.
2.	Identify traditional foods of at least five major cultures and/or ethnic groups in the world that have influenced the foods now being eaten in the United States - both at home and in commercial and non-commercial food service operations.

3. Identify traditional foods of major cultures and/or ethnic groups in the United States, including African-American, Latino, Native American, and Asian American.
4. Describe the traditional food preparation methods and meal and/or dining patterns of at least five major cultures and/or ethnic groups in the world today.
5. Discuss the relationship of geography with the foods grown and utilized in different regions of the world, both traditionally and today.
6. Identify current food preparation methods and popular food products that are a fusion of foods and/or preparation procedures from diverse cultures.
7. Describe the impact of religion on traditional food usage and meal/dining practices, and the continuing influence of religion on the foodways today.
8. Analyze the "flow" of foods throughout geographic areas of the world in conjunction with the historic migration of cultures.
9. Appreciate the impact of foods and dining practices on the development of culture and cultural behavior patterns, both historically and in the present.
10. Discuss the relationship between food production and food consumption and the economical status of various cultures, both historically and today.
11. Identify critical issues in food product development, bio-engineering, and agricultural economics which currently impact the food supply, preparation methods, and cultural food practices in the world today and may potentially have significant impact in the future.
12. Discuss the contributions and impacts of women on cuisine in various cultures.

### Course Content

1. Definition of Cuisine
2. A Framework for Culture and Cuisine
3. Foundations and Influences of International Food & Culture
4. Food, Religion, and Cuisine
5. International Cuisine
  - a. Italian, French, British, Scandinavian, Central and Eastern Europe, Spain and Portugal, Greece and Middle East, Africa, India, China, Southeast Asia, Korea, Japan, and Americas: Central, South, Mexico, Caribbean, Canada
6. United States
  - a. Northeast, Mid-Atlantic, Southeast, Midwest, Northwest, California, Hawaii, Southwest
  - b. African-American, Latino, Native American, Asian American
7. Women and Cuisine

### Methods of Instruction

#### Methods of Instruction

Types	Examples of learning activities
Lecture	Lectures on various cultures and their cuisines.
Discussion	Instructor led discussions on cultural influences on various cuisines.
Field Experience	Visiting different cultural venues to compare and contrast experiences with specific cuisines.

#### Instructor-Initiated Online Contact Types

Announcements/Bulletin Boards  
 Discussion Boards  
 E-mail Communication  
 Video or Teleconferencing

#### Course design is accessible

Yes

### Methods of Evaluation

#### Methods of Evaluation

Types	Examples of classroom assessments
Essays/Papers	Students are required to read assigned selections and watch videos, then answer questions in essay form.

## Assignments

### Reading Assignments

Assigned readings throughout the course.

### Writing Assignments

Students will research a culture and prepare a virtual meal from that culture during a presentation to the class. Examples of this include "Students research the origin of Mexican cuisine, and then relate how it contributes to California/American cuisine.

### Other Assignments

Example: Students will research the origins of assigned cuisines, examples Hispanic cuisines, "soul food," Filipino cuisine, etc. After research students will discuss the affects of culture, climate, terroir, etc. on the development of cuisines. This will then be presented to the class. Example: Visit an ethnic restaurant and discuss offerings and tie to traditional cuisine from that culture. What impact does "Americanization" have on the cuisine here in the US?

## SECTION F - Textbooks and Instructional Materials

### Material Type

Textbook

### Author

Linda Civitello

### Title

Cuisines & Culture: A History of Food & People

### Edition/Version

3rd Edition

### Publisher

Wiley

### Year

2012

### Rationale

It is a well written, interesting book that is an easy approachable read, that clearly outlines the impacts of cultures on cuisines.

### ISBN #

9780470403716, 0470403713

## Proposed General Education/Transfer Agreement

Do you wish to propose this course for a Local General Education Area?

Yes

Proposed Local General Education Area

Local GE Area	Proposed To
Local GE Area E: Multicultural/Gender Studies	Add

Do you wish to propose this course for a CSU General Education Area?

No

Do you wish to propose this course for a UC Transferable Course Agreement (UC-TCA)?

No

## Course Codes (Admin Only)

ASSIST Update

No

**CB00 State ID**

CCC000591836

**CB10 Cooperative Work Experience Status**

N - Is Not Part of a Cooperative Work Experience Education Program

**CB11 Course Classification Status**

Y - Credit Course

**CB13 Special Class Status**

N - The Course is Not an Approved Special Class

**CB23 Funding Agency Category**

Y - Not Applicable (Funding Not Used)

**CB24 Program Course Status**

Program Applicable

**Allow Pass/No Pass**

Yes

**Only Pass/No Pass**

No