INTERNATIONAL CUISINES
Course Syllabus

Course Number: CAEL-0143  
OHLAP Credit: No
OCAS Code: None
Course Length: 65 Hours
Career Cluster: Hospitality & Tourism
Career Pathway: Restaurant Food & Beverage Services
Career Major(s): Food Service Management Assistant

Pre-requisite(s):

Course Description: This course will introduce students to the world of ethnic cuisine and menu planning. Students will learn about the culture, history and origin of different food groups and practice flavor profiling and development.


Course Objectives: A. Students will demonstrate the ability to:

1. Distinguish the differences between food cultures of various countries.
2. Relate these food cultures to different styles of cooking and eating.
3. Prepare different ethnic dishes and recipes for sampling and service.
4. Compare the different countries of origin for similarities and differences.
5. List basic menu planning principles.
6. Identify principles of menu layout and design.
7. Create menu item descriptions following established truth-in-menu guidelines.
8. Apply principles of nutrition to menu development.
9. Determine menu prices utilizing proper cost controls.
10. Plan a la carte, cycle, ethic, banquet and buffet menus.
11. Discuss importance of product mix, check average and their impact on profit contribution.
12. Develop a menu layout for a foodservice operation.
13. Discuss the availability of food and seasonal menus.
14. Discuss menu planning resources (Internet, professional, and vendors).
15. Examine and prepare the cuisine of North America, South America, Asia, France, Spain, Italy, Eastern Europe, and the Mediterranean.

*ODCTE objectives
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Teaching Methods: The class will primarily be taught by the lecture and demonstration method and supported by various media materials to address various learning styles. There will be question and answer sessions over material covered in lecture and media presentations. Supervised lab time is provided for students to complete required projects.

Grading Procedures:
1. Students are graded on theory and shop practice and performance.
2. Each course must be passed with seventy percent (70%) or better.
3. Grading scale: A=90-100%, B=80-89%, C=70-79%, D=60-69%, F=50-59%.

Description of Classroom, Laboratories, and Equipment: Tulsa Technology Center campuses are owned and operated by Tulsa Technology Center School District No. 18. All programs provide students the opportunity to work with professionally certified instructors in modern, well-equipped facilities.

Available Certifications/College Credit: The student may be eligible to take state, national or industry exam after completion of the program. College credit may be issued from Oklahoma State University-Okmulgee or Tulsa Community College. See program counselor for additional information.

College Credit Eligibility: The student must maintain a grade point average of 2.0 or better.