



Walters State Community College Course Syllabus

Course Information

Course Number and Name: CULA 2376 International Foods

Section ID: 80564.202380

Semester and Year: Fall 2023

Credit Hours: 3

Start Date: August 21, 2023

End Date: December 08, 2023

Course Format: CON - Conventional Methodology

Catalog Course Description: International Foods will expose students to some of the diversity of culture and foods of many countries around the world including regions of the United States.

Classroom assignments cooking demonstrations, guest speakers, and cooking labs will allow students to have a taste of the world. Prerequisite Courses: CULA 1325 Culinary II – Fabrication and CULA 1330 Garde Manger. **(F)**. 1 hour lecture / 4.5 hours laboratory.

Meeting Details: R; 02:30PM - 08:30PM; CAPE 130

Course Drop Deadline: October 27, 2023

Instructor Information

Name: Joseph Cairns

Office Location: CAPE 118

Office Hours: by appointment only

Office Phone: 865-774-5816

Email: Joseph.Cairns@ws.edu

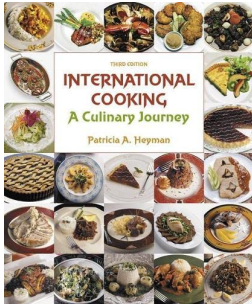
Supervisor Name: Dr. Tera Howerton

Supervisor Phone: 423-585-6961

Secretary Name: Kathy McFarling

Secretary Phone: 423-585-6972

Required Textbook(s) and Materials



International Cooking- A Culinary Journey

ISBN: ISBN-13: 978-0133815238

Authors: Patricia Heyman

Publisher: Pearson

Publication Date: 2016

Edition: 3rd

Supplemental or Optional Materials

Being prepared for class each week is more than just showing up for class. Each student should consider all strategic steps that can be taken to ease the process of theoretical and practical learning in a kitchen environment. As this environment can be hectic at times, it is suggested that students plan ahead as needed, and take notes to maintain consistency in all processes.

- - Knife Kit (purchase available in bookstore)
 - Digital scale that will weigh up to 5 pounds (ounces and grams preferred)
 - Calculator
 - Instant-read Thermometer
 - Notebook/a means to create prep lists
 - Black Sharpie
 - Planning guide/task management list
- Member of the American Culinary Federation and provide proof of such to Deb Peachey to be placed in your file; this is required by the American Culinary Federation. The cost is \$85.00 yearly for student culinarians. You can register for membership at [Greater Smoky Mountain Chapter, Knoxville, TN.](#) (opens in new window)

Student Learning Outcomes/Objectives

- The class is focused on explaining the development of each cuisine and what makes each unique. The determining factors that make an impact on each cuisine such as carbohydrate preferences; the herbs, spices and other flavorings associated with each country; the variety of proteins consumed in each region, as these all clearly affect the cookery in each region and country. Each served meal will have the student taking the assigned country/area and

designing the menu, planning the set-up, decorations unique for each country, adjusting portions, and costing. All meals are plated and served.

- List and define the fundamentals of good personal hygiene and Demonstrate good personal hygiene and health habits in a laboratory setting
- Review laws and rules of the regulatory agencies governing sanitation and safety in foodservice operations, Material Safety Data Sheets (MSDS) and explain their requirements in handling hazardous materials. Discuss right-to-know laws
- Develop cleaning and sanitizing schedule and procedures for equipment and facilities, Describe types of cleaners and sanitizers and their use
- Able to recognize signs of food spoilage and Identify proper methods of waste disposal
- Use acceptable procedures when preparing potentially hazardous foods to include time/temperature principles and Identify the critical control points during food handling processes as a method for minimizing the risk of food borne illness (HACCP system)
- Describe the relationship of food to culture; Identify and compare foods of a variety of cultures
- Select foods that are available in each region or country and explain why those particular foods are prevalent.
- Demonstrate cooking methods used for the different cultures and techniques in preparation of meals, explaining how or why that method is used and discuss importance of uses of spices and seasoning.
- Identify and prepare proper stocks and sauces to accompany each countries cuisine
- Identify and use herbs, spices, oils, vinegar, condiments, marinades, rubs in the custom of the different cuisines
- Present foods representative of the different cultures and Demonstrate food preparation techniques
- Describe and define factors that determine the availability of foods in various cultures
- Describe and define factors that influence the acceptability of foods in various cultures
- Describe and define the role of food in transmitting various cultures; include maintaining traditions, celebrations, meal patterns, traditional gender roles in acquisition and preparation of food
- Be able to identify the different American regional cuisines and define differences between these cuisines.
- Choose and identify indigenous ingredients for each regional cuisine.
- Demonstrate the different cooking techniques used in American regional cuisines.

- Illustrate the cultural influences which have affected the formation of different American regional cuisines.
- Explain how the different American regional cuisines define the food marketplace (Melting Pot) in the America today.

Instructional Approach and Methods

The International class is an advanced lab class preceded by some lecture. Preparedness is essential for the student to be successful.

1. Evaluation based on instructor observation of participation and production in all class activities.

1. Lab Grading will be based on the following criteria:

1. Planning
2. Preparation & Production
3. Management
4. Clean Up & Organization
5. Product Evaluation

2. Competency levels for grading criteria

0 = No regard for class requirements; did not follow guidelines stated in syllabus, handbook or assignment

1 = Poor; Work was unsatisfactory, needed total supervision, did not grasp assignment

2 = Fair; Acceptable work, needed some supervision, understood assignment but did not complete what was assigned

3 = Good; the end results were good, needed little supervision, understood the assignment well

4 = Very Good; No supervision needed and every aspect of the work assignment was understood and completed

Assessment, Evaluation and Testing Procedures

Class Activity	Percentage of Grade	Point Values
Lecture Day (1)	2%	20

Class Activity	Percentage of Grade	Point Values
Daily Participation Grade (8)	28%	280
Street Fair	5%	50
International Meals (4)	20%	200
Testing (8)	22.5%	225
Cooking Practical	12.5%	125
Informative History Paper/Presentation	5%	50
Event Hours	5%	50
TOTAL	100%	1000

Grading Scale

A	90%-100%
B	80%-89%
C	70%-79%
D	60%-69%
F	59% and below

Assignments

1. Informative History Paper (DUE 11/16/2023)

Each student will be assigned a country to be studied. Each student will elaborate on the history and development of cooking and foods of the assigned country by 1- preparing a presentation for the class as well as 2- writing a paper to be submitted to the drop box. The grading rubric will be based on the following:

- history of the region
- neighboring regional influences
- cultural traditions
- geographical influences
- common ingredients
- common cooking techniques and iconic foods
- American Regional cuisines most influenced by their selections.
- Identify 3 major influences that were contributed from the origin country to the American Regional cuisine.

This paper must follow APA format and must be typed Arial or New Times Roman 12 font, double-spaced. Make sure that you list resources used for project at the end of paper. The student will also be the chef of the day for this meal and will introduce the meal and elaborate a little on the cuisine for our guests. **Projects are due on 11/16/2023. NO LATE PAPERS WILL BE ACCEPTED!**

2. Street Fair - October 5, 2023

Maples Institute for Culinary Arts will host a “Street Fair” on **Thursday, October 5, from 10 am – 2 pm**. The Street Fair will feature booths from each culinary class and will be open to the campus and the public. Each culinary class will be responsible for an exhibit, which could include a storefront, street vendor, location staging, or support personnel.

Each class will be required to complete the following for their exhibit:

Submit a plan by **September 8th** using the following link: [Street Fair Registration](#) (opens in new window), to include:

1. Booth Concept (drawing included)

> Design should reflect actual store front and layout

2. Business Name & Logo, which will be used on apparel

3. Team Captains (2) & Duty Roster for setup & event

> Each team will have two Team Captains

1. Kitchen/Food Production Captain

2. Booth Setup & Staging Captain

3. Each member of the class will be required to participate at some level of the process to include the following:

1. Design

2. Setup

3. Food Production

4. Service

5. Breakdown and clean-up

4. If you have more than one culinary class, you are expected to participate in the process for each class. For example:

1. Culinary I – Design & Setup prior to the event

2. Bakery Fundamentals – Service during the event

d. Recipes to be used and the cost for each recipe

> Food Concept for this class will be: **International Pizzas**

5. Proposed charge (in tickets) for each item to be sold.

>1 Ticket = \$4

6. Space needed for exhibit (no more than 8' x 8')

7. Requirements for booth

>List of Equipment needed

>Equipment is limited. Use will be on a first come, first serve basis.

>Kitchen access required outside of normal class period

>Location request

>>Hall access, near electrical outlets, etc.

*Faculty & Staff will review submissions with response to be provided by Week 5, with approval or suggestions for revisions.

*Setup of exhibits should be complete by **Wednesday, October 4 at 4:00 pm**. All exhibits should be setup and ready to open by **Thursday, October 5 at 9:00 am**.

Class Participation

This class begins with a lecture followed by a longer lab class; students are expected to attend all scheduled classes, and you cannot make up work or learn if you are not here. **It is your responsibility to notify Instructor if you will be late or absent.**

To be most successful in this class:

Create a strategic plan for each day in the kitchen. This starts with studying the material to be covered. Read each recipe all the way through until you have a thorough understanding of what you will be doing and what is needed to create the dish. Create a written plan that includes all needed equipment and ingredients to gather. Gather all needed equipment and products needed to complete a recipe, prior to starting the cooking process. Proper organization of these items will prove to be helpful in successfully completing any recipe in a timely manner. Consider prioritization and work flow in getting your work done as efficiently as possible. Always clean as you go, ensuring that you keep your station clean, but also organized.

Because each student has an essential role to play in creating dishes, it is vital that you come to class every day, and if you can't come, call. As a class, we work as a team. Our success depends upon each person taking ownership and responsibility for his or her part of the production.

Make sure to clean each workspace immediately when you are finished using it; do not leave a mess behind when you leave. Always clean as you go (CAYGO).

In order to keep all products as fresh as possible, we follow the FIFO system: First in, First out. The oldest product, the product that must be used first, is always to be used first in the placement and rotation of products. This goes for all storage areas in dry storage, refrigerated and frozen items.

Course and Class Policies/Procedures

Class Meal Policy:

Maples Institute for Culinary Arts:

The policy for students participating in a meal producing /serving class will be as follows:

- Food will be provided only when left after service
- Students will be instructed by the Chef in the producing class at what time plates can be prepared
- Student "Family Meal" is a bonus and not required. If provided meal may not be the same as what is being served to the paying guest
- Food will be evenly divided so all students in classes have a plate
- Food will be placed in clam shells and placed in hot box or refrigerator
- Meal CANNOT be consumed until all class duties are completed at which time it can be eaten on campus or taken home
- Classes must end on time with all assigned duties complete

Beverages/cups may only be placed in the designated beverage area. No beverages are allowed in the lab production areas.

If a student is not in a production class or scheduled event, food will not be provided, to include:

- Food produced during lab class.

- Food left over and stored in walk-in or reach-in
- Food left over and stored in freezer
- Food prepared from other serving classes

C.H.E.F. Event Requirements

(Culinary- Hands-on – Experience- First)

Each semester, students enrolled in a 3-credit hour lab class are **required** to participate in 20 hours of learning experience events as part of the culinary program. Students enrolled in a half-semester (7 week) 2-credit hour class are required to participate in 10 hours of event credit. If you are enrolled in a full-semester (14 week) 2 credit hour class, you are required to participate in 14 hours of event credit.

These hours earned through volunteering to participate in events outside of your scheduled classes. Multiple dates and times are available; students should only volunteer for events suitable to their class schedule. If a particular educational experience is either a course or degree requirement or a voluntary extracurricular activity, you must decide whether to participate. However, if you choose not to fulfill the required amount of event hours, you may fail to satisfy the course or degree requirements. Each hour worked valued 5.25 points that will reflect in your overall grade for class. All events completed in the present semester. Half of a student's hours should be logged before the mid-semester break, with the remaining hours to be completed prior to Finals Week.

Participation of C.H.E.F. events worked reflected in your grade for all culinary classes; failure to complete event points will inflict up to a letter grade drop.

You may register for the events via a link provided on E-Learn (C.H.E.F. event Sign Ups link in content section of eLearn). When completing the sign-up form, please review the date & time for each event before agreeing to volunteer for the activity. You will be required to provide a valid e-mail address (not eLearn) when signing up for events. This e-mail address is to send a reminder notice at least two business days prior to the event. Each event will require a separate sign-up. If you sign-up for an event and are not able to attend, you must contact Deb Peachey (865-774-5817) a **minimum** of 24 hours in advance of the event.

Online/Web-Enhanced Course Supplementary Information

Virtual Office Hours	By Appointment
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Library Information	Culinary database (opens in new window) http://library.ws.edu/az.php?a=c
Technical Support	Contact Help Desk: 423-318-2742
Web Addresses/Resources	Rel Maples YouTube channel: https://www.youtube.com/channel/UCF4OLhW1ONVDjVEoJDZKFKg
Guidelines for Communication: Email, Discussion Posts, Chat	Please follow the NETIQUETTE guidelines set forth by the college that can be found here: https://library.ws.edu/c.php?g=181114&p=7030204

Additional Course Requirements/Details/Information

Culinary Requirements:

- Professionalism of each student will be graded daily and will be expected of every culinary student while wearing the WSCC culinary uniform. The criteria will be based on the following items:
- Clean, complete Uniform
 1. All uniforms must be clean and wrinkle free
 2. White undershirt only
 3. All students must maintain good personal hygiene
 4. No jewelry of any kind or any visible body piercing jewelry. (Tongue is visible) No ornamental lapel pins may be worn on uniform (plain wedding band only)
 5. No fake fingernails or nail polish
 6. Hair must be clean and restrained at all times (completely under cap or hairnet)
 7. Clean black closed toe non-skid restaurant shoes (no tennis shoes allowed)
- Maintain good mise en place
 - On Time for class
 - Study all material to be covered in class
 - Maintain a continual desire and willingness to learn (attitude)
 - Complete Knife Kit/needed supplies for assigned classes

- Continually exemplify good sanitation practices at all times
 - Appropriate conduct & language
 - Teamwork
 - Complete job task ----Properly and thoroughly cleaning work space, properly storage of all products, properly cleaning and storage of all equipment
- Because of the amount of material that will be covered daily and the expected level of professionalism, no unnecessary talk will be tolerated. Students who do not comply will be asked to leave the kitchen.
- Class is not dismissed until the Instructor authorizes students to leave. Students leaving prior to Instructor dismissal will lose all daily participation points.
 - Lab Cleaning Assignments as posted in the Closing Checklist should be completed by each class before students are dismissed from the class.
 - Books, knife kits, etc. are to be placed in LOCKERS ONLY; do not leave in unlocked classroom, on work tables, or in work/production areas
 - No cell phones to be used, answered and/or texting in class – please store in lockers and provide emergency number for Security 865-774-5813 to family
 - Requires flexibility in schedule as required to fulfill duties
 - Requires prolonged sitting or standing
 - Requires some physical exertion to manually move, lift, carry, pull or push heavy objects or materials
 - Requires stooping, bending and reaching
 - Requires concentration in a noisy environment

Requires ability to transport food to other locations as necessary

Academic Honesty

Faculty expect all students to refrain from acts of academic misconduct including but not limited to:

1. Plagiarism - refers to using another person's ideas or writing without giving proper credit to the original source. Indulging in this type of conduct will subject the student to disciplinary sanctions, which may be imposed through the regular institutional procedures of Walters State Community College as outlined in the Student Handbook. Plagiarism will result in a grade of "0"

for the paper/exam/presentation. Student Conduct and Disciplinary Sanctions contained in the college Catalog/Student Handbook apply (see policy 04:18:02 Disciplinary Sanctions).

Plagiarism includes, but is not limited to the following:

- a. Using cut/paste tool from original document with no references given.
 - b. Copying another student's work and submitting it as one's own.
 - c. Forging or otherwise altering signatures.
 - d. Giving or falsifying academic documents or materials.
2. Cheating - construed as attempting to deceive or mislead which includes, but is not limited to the following:
- a. Utilizing old tests, projects, notes or written papers.
 - b. Providing unauthorized information to a fellow student about exam content.
 - c. Receiving unauthorized aid from any source with quizzes, examinations, or other assignments.
 - d. Seeking information in an unacceptable manner during/preceding an exam or other assigned work (cheat sheet, verbal exchange, looking at another person's paper or electronic device, utilizing headphones, using textbook when the test/quiz is not an open book test/quiz, using textbook test bank etc.).
 - e. Consulting with a classmate or others when taking a computerized test.
 - f. Disregarding other specific policies and procedures outlined for a particular class.
 - g. Utilizing unapproved technology/electronic equipment during testing (i.e.: mobile devices such as cell phones, smart devices, or tablets, etc.).
 - h. Using the same Internet Protocol network address (IP address) as another student for testing without approval from the course faculty.
3. The use of any generative artificial intelligence (AI) tool, such as OpenAI's ChatGPT, Google's Bard, or any other pre-trained language model (commonly referred to as "chatbot"), must be cited for any assignment where it has been used and may not be used unless specifically allowed by your instructor. Please see your instructor or the course policies within the syllabus if you have questions.

Student Resources

TUTORING SERVICES

Students in need of tutoring assistance are encouraged to contact the Office of Student Tutoring located as follows:

- Morristown Campus - Student Services Building Room L107 - (423) 585-6920
- Niswonger Campus - GRNV 226 - (423) 798-7982
- Sevierville Campus - MMH Room 210 - (865) 286-2787
- Claiborne Campus - Room 123A - (423) 851-4761

Specific tutoring assistance in mathematics and writing is available in-person and online as follows:

- Morristown Campus - English Learning Lab - HUM 120 - (423) 585-6970

[Walters State English Learning Lab \(opens in new window\)](https://www.waltersstate.edu/academics/humanities/writing-lab)
[ws.edu/academics/humanities/writing-lab](https://www.waltersstate.edu/academics/humanities/writing-lab)

- Morristown Campus - Mathematics Lab - MBSS 222 - (423) 585-6872

[Walters State Mathematics Learning Lab \(opens in new window\)](https://www.waltersstate.edu/academics/mathematics/learning-lab)
[ws.edu/academics/mathematics/learning-lab](https://www.waltersstate.edu/academics/mathematics/learning-lab)

TECHNOLOGY SUPPORT

Students who need assistance with computing and technology issues should contact the IET Helpdesk by phone at Morristown: (423) 318-2742; Niswonger: (423) 798-8186; or Sevierville: (865) 286-2789 or on-line access.

[Walters State Helpdesk \(opens in new window\)](https://www.waltersstate.edu/helpdesk)
[helpdesk.ws.edu](https://www.waltersstate.edu/helpdesk)

STUDENTS WITH DISABILITIES SUPPORT SERVICES

Students with disabilities must register with Student Support Services each semester in the Student Services Building, Room U134 (phone (423) 585-6892) if they need any special facilities, services, or consideration.

[Walters State Student Support Services \(opens in new window\)](https://www.waltersstate.edu/student-services/disability/)
[ws.edu/student-services/disability/](https://www.waltersstate.edu/student-services/disability/)

SUICIDE PREVENTION STATEMENT

Walters State is committed to and cares about all students. Support services are available for any person at Walters State who is experiencing feelings of being overwhelmed, hopelessness, depression, thinking about dying by suicide, or is otherwise in need of assistance. For immediate help, contact the National Suicide Prevention Lifeline by calling or texting 9-8-8 or the Trevor Lifeline at 1-866-488-7386. Veterans may also contact the Veterans Crisis Line at 1-800-273-8255 (press 1) or Text 838255.

Walters State has a relationship in place with the following community agencies to provide services (may include crisis referral services, prevention screenings, etc.):

- Cherokee Health Systems 423-586-5032
- Frontier Health 423-467-3600

College Policies

STUDENTS HANDBOOK AS OFFICIAL GOVERNING DOCUMENT

This class is governed by the policies and procedures stated in the current Walters State Community College Student Handbook. All students attending Walters State Community College, regardless of the time, location, or format of the class, must abide by the rules and regulations outlined in the current Walters State Catalog/Student Handbook and the current Walters State Timetable of Classes.

[Walters State Catalog \(opens in new window\)](http://catalog.ws.edu/)
catalog.ws.edu/

[Walters State Timetable of Classes \(opens in new window\)](http://ws.edu/admissions/registration/)
ws.edu/admissions/registration/

PURPOSE, LIMITATIONS AND MODIFICATION OF SYLLABUS

This syllabus sets forth the expectations for the course content, work, and grading as well as expectations for student performance and conduct. The syllabus does not constitute a contract between the student and the instructor or the College. The information contained here is subject to change at any time. The instructor reserves the right to modify this syllabus at any time with written notification to the students. Though changes are possible, it is expected that the course will be conducted as described in this syllabus for the semester/year specified in the Course Information section of the syllabus. This syllabus is only valid for the semester/year specified and course requirements are not guaranteed for future semesters.

COURSE GROUND RULES

- Students must attend the first day of on-ground class or contact the instructor prior to the first class. Failure to do this may result in being dropped from the class. Excessive absences may substantially lower the course grade.
- Regular class attendance is a student's obligation for any course regardless of format. (See the Walters State Catalog/Student Handbook). If a student misses class, it is his or her responsibility to contact the instructor regarding missed assignments and/or activities and to be prepared for the next class assignment.

- Students enrolled in web courses must follow the course attendance policy defined for online attendance during the first week of class and throughout the term. Failure to do this may result in being dropped from the class during week one OR may result in the accrual of absences which may negatively impact the student's grade in the course.
- Students who have not paid fees on time and/or are not correctly registered for this class and whose names do not appear on official class rolls generated by the Walters State student information system (MyWS) will not be allowed to remain in class or receive credit for this course.
- Electronic devices must not disrupt the instructional process or college-sponsored academic activity. Use of electronic devices is prohibited unless use of the device is relevant to the activity and use is sanctioned by the faculty member in charge. Electronic devices that are not relevant to the activity or sanctioned by the faculty member in charge should be set so that they will not produce an audible sound during classroom instruction or other college-sponsored academic activity.

FINANCIAL AID

Students receiving any type of financial aid or scholarship should contact the Financial Aid Office before making any changes to their schedule. Schedule changes without prior approval may result in loss of award for the current term and future terms.

All forms of student Financial Aid may be jeopardized or lost due to the lack of Satisfactory Academic Progress in one or multiple courses. Lack of Satisfactory Academic Progress may negatively impact a student's degree/certificate completion pace and further jeopardize Financial Aid eligibility.

CANCELLATION OF CLASSES AND ACADEMIC CONTINUITY

For information related to the cancellation of classes due to inclement weather or other events, please check the Senators Emergency Text system or the college's Web site at:

[Walters State Homepage \(opens in new window\)](#)

ws.edu/home/

[Walters State Facebook page \(opens in new window\)](#)

<https://www.facebook.com/WaltersState/>

[Walters State Twitter page \(opens in new window\)](#)

<https://twitter.com/waltersstate>

or call the college's student information line, 1-800-225-4770, option 1; the Sevier County Campus, (865) 774-5800, option 7; the Niswonger Campus (423) 798-7940, option 7; or the Claiborne County

Campus, 423-636-6200, option 7. Also, please monitor local TV and radio stations for further announcements.

When an event or disaster interrupts the scheduled operations of the college and the ability to proceed with the academic course activities as planned, the college and your instructor may alter the course plan outlined in the syllabus. Should an event occur, students should refer to their course e-Learn pages and/or class materials previously delivered to receive guidance from their instructor. Students should continue to monitor the official college channels of communication listed in the above paragraph. If you would like to sign up for the Senators Emergency Text system, please go to the following Web site:

[Senator Emergency Text System \(opens in new window\)](https://ws.edu/set/)
ws.edu/set/

Dual Enrollment students attending on a high school campus should refer to the high school inclement weather cancellations.

LEARNING MANAGEMENT SYSTEM

Brightspace (commonly known as eLearn or D2L) is the college's Learning Management System (LMS).

Brightspace is committed to accessibility by "deliver[ing] a learning experience that meets the needs of all people, regardless of age or ability." [Brightspace Accessibility Standard \(opens in new window\)](#)

Brightspace is also committed to guarding student data and privacy. [Brightspace Privacy Policy \(opens in new window\)](#)