

**Tompkins Cortland Community College**  
**Master Course Syllabus**

**Course Discipline and Number: HRMG 220**  
**Course Title: International Culture & Cuisine – Study Abroad**

**Year: 2021-2022**  
**Credit Hours: 3**

**Attendance Policy:** *To maintain good grades, regular attendance in class is necessary. Absence from class is considered a serious matter and absence never excuses a student from class work. It is the responsibility of all instructors to distribute reasonable attendance policies in writing during the first week of class. Students are required to comply with the attendance policy set by each of their instructors. Students are not penalized if they are unable to attend classes or participate in exams on particular days because of religious beliefs, in accordance with Chapter 161, Section 224-a of the Education Law of the State of New York. Students who plan to be absent from classroom activity for religious reasons should discuss the absence in advance with their instructors. See college catalog for more information.*

**Services for Students with Disabilities:** *It is the College's policy to provide, on an individual basis, appropriate academic adjustments for students with disabilities, which may affect their ability to fully participate in program or course activities or to meet course requirements. Students with disabilities should contact the Coordinator of Access and Equity Services, to discuss their particular need for accommodations. All course materials are available in alternate formats upon request.*

### **Course Description**

This course offers exposure and historical insight to cuisines of the world. The particular aspects of regional ingredients and traditional cooking techniques are discovered for the beginning culinary professional. The course is a full cultural immersion in a distinct international culinary facility and country. Significant additional cost. Prerequisites: MATH 090 and RDNG 116 if required by placement testing; HRMG 101; HRMG 105 or HRMG 107; if required by placement testing prior completion or concurrent enrollment in ENGL 101; and instructor permission. 3 Cr. (9 Lab.) Spring semester.

### **Course Context/Audience**

Hospitality Management is a key component of the global marketplace. Understanding, knowledge, and sensitivity of the customs, expectations, and offerings in the international hospitality arena enhance the education of students preparing to work in this industry. The course is open to all students as an HRMG elective. For students in the Hotel and Restaurant Management degree program it can be used for a restricted elective requirement. This course also works in connection with the Study Abroad Cuisine Courses for hands-on culinary and cultural experiences. It is strongly recommended that a related foreign language course be considered and this course should be paired as a learning community with a language or ANTH260.

### **Basic Skills/Entry Level Expectations**

**Writing:** WC College level writing skills are required. See course co-requisites or pre-requisites.

**Math:** M2 Completed MATH 090 (if needed) - Course requires only the use of basic mathematical skills.

**Reading:** R4 Before taking this course, students must satisfactorily complete RDNG 116 or have assessment indicating that no reading course was required.

### **Course Goals**

Through lecture and application, the student will:

1. Gain knowledge of the orientation, evolution, and trends of world cuisine as related to the country of study.
2. Develop understanding of the practice and rituals of meal preparation and consumption specific to individual cultures.
3. Be able to identify the major components and flavor orientations of world cuisine.
4. Be exposed to the traditional cooking techniques and varied indigenous ingredients that blend together to produce the recipes of world cuisine.
5. Practice knowledge and prepare cuisine to apply learning by following a recipe for a specific ethnic meal.

## Course Objectives/Topics

Topic	% Course
Introduction, review of course requirements, geographic perspective	5%
Study of country's history, people, and culture	10%
Geography, agriculture, economic dynamics, imports and exports, culinary marketplace	10%
The diet and flavors of the region	10%
Food specialties/indigenous culinary expertise of the region	15%
Beverages of the culture and region	10%
Cultural culinary & meal time etiquette	10%
Celebrities and Famous eateries of the region. Why? What do they do that is so special?	10%
Hands on use of recipes and meal preparation of cuisine of the region	20%
Note: Individual topics will overlap and be revisited throughout the course.	

## General Education Goals - Critical Thinking & Social/Global Awareness

CRITICAL THINKING OUTCOMES	HOW DOES THE COURSE ADDRESS THE OUTCOMES (Include required or recommended instructional resources, strategies, learning activities, assignments, etc., that must or could be used to address the goal/outcomes)
<p>Students will be able to</p> <ul style="list-style-type: none"> <li>➤ develop meaningful questions to address problems or issues.</li> <li>➤ gather, interpret, and evaluate relevant sources of information.</li> <li>➤ reach informed conclusions and solutions.</li> <li>➤ consider analytically the viewpoints of self and others.</li> </ul>	<p>The student will have the opportunity to explore the world and gain perspectives regarding culture and cuisine of another region. The individual's experience will be to apply knowledge gained in lecture by preparing cuisine and following rituals learned about the culture studied. From this, the student may gain their own perspective and draw a personal conclusion regarding flavors, rituals, and cultural practices of the region examined, thus changing/transforming his/her perspective.</p>
SOCIAL/GLOBAL AWARENESS OUTCOMES	HOW DOES THE COURSE ADDRESS THE OUTCOMES (Include required or recommended instructional resources, strategies, learning activities, assignments, etc., that must or could be used to address the goal/outcomes)
<ul style="list-style-type: none"> <li>➤ Students will begin to understand how their lives are shaped by the complex world in which they live.</li> <li>➤ Students will understand that their actions have social, economic and environmental consequences.</li> </ul>	<p>The student will have the opportunity to explore the world and gain perspectives on the culture and cuisine of another region. The individual's experience will be to apply knowledge gained in lecture by preparing cuisine and following rituals learned about the culture studied. From this, the student may gain their own perspective and draw a personal conclusion regarding flavors, rituals, and cultural practices of the region examined. By examining the history, culture and cuisine of another region, the student will have the opportunity to study/prepare traditional meals and apply cultural practices of both the traditional and contemporary influences/trends relating to cuisine and mealtime of another country.</p>

## Instructional Methods

Possible instructional methods include field trips to restaurants, video, and guest speakers. They will vary by section as individual instructors will have varied resources available. Learning activities in each section should include menu development, cultural study via lecture, homework, research assignments, discussion, and group presentation. Video teaching from partner institution's instructors are also possible. Course will meet prior to departure for lecture and learning necessary for in-country experience. Meeting times may vary depending on partner coursework available in country of study.

## Methods of Assessment/Evaluation

Menu development and food preparation project for culture/cuisine studied	25%
Attendance	15%
Homework/research assignments (varied and appropriate to coursework)	20%
Midterm Exam	10%
Quizzes (2 quizzes @ 5%)	10%
Final	20%

## Text(s)

Text(s) will vary by region of study. Cookbooks, books, and video of regional culture, and geography will be used/required. Partner institutions from other regions will assist in resource recommendations.

## Bibliography

MacVeigh, E. (2010). International cuisine. Cengage Learning.

Nenes, I. F. (2009). International cuisine. Wiley.

Herbst, S. (2007) The new food Lover's Companion. Barron.

Civitello, L (2011).Cuisine & Culture. Wiley

Various authors (2011). *Food culture In (various countries around the world within the series)* Greenwood Publishing.(Book Series)

*Note: Partner institutions from other regions will assist in resource recommendations and lesson planning.*

## Other Learning Resources

### Audiovisual

Institutions and web resources provide a variety of resources for each section of this course.

### Electronic

Many web resources, teleconferencing/email and video sharing with partner institutions.

### Other

Partner institutions to assist with regional information per course section.