

## Module Description 2019/20



<b>Module Title:</b>	International Cuisines: From Classical to Fusion		
<b>Module Code:</b>	CAPM 311		
<b>Programme of Study/ Year of Study:</b>	Culinary Arts / Year 3		
<b>Group:</b>	CA III	<b>Semester:</b>	Fall
<b>Number of Hours Taught:</b>	2 theory and 10 lab per week	<b>ECTS :</b>	7

<b>Instructor:</b>	Maria Charitou		
<b>Office Hours:</b>	Tuesday 09:20 – 10:20		
<b>Office Number:</b>	206	<b>Office Tel :</b>	22404826
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### Pre-requisites :

CAPM 211 - Buffet Preparation and Contemporary Plating Techniques  
CAPM 212 - Advanced Garde Manger  
CAPM 221 - Advanced Pastry and Baking  
CAPM 222 - Contemporary Desserts

### Co-requisites:

CAPM 321 - Advanced Plated Desserts

### Module Rationale:

This module intends to provide the students with knowledge of the origins of specific international cuisines as well as the cultural and socio-economic elements that have influenced and shaped their evolution.

### Aims:

This course introduces students to the culinary heritage of international cuisines and their associated classical and traditional specialties. Emphasis is placed on the factors that resulted in the evolution of contemporary, trendy representations of these dishes. It also focuses on applying effective kitchen strategies, organisation and time management skills towards the fulfillment of these assigned cuisines.

### Intended Learning Outcomes:

On successful completion of the module, students will be able to:

- Familiarise themselves with the origin of each specific cuisine.



- Describe the culinary influences that shaped each cuisine.
- Identify the unique components of each cuisine.
- Differentiate the cuisine characteristics of significant sub-regions.
- Recognise the practical and social rituals associated with each cuisine.
- Distinguish the cultural and social-economic factors and trends that have led to the evolvement of each cuisine
- Understand and define related terminology.
- Apply effectively the specific cooking techniques and procedures.
- Demonstrate good practices on planning, timing and preparation of international food specialities, while emphasising on quality.
- Develop interpersonal skills working within a diverse team.

### Methods of Teaching/Learning:

- Lectures
- Self-Study (Reading Materials)
- Class Discussions
- Research Assignment
- Workshop Assignments

### Assessment:

**The students** will be assessed in both theoretical and practical aspects of the module. It should be noted that in order for the students to succeed in these modules, they should achieve **at least a score of 50% in the theoretical part and 50% in the practical part of the subject.**

#### Theoretical Part: 40%

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|-----------------------------|------|----------------|
| • Research Assignment       | 30 % | } <b>100 %</b> |
| • Quizzes / Tests           | 30 % |                |
| • Final Written Examination | 40 % |                |

#### Practical Part: 60%

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|--|------|----------------|
| • Continued Workshop Assessment<br>(Individual & Group Work) | 60 % | } <b>100 %</b> |
| • Final Practical Assessment                                 | 40 % |                |

### Module Requirements

Refer to the Students' Manual Appendix I Culinary Arts Workshop Requirements.



## Module Plan and Content

Week	Dates	Topics to be Covered	Reference Chapter / Material
1.	02-03 /10/2019	Beginning of Fall semester. Explain the syllabus Cuisines of Europe: Eastern European Cuisine (Russia, Ukraine, Romania, Bulgaria)	Instructor's notes
2.	09-10 /10/2019	Cuisines of Europe: Western Central European Cuisine (Germany, Austria, Switzerland)	Instructor's notes
3.	16-17/ 10/2019	Cuisines of Europe: Scandinavian/ Nordic Cuisine (Sweden, Norway, Demark, Finland)	Instructor's notes
4.	23-24/ 10/2019	Cuisines of Europe: Eastern Central European Cuisine (Poland, Czech Republic, Hungary)	Instructor's notes
5.	30-31 /10/2019	Cuisines of Europe: French Cuisine	Instructor's notes
6.	06-07 /11/2019	Cuisines of Europe: Italian Cuisine	Instructor's notes
7.	13-14 /11/2019	Cuisines of Europe: Iberian Cuisine/ Spanish cuisine (Spain, Portugal, Andorra)	Instructor's notes
8.	20-21/ 11/2019	Cuisines of Asia I: Northeast Asian Cuisine (China, Japan, Korea)	Instructor's notes
9.	27-28 /11/2019	Cuisines of Asia II: Indian Cuisine (India, Pakistan)	Instructor's notes
10.	04-05 /12/2019	Cuisines of the Americas: Tex-Mex Cuisine	Instructor's notes
11.	11-12/ 12/2019	Christmas Gala Menu	Instructor's notes
12	18-19/ 12/2018	Final Practical Assessment	Instructor's notes
13.	08-09/01/ 2020	Revision and Project Presentation	Instructor's notes



**Essential Reading:**

1. Nenes, M., 2009. *International Cuisine*. Hoboken: John Wiley & Sons Inc.
2. Foskett, D., Rippington, N., Paskins, P., & Thorpe, S. (2015). *Practical Cookery For Level 2 NVQS and Apprenticeships* (13th ed.). London: Hodder Education
3. Instructor's handouts based on the course content

**Additional Reading:**

1. The Culinary Institute of America, 2011. *The New Professional Chef*. 9<sup>th</sup> ed. New Jersey: Wiley
2. Heyman, P., 2011. *International Cooking: A Culinary Journey*, 2nd ed. Upper Saddle River: Pearson Education, Inc.
3. MacVeigh, J., 2009. *International Cuisine*. New York: Delmar.
4. Haroutunian, A., 2009. North African

