

SOUTH PLAINS COLLEGE

Culinary Arts Department

International Cuisine • CHEF 1345

THE WORLD'S TABLE

The Adventure of Food

Instructor	Chef Patrick Ramsey, C.E.C.	Email	pramsey@southplainscollege.edu
Phone	(806) 716-2584	Office Hours	By appointment or posted on office door

COURSE DESCRIPTION

CHEF 1345 International Cuisine is an intermediate-level culinary arts course designed to develop students' knowledge, technical proficiency, cultural awareness, and professional judgment through the study and production of representative cuisines from selected regions of the world.

The course examines the relationship among geography, history, migration, trade, agriculture, culture, religion, and culinary inheritance and their influence on foodways and professional food production.

Because the world's cuisines cannot be comprehensively studied within one semester, selected regions are examined based on their historical significance, culinary influence, technical value, and relevance to contemporary professional foodservice.

Students investigate characteristic ingredients, flavor systems, cooking techniques, regional differences, representative dishes, and the ways international culinary traditions have influenced modern American cuisine.

Through lecture, demonstration, discussion, sensory evaluation, ingredient study, laboratory production, and practical assessment, students progress from understanding a cuisine to applying its culinary principles in professional production.

COURSE PURPOSE

The purpose of CHEF 1345 is to develop the student's ability to understand cuisine as the result of people, place, product, history, and process.

Students will learn to look beyond recipes and ask: Where did this cuisine develop? What products and resources shaped it? What historical events influenced its development? How did migration and trade affect it? What ingredients define its flavor system? What techniques distinguish its cooking? How has the cuisine influenced American food culture? How can a professional chef apply this knowledge appropriately?

The course emphasizes culinary understanding, cultural respect, technical execution, and professional judgment.

STUDENT LEARNING OUTCOMES

- Identify major geographic, historical, cultural, and economic influences on selected international cuisines.
- Describe characteristic ingredients, flavor systems, techniques, and regional distinctions associated with selected cuisines.
- Demonstrate appropriate culinary techniques through the preparation of representative international dishes.
- Apply professional principles of mise en place, sanitation, organization, timing, teamwork, and product control during laboratory production.

- Evaluate ingredients and finished products according to quality, flavor, texture, appearance, doneness, and appropriate culinary standards.
- Analyze the influence of migration, trade, colonization, cultural exchange, and historical events on the development of culinary traditions.
- Demonstrate respect for cultural traditions and recognize the significance of food within different societies.
- Apply critical-thinking and problem-solving skills to culinary production challenges involving ingredients, technique, flavor, texture, timing, and product quality.
- Communicate using appropriate culinary terminology and professional kitchen communication.
- Evaluate and apply international culinary knowledge within contemporary professional foodservice environments.

ACF / ACFEF COMPETENCY ALIGNMENT

Competency	CHEF 1345 Application
Culinary Knowledge	History, geography, culture, ingredients, and techniques
Food Preparation	Production of representative international dishes
Ingredient Knowledge	Identification, sourcing, function, and application
Flavor Development	Regional flavor systems and seasoning principles
Cooking Techniques	Traditional and contemporary cooking methods
Product Quality	Sensory and technical evaluation
Sanitation & Safety	Professional laboratory standards
Organization	Mise en place, sequencing, timing, and workstation control
Communication	Culinary terminology and kitchen communication
Critical Thinking	Cuisine analysis and production problem solving
Teamwork	Collaborative laboratory production
Professionalism	Preparation, accountability, conduct, and work ethic
Cultural Awareness	Respectful study of international food traditions
Industry Application	Connection of global cuisine to professional foodservice

COURSE MATERIALS — OPEN EDUCATIONAL RESOURCE (OER)

International Cuisine

CHEF 1345 is an Open Educational Resource (OER) course. All required instructional materials are provided through the course's Blackboard learning environment.

The Blackboard course contains the complete instructional materials required for this course, including:

- The World's Table — International Cuisine online textbook
- Course readings and instructional materials
- Daily lesson materials
- Lecture materials and presentations
- Recipes and standardized production information
- Laboratory instructions
- Assignments and activities
- Quizzes and examinations

- Course schedule and important dates
- Study guides and review materials
- Additional resources provided by the instructor

Students are not required to purchase a commercial textbook for CHEF 1345.

Unless otherwise directed by the instructor, students should consider Blackboard the authoritative source for course materials, recipes, assignments, due dates, announcements, and examination information.

Your Blackboard course is your course book, laboratory manual, recipe collection, assignment center, and primary source of course information.

INSTRUCTIONAL METHODS

- Lecture and discussion
- Culinary demonstration
- Ingredient identification
- Sensory evaluation
- Geographic and historical analysis
- Recipe interpretation
- Laboratory production
- Comparative tasting
- Research and observation
- Practical application
- Team-based production
- Written assessment
- Practical examination

KNOWLEDGE → UNDERSTANDING → APPLICATION → ANALYSIS → EVALUATION → PROFESSIONAL JUDGMENT

LABORATORY EXPECTATIONS

- Personal hygiene and food safety
- Mise en place and preparation
- Knife and equipment skills
- Organization and time management
- Technical execution and flavor development
- Product quality
- Communication and teamwork
- Workstation control
- Professional conduct
- Complete cleaning and sanitation

Laboratory evaluation measures both what the student produces and how the student produces it.

CULTURAL RESPONSIBILITY

International cuisine will be approached with curiosity, respect, academic integrity, and professional humility. Students will examine cuisines within their historical and cultural contexts and recognize that culinary traditions are continually shaped by migration, trade, conquest, colonization, religion, agriculture, economics, technology, and cultural exchange.

**The objective is not simply to reproduce a dish.
The objective is to understand the inheritance behind the dish.**

COURSE ASSESSMENT

Student achievement will be evaluated through written quizzes and examinations, laboratory performance, practical examinations, assignments and activities, sensory evaluation, professionalism and participation, sanitation and safety, and teamwork and communication.

Assessment	Percentage
Quizzes / Written Examinations	10 %
Laboratory Performance	40 %
Assignments	20%
Practical Examination	15 %
Final Written Exam	15 %
TOTAL	100%

THE WORLD'S TABLE — DAILY COURSE SCHEDULE

#	Date	Country / Region	Lecture / Teaching Focus	Laboratory / Activity
1	Mon. Aug. 24	Introduction	The World's Table — geography, history, migration, trade & cuisine	Course introduction / sensory orientation
2	Wed. Aug. 26	Foundations	How to Read a Cuisine — flavor systems, ingredients, techniques & inheritance	Cuisine analysis exercise
3	Mon. Aug. 31	Great Britain	British culinary identity, geography & food inheritance	Steak & Ale Pie with Colcannon
4	Wed. Sept. 2	France I	Northern France — Normandy, Atlantic climate, dairy, apples & cider	Poulet Vallée d'Auge
5	Mon. Sept. 7	—	NO CLASS — Labor Day	—
6	Wed. Sept. 9	International Markets	From Market to Kitchen — ingredients, sourcing & observation	International Market Experience
7	Mon. Sept. 14	France II	Classical / Central France — French culinary structure	Beef Bourguignon
8	Wed. Sept. 16	France III	Southern France — Mediterranean influence	Salade Niçoise
9	Mon. Sept. 21	Italy I	Regional Italy — geography, history, migration, trade & culinary inheritance	French Bread & Cheese Tasting / Italy lecture
10	Wed. Sept. 23	Italy II	Italian regional cooking and technique	Chicken Saltimbocca + Risotto alla Milanese
11	Mon. Sept. 28	Spain & Portugal	Iberia — maritime exploration, sailing fleets, trade & culinary exchange	Paella Valenciana
12	Wed. Sept. 30	China I	Four Regional Cuisines — Sichuan & Mandarin/Peking	Kung Pao Chicken
13	Mon. Oct. 5	China II	Cantonese, Shanghai & Chinese dumpling traditions	Cantonese Stir-Fry + Fried Rice / Dumpling Fabrication
14	Wed. Oct. 7	Japan I	Japanese food philosophy, seasonality, precision & grilling	Yakitori
15	Mon. Oct. 12	Japan II	Umami, broth, noodles & Japanese culinary structure	Shoyu Ramen
16	Wed. Oct. 14	Indo-China I	Korea & Vietnam — fermentation, migration & French influence	Bánh Mì

17	Mon. Oct. 19	Indo-China II	Thailand — balance of sweet, sour, salty & spicy	Thai Coconut Curry Fish
18	Wed. Oct. 21	Middle East	Eastern Mediterranean — trade, religion, spice & flatbread	Chicken Shawarma + Flatbread
19	Mon. Oct. 26	North Africa	Maghreb — Morocco, caravan trade, spice & preservation	Moroccan Chicken Tagine + Couscous
20	Wed. Oct. 28	India I	Northern India — Mughal influence, tandoor & spice systems	Butter Chicken + Basmati Rice
21	Mon. Nov. 2	India II	Southern / Regional India — coconut, seafood & regional diversity	South Indian Coconut Fish Curry
22	Wed. Nov. 4	Caribbean I	British West Indies — African, British & Indigenous inheritance	Jerk Chicken + Rice & Peas
23	Mon. Nov. 9	Caribbean II	Spanish Caribbean — Cuba & Puerto Rico	Cuban Lechón / Puerto Rican Mofongo
24	Wed. Nov. 11	Hawai'i	Native Hawaiian foodways + Portuguese, American, Japanese & modern local-food movement	Kālua-Style Pork + Poke
25	Mon. Nov. 16	New Orleans I	Cajun vs. Creole — geography, immigration & culinary inheritance	Chicken & Andouille Gumbo
26	Wed. Nov. 18	New Orleans II	Cajun & Creole comparison — roux, Holy Trinity, seafood & technique	Crawfish Étouffée + Comparative Lab
27	Mon. Nov. 23	New American Cuisine — Optional	Culinary Synthesis: From Inheritance to Innovation	New American Fusion Challenge
28	Wed. Nov. 25	—	NO CLASS — Thanksgiving Break	—
29	Mon. Nov. 30	—	FINAL EXAM	Written / Comprehensive
30	Wed. Dec. 2	—	FINAL EXAM	Practical / Comprehensive
31	Mon. Dec. 7	—	CLEANING DAY	Laboratory reset
32	Wed. Dec. 9	—	CLEANING DAY	Laboratory reset

COURSE POLICIES AND STATEMENTS

For Intellectual Exchange, Disabilities, Non-Discrimination, Title IX Pregnancy Accommodations, CARE (Campus Assessment, Response, and Evaluation) Team, and Campus Concealed Carry, click here: [Syllabus Statements \(southplainscollege.edu\)](https://southplainscollege.edu/syllabus-statements)

ADA STATEMENT

Students with disabilities, including but not limited to physical, psychiatric, or learning disabilities, who wish to request accommodations in this class should notify the Disability Services Office early in the semester so that the appropriate arrangements may be made. In accordance with federal law, a student requesting accommodations must provide acceptable documentation of his/her disability to the Disability Services Office. For more information, call or visit the Disability Services Office at the Lubbock Center, the Levelland Student Health & Wellness Center 806-716-2577, Reese Center Building 8: 806-716-4675, Plainview Center Main Office: 806-716-4302 or 806-296-9611, or the Health and Wellness main number at 806-716-2529.

South Plains College Culinary Arts Alcohol Use Policy

South Plains College Culinary Arts program uses various liquors, liqueurs, wines and beers as recipe ingredients within the culinary curriculum. Alcohol is secured in the culinary facility and only accessible by culinary faculty. Alcohol may only be used if a recipe requires liquor/liqueur/wine/beer as an ingredient. Consumption of alcohol by students is strictly prohibited. Alcohol is only to be handled by instructors; no exceptions. Violations will be considered a "Student Code of Conduct" violation and will result in strict disciplinary action, including referrals to the Executive Director of Lubbock Center, Dean of Students, and Campus Police.

Grading Policy

1. There will be NO Make-up on Homework Assignments or Exams.
2. Homework Assignments and required readings will be assigned online through the **Blackboard** in the course content tab throughout the semester.
3. Individual effort must be demonstrated on all exams. Also considered inappropriate is the use of, in any fashion, a solution manual of any kind. It is the aim of the faculty of South Plains College to foster a spirit of complete honesty and a high standard of integrity. The attempt of students to present as their own any work that they have not honestly performed is regarded by the faculty and administration as a serious offense and renders the offenders liable to serious consequences, possibly suspension**. Academic Dishonesty**: "At minimum, the first instance of academic dishonesty will be submitted to Student Judicial Services and the student will receive a zero for the assignment. The second instance of academic dishonesty will be submitted to Student Judicial Services and the student will receive an F in the course and be expelled from the program".
4. Class attendance and attention will be crucial to the student's successful completion of this course. Attendance will be taken.

5. The grading scale is as follows:

Grade	Percentage
A	90-100
B	80-89
C	70-79
D	60-69
F	Below 60

PROFESSIONAL EXPECTATION

CHEF 1345 is designed to help students progress from cooking recipes to thinking like culinary professionals.

**Understand the cuisine. • Respect the tradition. • Master the technique.
Evaluate the result. • Make sound professional decisions.**

*Facts tell us what happened.
Relationships help us understand why.
Understanding reveals the inheritance.*

COURSE INFORMATION

Meeting Days / Times	Monday & Wednesdays
Classroom / Laboratory	140A Chef Ramsey
Credit Hours	3
Required Text / Resources	The World's Table OER materials in Blackboard

