

Centre for Food

INTRODUCTION TO GLOBAL CUISINE

2019-2020 Academic Year

Program	Year	Semester
CFF-Culinary Skills Certificate	1	1
CFF-Culinary Management Diploma	1	1

Course Code:	GLOB 1202 Course Equiv. C	ode(s): GLOB 1310
Course Hours:	42 Course GPA Weig	Jhting: 3
Prerequisite:	N/A	
Corequisite:	N/A	
Laptop Course:	Yes No X	
Delivery Mode(s	s): In class X Online Hybrid	Correspondence
Authorized by (Dean or Director): Rebecca Milburn	Date: August 2019

Prepared by		
First Name	Last Name	Email
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Course Description:

In this hands-on lab course, students will explore the use of specific ingredients and/or preparations and how they apply to cultures around the globe. Students will learn cultural similarities and differences related to the use of herbs, spices, flavouring ingredients and traditional food preparations.

Safe food handling, proper culinary techniques, true-to-culture ideals and a healthy respect for the diversity of world cuisine will be discussed and practiced.

Subject Eligibility for Prior Learning Assessment & Recognition (PLAR):

Prior Learning Assessment and Recognition (PLAR) is a process a student can use to gain college credit(s) for learning and skills acquired through previous life and work experiences. Candidates who successfully meet the course learning outcomes of a specific course may be granted credit based on the successful assessment of their prior learning. The type of assessment method (s) used will be determined by subject matter experts. Grades received for the PLAR challenge will be included in the calculation of a student's grade point average.

The PLAR application process is outlined in http://www.durhamcollege.ca/plar. Full-time and part-time students must adhere to all deadline dates. Please email: PLAR@durhamcollege.ca for details.

PLAR Eligibility



PLAR Assessment (if eligible):

Assignment
Exam
Portfolio
Other

Course Learning Outcomes

Course Learning Outcomes contribute to the achievement of Program Learning Outcomes for courses that lead to a credential (e.g. diploma). A complete list of Vocational/Program Learning Outcomes and Essential Employability Skill Outcomes are located in each Program Guide.

Course	Specific Learning Outcomes (CLO)	Essent	tial Employability Skill Outcomes (ESSO)
	receiving a credit for this course will have lemonstrated their ability to:		ourse will contribute to the achievement of lowing Essential Employability Skills:
CLO1	Work in a safe and professional manner to produce a variety of food items in a given time frame.		EES 1. Communicate clearly, concisely and correctly in the written, spoken, and visual form that fulfills the purpose and meets the needs of the audience.
CLO2	Perform proper lab maintenance and end-of- lab cleaning procedures.		EES 2. Respond to written, spoken, or visual messages in a manner that ensures effective
CLO3	Understand the origins, classifications, characteristics, functions and local		communication.
	availability of common foods, cooking and baking ingredients and flavouring agents.		EES 3. Execute mathematical operations accurately.
CLO4	Demonstrate a respect for the cultural diversity of food preparation and taste.		EES 4. Apply a systematic approach to solve problems.
		X	EES 5. Use a variety of thinking skills to anticipate and solve problems.
			EES 6. Locate, select, organize, and document information using appropriate technology and information systems.
			EES 7. Analyze, evaluate, and apply relevant information from a variety of sources.
			EES 8. Show respect for the diverse opinions, values, belief systems, and contribution of others.
			EES 9. Interact with others in groups or teams in ways that contribute to effective working relationships and the achievement of goals.
			EES 10. Manage the use of time and other resources to complete projects.
			EES 11. Take responsibility for one's own actions, decisions, and consequences.

Evaluation Criteria:

The Course Learning Outcomes and Essential Employability Skills Outcomes are evaluated by the following evaluation criterion.

Evaluation Description	Course Learning Outcomes	EESOs	Weighting
Lab Performance - 12 weeks @ 7.083% = 85%	CLO1, CLO2, CLO3, CLO4	EES4, EES5, EES9, EES10, EES11	85
Global Cuisine Reflective Summary 15%	CLO1, CLO2, CLO3, CLO4	EES1, EES4, EES9, EES10, EES11	15
Total			100%

Notes:

- Students are required to wear their clean and pressed Durham College chef uniform to this class: Buttoned chef jacket; chef pants; green apron; 3 side towels; college-issued hat; completely black non-slip, non-absorptive top, low heel, closed-toe, closed heel shoes with black laces; pencil and thermometer. Students not in complete uniform may be refused entry to class and will be given a grade of zero '0' for the day.
- 2. Students are expected to be on-time for class with all required pre-class work complete and printed.
- 3. The student is responsible to participate in all class activities.
- 4. As this course relies largely on team work, students later than 15 minutes may be refused entry to class and will be given a grade of zero '0' for the day.
- 5. The lab operates on a "clean as you work" system. Students are responsible to wash and return equipment to proper storage areas throughout the lab period.
- 6. All students are required to stay until the end of class and participate in the clean-up process. Failure to do so will result in an incomplete grade for that lab class.
- 7. Missed labs result in a mark of zero.

Required Text(s) and Supplies:

1. Lab Manual

Recommended Resources (purchase is optional):

N/A

Policies and Expectations for the Learning Environment:

General Policies and Expectations:

General College policies related to	General policies related to
+ Acceptable Use of Information Technology	+ attendance
+ Academic Policies	 absence related to tests or assignment due dates
+ Academic Honesty	+ excused absences
+ Student Code of Conduct	+ writing tests and assignments
+ Students' Rights and Responsibilities can be found on-line at http://www.durhamcollege.ca/academicpolicies	 classroom management can be found in the Program Guide (full time programs only) in MyCampus http://www.durhamcollege.ca/mycampus/

Course Specific Policies and Expectations:

1. All electronic devices including music players, laptops, tablets, cell phones etc. must be on silent and stored while in the classroom unless approved by the professor and part of the classroom learning. Video recording is not permitted as it may infringe upon privacy or copyright laws. If you need to be contacted in an emergency, inform your faculty prior to class, have the phone on vibrate and excuse yourself from class.

2. Email communication is through college provided email addresses. It is the student's responsibility to check their DC Connect email account and course pages for updates, changes, and other information. Students are encouraged to save course content on a drive that can be accessed without the Internet. As in the workplace, all email communication is to be professional, respectful and free of SMS language with proper sentence structure and punctuation.

General Course Outline Notes:

- 1. Students should use the course outline as a learning tool to guide their achievement of the learning outcomes for this course. Specific questions should be directed to their individual professor.
- 2. The college considers the electronic communication methods (i.e. DC Mail or DC Connect) as the primary channel of communication. Students should check the sources regularly for current course information.
- 3. Professors are responsible for following this outline and facilitating the learning as detailed in this outline.
- 4. Course outlines should be retained for future needs (i.e. university credits, transfer of credits etc.)
- 5. A full description of the Academic Appeals Process can be found at http://durhamcollege.ca/gradeappeal.
- Faculty are committed to ensuring accessible learning for all students. Students who would like assistance with academic access and accommodations in accordance with the Ontario Human Rights Code should register with the Access and Support Centre (ASC). ASC is located in room SW116, Oshawa Campus and in room 180 at the Whitby Campus. Contact ASC at 905-721-3123 for more information.
- 7. Durham College is committed to the fundamental values of preserving academic integrity. Durham College and faculty members reserve the right to use electronic means to detect and help prevent plagiarism. Students agree that by taking this course all assignments could be subject to submission either by themselves or by the faculty member for a review of textual similarity to Turnitin.com. Further information about Turnitin can be found on the Turnitin.com Web site.

Learning Plan

The Learning Plan is a planning guideline. Actual delivery of content may vary with circumstances.

Students will be notified in writing of changes that involve the addition or deletion of learning outcomes or evaluations, prior to changes being implemented, as specified in the Course Outline Policy and Procedure at Durham College.

Wk.	Hours: 3	Delivery	r: Lab			
1		ning Outcomes				
	CLO1, CLO	2, CLO3, CLO4				
	Essential En	nployability Skills				
	Taught:	EES1, EES4, EE EES10, EES11	ES5, EES9,	Practiced:	EES1, EES4, EES5, EES9, EES10, EES11	
	Intended Lea	arning Objectives				
	Course Intro	oduction, Lab orien	tation			
	Intended Lea	arning Activities				
	Culinary lab	work, product ider	ntification, safe v	work practices		
	Resources a	nd References				
	Lab Manual	, handouts & Text	book			
	Evaluation					
Wk.	Hours: 3	Delivery	r: Lab			
		Delivery ning Outcomes	r: Lab			
Wk. 2	Course Lear		r: Lab			
	Course Lear CLO1, CLO	ning Outcomes				
	Course Lear CLO1, CLO	ning Outcomes 2, CLO3, CLO4		Practiced:	EES1, EES4, EES5, EES9, EES10, EES11	
	Course Lear CLO1, CLO Essential En Taught:	ning Outcomes 2, CLO3, CLO4 nployability Skills EES1, EES4, EE	ES5, EES9,	Practiced:		
	Course Lear CLO1, CLO Essential En Taught:	ning Outcomes 2, CLO3, CLO4 nployability Skills EES1, EES4, EE EES10, EES11 arning Objectives	ES5, EES9,	Practiced:		
	Course Lear CLO1, CLO Essential En Taught: Intended Lea Introduction	ning Outcomes 2, CLO3, CLO4 nployability Skills EES1, EES4, EE EES10, EES11 arning Objectives	ES5, EES9,	Practiced:		
	Course Lear CLO1, CLO Essential En Taught: Intended Lea Introduction	ning Outcomes 2, CLO3, CLO4 nployability Skills EES1, EES4, EE EES10, EES11 arning Objectives to Soup I	ES5, EES9,			
	Course Lear CLO1, CLO Essential En Taught: Intended Lea Introduction Intended Lea Culinary lab	ning Outcomes 2, CLO3, CLO4 nployability Skills EES1, EES4, EE EES10, EES11 arning Objectives to Soup I arning Activities	ES5, EES9,			
	Course Lear CLO1, CLO Essential En Taught: Intended Lea Introduction Intended Lea Culinary lab	ning Outcomes 2, CLO3, CLO4 ployability Skills EES1, EES4, EE EES10, EES11 arning Objectives to Soup I arning Activities work, product ider	ES5, EES9,			
	Course Lear CLO1, CLO Essential En Taught: Intended Lea Introduction Intended Lea Culinary lab	ning Outcomes 2, CLO3, CLO4 nployability Skills EES1, EES4, EE EES10, EES11 arning Objectives to Soup I arning Activities work, product ider	ES5, EES9,			

Wk.	Hours: 3	3	Delivery:	Lab			
3	Course Lear	-					
	CLO1, CLC	-					
	Essential En	nployabi	ility Skills				
	Taught:		, EES4, EES 0, EES11	5, EES9,	Practiced:	EES1, EES4, EES5, EES9, EES10, EES11	
	Intended Lea	arning O	bjectives				
	Introduction	n to Soup	II				
	Intended Lea	-					
	Culinary lab	o work, p	roduct identi	fication, safe v	vork practices		
	Resources a						
	Lab Manua	l, handou	uts & Textbo	ok			
	Evaluation					Weighting	
	Performanc	e Evalua	ation			7.083	
Wk.	Hours: 3	3	Delivery:	Lab			
Wk .	Course Lear	rning Ou	tcomes	Lab			
		rning Ou	tcomes	Lab			
	Course Lear	rning Ou 02, CLO3	tcomes , CLO4	Lab			
	Course Lear CLO1, CLC	rning Ou 02, CLO3 nployabi EES1,	tcomes , CLO4		Practiced:	EES1, EES4, EES5, EES9, EES10, EES11	
	Course Lear CLO1, CLC Essential En	rning Ou 02, CLO3 nployabi EES1, EES1	tcomes , CLO4 ility Skills , EES4, EES 0, EES11		Practiced:		
	Course Lear CLO1, CLC Essential En Taught:	rning Ou 02, CLO3 nployabi EES1, EES1	tcomes , CLO4 ility Skills , EES4, EES 0, EES11		Practiced:		
	Course Lear CLO1, CLC Essential En Taught: Intended Lea	rning Ou 02, CLO3 nployabi EES1, EES10 arning O	tcomes 5, CLO4 ility Skills , EES4, EES 0, EES11 Objectives		Practiced:		
	Course Lear CLO1, CLC Essential En Taught: Intended Lea Vegetarian	rning Ou 02, CLO3 nployabi EES1, EES10 arning O arning A	tcomes , CLO4 ility Skills , EES4, EES 0, EES11 Objectives				
	Course Lear CLO1, CLC Essential En Taught: Intended Lea Vegetarian	rning Ou D2, CLO3 mployabi EES1, EES10 arning O arning A	tcomes , CLO4 ility Skills , EES4, EES 0, EES11 bjectives ctivities	5, EES9,			
	Course Lear CLO1, CLC Essential En Taught: Intended Lea Vegetarian Intended Lea Culinary lat Resources a	rning Ou D2, CLO3 mployabi EES1, EES1(arning O arning A o work, pl and Refe	tcomes , CLO4 ility Skills , EES4, EES 0, EES11 bjectives ctivities	5, EES9,			
	Course Lear CLO1, CLC Essential En Taught: Intended Lea Vegetarian Intended Lea Culinary lat Resources a	rning Ou D2, CLO3 mployabi EES1, EES10 arning O arning A o work, pu and Refe	tcomes , CLO4 ility Skills , EES4, EES), EES11 bjectives ctivities roduct identi rences uts & Textboo	5, EES9,			

Wk.	Hours: 3	3	Delivery:	Lab				
5	Course Lear	-						
	CLO1, CLC							
	Essential En	nployabi	lity Skills					
	Taught:	EES1, EES10	EES4, EES , EES11	5, EES9,		Practiced:	EES1, EES4, EES5, EES9, EES10, EES11	
	Intended Lea	arning O	bjectives					
	Vegetarian							
	Intended Lea	arning A	ctivities					
	Culinary lab	o work, pr	oduct identif	ication, saf	fe work	practices		
	Resources a	and Refe	rences					
	Lab Manua	l, handou	ts & Textboo	ok				
	Evaluation						Weighting	
	Performanc	e Evaluat	tion				7.083	
Wk.	Hours: 3	3	Delivery:	Lab				
Wk.	Hours: 3 Course Lear			Lab				
		rning Out	comes	Lab				
	Course Lear	rning Out 02, CLO3,	comes CLO4	Lab				
	Course Lear CLO1, CLC	rning Out 02, CLO3, nployabi EES1,	comes CLO4			Practiced:	EES1, EES4, EES5, EES9, EES10, EES11	
	Course Lear CLO1, CLC Essential En	rning Out 02, CLO3, nployabil EES1, EES10	comes CLO4 lity Skills EES4, EES , EES11			Practiced:		
	Course Lear CLO1, CLC Essential En Taught:	rning Out 02, CLO3, nployabil EES1, EES10	comes CLO4 lity Skills EES4, EES , EES11			Practiced:		
	Course Lear CLO1, CLC Essential En Taught: Intended Lea	rning Out 02, CLO3, nployabil EES1, EES10 arning O	comes CLO4 lity Skills EES4, EES , EES11 bjectives			Practiced:		
	Course Lear CLO1, CLC Essential En Taught: Intended Lea Chicken I	rning Out 02, CLO3, nployabil EES1, EES10 arning O	comes CLO4 lity Skills EES4, EES , EES11 bjectives			Practiced:		
	Course Lear CLO1, CLC Essential En Taught: Intended Lea Chicken I	rning Out 02, CLO3, nployabil EES1, EES10 arning Ol arning Ad	comes CLO4 lity Skills EES4, EES , EES11 bjectives			Practiced:		
	Course Lear CLO1, CLC Essential En Taught: Intended Lea Chicken I Intended Lea THANKSGI	rning Out 02, CLO3, nployabil EES1, EES10 arning Ol arning Ad	comes CLO4 lity Skills EES4, EES , EES11 bjectives			Practiced:		

Wk.	Hours: 3	Delivery:	Lab			
7	Course Learning	Outcomes				
	CLO1, CLO2, CL	-03, CLO4				
	Essential Employ	ability Skills				
	Taught: EE EE	S1, EES4, EES S10, EES11	5, EES9,	Practiced:	EES1, EES4, EES5, EES9, EES10, EES11	
	Intended Learnin	g Objectives				
	Chicken II					
	Intended Learnin	g Activities				
	Culinary lab work	<, product identif	ication, safe wor	k practices		
	Resources and R	eferences				
	Lab Manual, han	douts & Textboo	0k			
	Evaluation				Weighting	
	Performance Eva	aluation			7.083	
Wk.	Hours: 3	Delivery:	Lab			
	Hours: 3 Course Learning	-	Lab			
Wk. 8		Outcomes	Lab			
	Course Learning	Outcomes	Lab			
	Course Learning CLO1, CLO2, CL Essential Employ Taught: EE	Outcomes -O3, CLO4 /ability Skills	Lab 5, EES9,	Practiced:	EES1, EES4, EES5, EES9, EES10, EES11	
	Course Learning CLO1, CLO2, CL Essential Employ Taught: EE	Outcomes -O3, CLO4 vability Skills :S1, EES4, EES4 :S10, EES11		Practiced:	EES1, EES4, EES5, EES9, EES10, EES11	
	Course Learning CLO1, CLO2, CL Essential Employ Taught: EE EE	Outcomes -O3, CLO4 vability Skills :S1, EES4, EES4 :S10, EES11		Practiced:	EES1, EES4, EES5, EES9, EES10, EES11	
	Course Learning CLO1, CLO2, CL Essential Employ Taught: EE EE	Outcomes -O3, CLO4 /ability Skills :S1, EES4, EES4 :S10, EES11 g Objectives		Practiced:	EES1, EES4, EES5, EES9, EES10, EES11	
	Course Learning CLO1, CLO2, CL Essential Employ Taught: EE EE Intended Learnin Pasta I	Outcomes O3, CLO4 vability Skills S1, EES4, EES4 S10, EES11 g Objectives g Activities	5, EES9,		EES1, EES4, EES5, EES9, EES10, EES11	
	Course Learning CLO1, CLO2, CL Essential Employ Taught: EE EE Intended Learnin Pasta I Intended Learnin	Outcomes O3, CLO4 vability Skills S1, EES4, EES4 S10, EES11 g Objectives g Activities <, product identif	5, EES9,		EES1, EES4, EES5, EES9, EES10, EES11	
	Course Learning CLO1, CLO2, CL Essential Employ Taught: EE Intended Learnin Pasta I Intended Learnin Culinary lab work	Outcomes O3, CLO4 vability Skills S1, EES4, EES4 S10, EES11 g Objectives g Activities x, product identif deferences	5, EES9, ïcation, safe wor		EES1, EES4, EES5, EES9, EES10, EES11	
	Course Learning CLO1, CLO2, CL Essential Employ Taught: EE Intended Learnin Pasta I Intended Learnin Culinary lab work Resources and R	Outcomes O3, CLO4 vability Skills S1, EES4, EES4 S10, EES11 g Objectives g Activities c, product identif douts & Textboo	5, EES9, ïcation, safe wor		EES1, EES4, EES5, EES9, EES10, EES11 Weighting 7.083	

Wk.	Hours: 3	Delivery:	Lab			
9	Course Learni	ng Outcomes				
	CLO1, CLO2,	CLO3, CLO4				
	Essential Emp	loyability Skills				
		EES1, EES4, EES EES10, EES11	5, EES9,	Practiced:	EES1, EES4, EES5, EES9, EES10, EES11	
		ning Objectives				
	Pasta II					
	Intended Learn	ning Activities				
	Culinary lab w	ork, product identi	fication, safe wo	rk practices		
	Resources and	d References				
	Lab Manual, h	andouts & Textbo	ok			
	Evaluation				Weighting	
	Performance	Evaluation			7.083	
Wk.	Hours: 3	Delivery:	Lab			
Wk.	Hours: 3 Course Learni	-	Lab			
		ng Outcomes	Lab			
	Course Learni CLO1, CLO2,	ng Outcomes	Lab			
	Course Learni CLO1, CLO2, Essential Emp Taught:	ng Outcomes CLO3, CLO4		Practiced:	EES1, EES4, EES5, EES9, EES10, EES11	
	Course Learni CLO1, CLO2, Essential Emp Taught:	ng Outcomes CLO3, CLO4 Ioyability Skills EES1, EES4, EES		Practiced:		
	Course Learni CLO1, CLO2, Essential Emp Taught:	ng Outcomes CLO3, CLO4 Ioyability Skills EES1, EES4, EES EES10, EES11		Practiced:		
	Course Learni CLO1, CLO2, Essential Emp Taught: Intended Learn	ng Outcomes CLO3, CLO4 Ioyability Skills EES1, EES4, EES EES10, EES11 hing Objectives		Practiced:		
	Course Learni CLO1, CLO2, Essential Emp Taught: Intended Learn Stuffed Pasta Intended Learn	ng Outcomes CLO3, CLO4 Ioyability Skills EES1, EES4, EES EES10, EES11 hing Objectives	5, EES9,			
	Course Learni CLO1, CLO2, Essential Emp Taught: Intended Learn Stuffed Pasta Intended Learn	ng Outcomes CLO3, CLO4 Ioyability Skills EES1, EES4, EES EES10, EES11 hing Objectives hing Activities	5, EES9,			
	Course Learni CLO1, CLO2, Essential Emp Taught: Intended Learn Stuffed Pasta Intended Learn Culinary lab w Resources and	ng Outcomes CLO3, CLO4 Ioyability Skills EES1, EES4, EES EES10, EES11 hing Objectives hing Activities	5, EES9, fication, safe wo			
	Course Learni CLO1, CLO2, Essential Emp Taught: Intended Learn Stuffed Pasta Intended Learn Culinary lab w Resources and	ng Outcomes CLO3, CLO4 Ioyability Skills EES1, EES4, EES EES10, EES11 hing Objectives hing Activities york, product identited d References handouts & Textboor	5, EES9, fication, safe wo			

Wk.	Hours: 3	6	Delivery:	Lab					
11	Course Learning Outcomes								
	CLO1, CLO2, CLO3, CLO4								
	Essential En	nployabi	lity Skills						
	Taught:		EES4, EES), EES11	5, EES9,	Practiced:	EES1, EES4, EES5, EES9, EES10, EES11			
	Intended Lea	arning O	bjectives						
	Appetizer I								
	Intended Lea	Intended Learning Activities							
	Culinary lab work, product identification, safe work practices								
	Resources a	Resources and References							
	Lab Manual, handouts & Textbook								
	Evaluation					Weighting			
	Performanc	e Evalua	tion			7.084			
Wk.	Hours: 3	•	Delivery:	Lab					
Wk.	Course Lear	ning Out	tcomes	Lab					
		ning Out	tcomes	Lab					
	Course Lear	ning Out 2, CLO3,	tcomes	Lab					
	Course Lear CLO1, CLO	ning Out 2, CLO3, nployabi EES1,	tcomes , CLO4 lity Skills	Lab 5, EES9,	Practiced:	EES1, EES4, EES5, EES9, EES10, EES11			
	Course Lear CLO1, CLO Essential En	ning Out 2, CLO3, nployabi EES1, EES10	tcomes , CLO4 lity Skills EES4, EES), EES11		Practiced:	EES1, EES4, EES5, EES9, EES10, EES11			
	Course Lear CLO1, CLO Essential En Taught:	nployabi EES1, EES10 arning O	tcomes , CLO4 lity Skills EES4, EES), EES11		Practiced:	EES1, EES4, EES5, EES9, EES10, EES11			
	Course Lear CLO1, CLO Essential En Taught: Intended Lea	nployabi EES1, EES10 arning O	tcomes , CLO4 lity Skills EES4, EES), EES11 bjectives		Practiced:	EES1, EES4, EES5, EES9, EES10, EES11			
	Course Lear CLO1, CLO Essential En Taught: Intended Lea Appetizer II Intended Lea	ning Out 2, CLO3, nployabi EES1, EES10 arning O	tcomes , CLO4 lity Skills EES4, EES), EES11 bjectives ctivities			EES1, EES4, EES5, EES9, EES10, EES11			
	Course Lear CLO1, CLO Essential En Taught: Intended Lea Appetizer II Intended Lea	ning Out 2, CLO3, nployabi EES1, EES10 arning O arning A	tcomes , CLO4 lity Skills EES4, EES 0, EES11 bjectives ctivities oduct identii	5, EES9,		EES1, EES4, EES5, EES9, EES10, EES11			
	Course Lear CLO1, CLO Essential En Taught: Intended Lea Appetizer II Intended Lea Culinary lab	ning Out 2, CLO3, nployabi EES1, EES10 arning O arning A o work, pr	tcomes , CLO4 lity Skills EES4, EES), EES11 bjectives ctivities oduct identii	5, EES9, fication, safe wo		EES1, EES4, EES5, EES9, EES10, EES11			
	Course Lear CLO1, CLO Essential En Taught: Intended Lea Appetizer II Intended Lea Culinary lab	ning Out 2, CLO3, nployabi EES1, EES10 arning O arning A o work, pr nd Refer	tcomes , CLO4 lity Skills EES4, EES 0, EES11 bjectives ctivities oduct identifier rences ts & Textboo	5, EES9, fication, safe wo		EES1, EES4, EES5, EES9, EES10, EES11 Weighting 7.084			

Wk.	Hours: 3	Delivery:	Lab						
13	Course Learning Outcomes								
	CLO1, CLO2, CLO3, CLO4								
	Essential En	nployability Skills							
	Taught:	EES1, EES4, EES EES10, EES11	5, EES9,	Practiced:	EES1, EES4, EES5, EES9, EES10, EES11				
	Intended Lea	arning Objectives							
	Dessert I								
	Intended Learning Activities								
	Culinary lab work, product identification, safe work practices								
	Resources and References								
	Lab Manual, handouts & Textbook								
	Evaluation			Weighting					
	Performanc	e Evaluation			7.084				
		Dellissemu	L . h						
Wk.	Hours: 3	Delivery:	Lab						
Wk. 14	Course Lear	rning Outcomes	Lad						
	Course Lear	-	Lab						
	Course Lear CLO1, CLO	rning Outcomes	Lab						
	Course Lear CLO1, CLO	ning Outcomes 2, CLO3, CLO4		Practiced:	EES1, EES4, EES5, EES9, EES10, EES11				
	Course Lear CLO1, CLO Essential En Taught:	ning Outcomes 2, CLO3, CLO4 nployability Skills EES1, EES4, EES		Practiced:	EES1, EES4, EES5, EES9, EES10, EES11				
	Course Lear CLO1, CLO Essential En Taught:	ning Outcomes 2, CLO3, CLO4 nployability Skills EES1, EES4, EES EES10, EES11		Practiced:	EES1, EES4, EES5, EES9, EES10, EES11				
	Course Lear CLO1, CLO Essential En Taught: Intended Lea Dessert II	ning Outcomes 2, CLO3, CLO4 nployability Skills EES1, EES4, EES EES10, EES11		Practiced:	EES1, EES4, EES5, EES9, EES10, EES11				
	Course Lear CLO1, CLO Essential En Taught: Intended Lea Dessert II Intended Lea Culinary lab	ming Outcomes 22, CLO3, CLO4 mployability Skills EES1, EES4, EES EES10, EES11 arning Objectives	5, EES9,	rk practices	EES10, EES11				
	Course Lear CLO1, CLO Essential En Taught: Intended Lea Dessert II Intended Lea Culinary lab Culinary Ma	ming Outcomes 2, CLO3, CLO4 mployability Skills EES1, EES4, EES EES10, EES11 arning Objectives arning Activities o work, product identi	5, EES9,	rk practices	EES10, EES11				
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