



INSTRUCTIONAL PACKAGE

CUL 187

Cuisines of Asia

Effective Term
Spring 2024

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Part I: Course Information

Effective Term: Spring 2024

COURSE PREFIX: CUL 187

COURSE TITLE: Cuisines of Asia

CONTACT HOURS: 10

CREDIT HOURS: 3

RATIONALE FOR THE COURSE:

The purpose of this course is to increase the students' comprehensive culinary knowledge foundation, focusing on fundamental cooking techniques of the region that encompass Asia, Southeast Asia, India. Each week will cover a large geographical area, yet we will attempt an in-depth exploration of the ingredients, techniques, and cultures associated within the various countries. In order to be successful as the class progresses, reading and writing are an important component of the learning centered class community we will build upon as the class progresses from Week 1 to Week 7. This learning will be a major portion of the weekly and final individual and group assessment.

COURSE DESCRIPTION:

This course covers the basic influences, ingredients, utensils, and cooking techniques of various Asian cuisines. Students will identify the influence of Asian cuisines on western cooking and the development of East meets West cooking. Students prepare, taste, serve and analyze regional dishes of China, Japan, Korea, Vietnam, Thailand and India.

Restrictions:

Must be enrolled in one of the following Fields of Study (Major, Minor, or Concentration):
Culinary Arts Technology

PREREQUISITES/CO-REQUISITES:

ServSafe Sanitation Certificate or completion ICI SAN-ICI –Sanitation Digital Course, CUL104 Introduction to Culinary Arts, CUL105 Kitchen Fundamentals, CUL112 Classical Foundations of Cooking

*Online/Hybrid courses require students to complete the DLI Online Student Orientation prior to completing an online course.

REQUIRED MATERIALS:

Textbooks:

Title **Bruce Cost's Asian Ingredients: Buying and Cooking the Staple Foods of China, Japan, and Southeast Asia;**

Foreword by Alice Waters

Title: ***The Wok***, Recipes and Techniques J. Kenji Lopez-Alt

Please visit the Bookstore online site for most current textbook information. Use the direct link below to find textbooks.

<http://hortec.bncollege.com/webapp/wcs/stores/servlet/TBWizardView?catalogId=10001&langId=-1&storeId=51560>.

Enter the semester, course prefix, number and section when prompted and you will be linked to the correct textbook.

ADDITIONAL REQUIREMENTS:

Student Kitchen Uniforms

Students must report to class in full uniform and remain in full uniform at all times until they leave the premises (culinary department). Students not in full uniform will be dismissed or not admitted to class until they are in full uniform.

Approved shoes, cleaned and polished – Color is black only; no shoe may have a heel higher than 2 inches, must be a closed toe shoe, Oil-Resistant – Slip-Resistant soles – neoprene oil resistant sole, heel preferred, and water-repellent material uppers. Oil-tanned water-repellent leather preferred.

Black or White socks (plain no ankle socks, stripes or emblems)

Clean, pressed, hemmed check **pants** (standard College issue only)

T-shirt (white, no lettering, design, or insignia)

Clean, pressed White **chef's jacket** (standard College issue only). No logo uniform from another culinary school or any business will be permitted. College ICI logo on the left chest and Name embroidered on the right.

Chef's Black Beanie (College issue only), all hair should be contained beneath the hat, including bangs. A student's hair must be up in a bun, braided or secured in a manner where it will not fall down in your face or hang all down your back. If this is not possible, they must first cover their hair with a hair net before wearing the hat. .

Clean Apron White (standard issue)

Hair Restraint. To prevent the contamination of food or food-contact surfaces an effective hair restraint is required to be worn while in a culinary production kitchen class. The use of effective hair restraints shall also apply to any exposed scalp or facial hair, where there is the potential for contamination of food or food-contact surfaces. An effective hair restraint shall also be used in the partial or complete absence of scalp hair to preclude touching of the scalp and returning to food handling without hand washing. Facial hair restrains will not be required when facial hair is well groomed and trimmed evenly no longer than 1/8th inch long. It is the policy of HGTC Culinary that men may not add facial hair such as beards, mustaches or long sideburns after a semester has started (it must be grown over a break); all male students must be **clean-shaven daily**. In case of skin conditions, the student must provide proper medical documentation.

No jewelry except for wedding band. All hand and facial jewelry is to be removed by any student wearing his or her uniform before entering the culinary area. Wedding rings shall be excluded from this requirement.

Fingernails must be always kept short and immaculately clean. Nail polish and/or fake nails are not allowed.

Students may not use **perfume or cologne**.

While in full chef's uniform or dining room uniform, no hat other than a chef's beanie, is to be worn inside any academic or laboratory building. Baseball caps are not part of the culinary uniform, and therefore, should not be worn.

Clean and ironed uniforms are expected daily. As part of their culinary education, students are responsible for the maintenance of their uniforms.

1. Materials: pen, pencil, notebook, knives and any other pastry related tools.
2. Uniform: Double Breasted Coat w/ College Logo and Name Embroidered, Checkered Black and White Pants, White Scarf, Black Hat, White Apron, and Black Slip Proof Kitchen Shoes.
3. Signature on student SOP agreement

TECHNICAL REQUIREMENTS:

Access to Desire2Learn (D2L), HGTC's student portal for course materials.
MyHGTC and college email access.

STUDENT IDENTIFICATION VERIFICATION

Students enrolled in online courses will be required to participate in a minimum of one (1) proctored assignment and/or one (1) virtual event to support student identification verification. Please refer to your Instructor Information Sheet for information regarding this requirement.

CLASSROOM ETIQUETTE:

As a matter of courtesy to other students and your professor, please turn off cell phones and other communication/entertainment devices before class begins. If you are monitoring for an emergency, please notify your professor prior to class and switch cell phone ringers to vibrate.

Cultivation of desirable work habits is as important as developing solid cooking skills. Students should train themselves to be present and on time for all classes (15 MINUTES EARLY). Development of this important habit while in school makes it considerably easier to satisfy the employer who demands regular and punctual attendance when students become employed.

NETIQUETTE: is the term commonly used to refer to conventions adopted by Internet users on the web, mailing lists, public forums, and in live chat focused on online communications etiquette. For more information regarding Netiquette expectations for distance learning courses, please visit [Online Netiquette](#).

Part II: Student Learning Outcomes

COURSE LEARNING OUTCOMES and ASSESSMENTS*:

Upon successful completion of this course, the student should be able to:

- Identify and demonstrate the proper use of standard kitchen equipment
- Apply industry standard sanitation practices to cooking, product storage and kitchen cleanliness
- Select and prepare stocks, soups, and sauces
- Prepare and apply proper cooking techniques for vegetables, starches, and farinaceous products
- Calculate the basic food cost of a selected item

As the student progresses through the curriculum, the chef/instructor will also evaluate the student's ability to execute secondary learning outcomes. The following outcomes will be addressed in current course, and are considered a critical element to the student's success:

- Mise en place
- Weights and Measures
- Knife Skills
- Basic culinary fundamentals

Course Objectives:

While Course Learning Outcomes are specific areas of importance, objectives define a broader set of goals. At the completion of this course the student should be able to:

- Employ all rules as presented in the student handout regarding personal hygiene
- Participate and function in a group atmosphere
- Demonstrate adult and professional manner during all classes, both laboratory and lecture
- Select and use proper amounts of food for any given recipe or preparation

- Utilize proper techniques to clean, prepare, and cook food items to achieve maximum yield
- Apply all sanitary rules and codes in regard to cleaning of small utensils and heavy equipment. Maintain work area in a clean, sanitary, and organized condition
- Cook foods to taste and texture intended and expected from the recipe

All course objectives outlined will be covered; however, the exact sequence and timing may be adjusted by the chef/instructor to facilitate group size and the group's ability as well as availability of food product.

Part III: Grading and Assessment

EVALUATION OF REQUIRED COURSE MEASURES/ARTIFACTS*

Students' performance will be assessed and the weight associated with the various measures/artifacts are listed below.

EVALUATION and GRADING

Daily Grade	14 days X 25 points	350	48%
Journal	6 X 25 points	150	21%
Short Papers/ Regional Summaries	4 x 20 points	80	11%
Knife Practical	1 x 50-Pass/Fail	50	7%
Final Practical	1x100-Pass/Fail	100	13%
Total		730	100%

****Students, for the specific number and type of evaluations, please refer to the Instructor's Course Information Sheet.***

GRADING SYSTEM:

Please note the College adheres to a 10 point grading scale A = 100 – 90, B = 89- 80, C = 79 – 70, D = 69 – 60, F = 59 and below.

Grades earned in courses impact academic progression and financial aid status. Before withdrawing from a course, be sure to talk with your instructor and financial aid counselor about the implications of that course of action. Ds, Fs, Ws, WFs and Is also negatively impact academic progression and financial aid status.

The Add/Drop Period is the first 5 days of the semester for **full term** classes. Add/Drop periods are shorter for accelerated format courses. Please refer to the [academic calendar](#) for deadlines for add/drop. You must attend at least one meeting of all of your classes during that period. If you do not, you will be dropped from the course(s) and your Financial Aid will be reduced accordingly.

Part IV: Attendance

Horry-Georgetown Technical College maintains a general attendance policy requiring students to be present for a minimum of 80 percent (80%) of their classes in order to receive credit for any course. Due to the varied nature of courses taught at the college, some faculty may require up to 90 percent (90%) attendance. Pursuant to 34 Code of Federal Regulations 228.22 - Return to Title IV Funds, once a student has missed over 20% of the course or has missed two (2) consecutive weeks, the faculty is obligated to withdraw the student and a student may not be permitted to reenroll. **Instructors define absentee limits for their class at the beginning of each term; please refer to the Instructor Course Information Sheet.**

For online and hybrid courses, check your Instructor's Course Information Sheet for any required on-site meeting times. Please note, instructors may require tests to be taken at approved testing sites, and if you use a testing center other than those provided by HGTC, the center may charge a fee for its services.

Part V: Student Resources



THE STUDENT SUCCESS AND TUTORING CENTER (SSTC):

The SSTC offers to all students the following **free** resources:

1. **Academic tutors** for most subject areas, **Writing Center support**, and **college success skills**.
2. Online **tutoring** and academic support resources.
3. Professional and interpersonal communication **coaching** in the EPIC Labs.

Visit the [Student Success & Tutoring Center](#) website for more information. To schedule tutoring, contact the SSTC at sstc@hgtc.edu or self-schedule in the Penji iOS/Android app or at www.penjiapp.com. Email sstc@hgtc.edu or call SSTC Conway, 349-7872; SSTC Grand Strand, 477-2113; and SSTC Georgetown, 520-1455, or go to the [Online Resource Center](#) to access on-demand resources.



STUDENT INFORMATION CENTER: TECH Central

TECH Central offers to all students the following free resources:

1. **Getting around HGTC:** General information and guidance for enrollment, financial aid, registration, and payment plan support!
2. Use the [Online Resource Center \(ORC\)](#) including Office 365 support, password resets, and username information.
3. **In-person workshops, online tutorials and more services** are available in Desire2Learn, Student Portal, Degree Works, and Office 365.
4. **Chat with our staff on TECH Talk**, our live chat service. TECH Talk can be accessed on the student portal and on TECH Central's website, or by texting questions to (843) 375-8552.

Visit the [Tech Central](#) website for more information. Live Chat and Center locations are posted on the website. Or please call (843) 349 – TECH (8324), Option #1.



HGTC LIBRARY:

Each campus location has a library where HGTC students, faculty, and staff may check out materials with their HGTC ID. All three HGTC campus libraries are equipped with computers to support academic research and related school work; printing is available as well. Visit the [Library](#) website for more information or call (843) 349-5268.

STUDENT TESTING:

Testing in an **online/hybrid** course and in **make-up exam** situations may be accomplished in a variety of ways:

- Test administered within D2L
- Test administered in writing on paper
- Test administered through Publisher Platforms (which may have a fee associated with the usage)

Furthermore, tests may have time limits and/or require a proctor.

Proctoring can be accomplished either face-to-face at an approved site or online through our online proctoring service. To find out more about proctoring services, please visit the [Online Testing](#) section of the HGTC's Testing Center webpage.

The **Instructor Information Sheet** will have more details on test requirements for your course.

DISABILITY SERVICES:

HGTC is committed to providing an accessible environment for students with disabilities. Inquiries may be directed to HGTC's [Accessibility and Disability Service webpage](#). The Accessibility and Disability staff will review documentation of the student's disability and, in a confidential setting with the student, develop an educational accommodation plan.

Note: It is the student's responsibility to self-identify as needing accommodations and to provide acceptable documentation. After a student has self-identified and submitted documentation of a disability, accommodations may be determined, accepted, and provided.

STATEMENT OF EQUAL OPPORTUNITY/NON-DISCRIMINATION STATEMENT:

Horry-Georgetown Technical College prohibits discrimination and harassment, including sexual harassment and abuse, on the basis of race, color, sex, national or ethnic origin, age, religion, disability, marital or family status, veteran status, political ideas, sexual orientation, gender identity, or pregnancy, childbirth, or related medical conditions, including, but not limited to, lactation in educational programs and/or activities.

TITLE IX REQUIREMENTS:

All students (as well as other persons) at Horry-Georgetown Technical College are protected by Title IX—regardless of their sex, sexual orientation, gender identity, part- or full-time status, disability, race, or national origin—in all aspects of educational programs and activities. Any student, or other member of the college community, who believes that he/she is or has been a victim of sexual harassment or sexual violence may file a report with the college's Chief Student Services Officer, campus law enforcement, or with the college's Title IX Coordinator or designee.

*Faculty and Staff are required to report incidents to the Title IX Coordinators when involving students. The only HGTC employees exempt from mandatory reporting are licensed mental health professionals (only as part of their job description such as counseling services).

INQUIRIES REGARDING THE NON-DISCRIMINATION/TITLE IX POLICIES:

Student and prospective student inquiries concerning Section 504, Title II, Title VII, and Title IX and their application to the College or any student decision may be directed to the Vice President for Student Affairs.

Dr. Melissa Batten, VP Student Affairs

Title IX, Section 504, and Title II Coordinator

Building 1100, Room 107A, Conway Campus

PO Box 261966, Conway, SC 29528-6066

843-349-5228

Melissa.Batten@hgtc.edu

Employee and applicant inquiries concerning Section 504, Title II, and Title IX and their application to the College may be directed to the Vice President for Human Resources.

Jacquelyne Snyder, VP Human Resources

Affirmative Action/Equal Opportunity Officer and Title IX Coordinator

Building 200, Room 205B, Conway Campus

PO Box 261966, Conway, SC 29528-6066

843-349-5212

Jacquelyne.Snyder@hgtc.edu