

KAPI'OLANI COMMUNITY COLLEGE • UNIVERSITY OF HAWAII
Food Service and Hospitality Education Department
Asian/Pacific Cuisine Course Syllabus - CRN# 31347

<u>Course Number</u> CULN 222	<u>Course Title</u> Asian/Pacific Cuisine	<u>Credits</u> 5	<u>Lab/Lecture Hr. Per Week</u> 2 hours lecture, 26 hours lab for 8 weeks.
----------------------------------	--	---------------------	---

<u>Semester/Year</u> Fall 2013 - 1st Module	<u>Class Location</u> Lab: Ohelo, Continental Kitchen Lecture: Ohelo 206	<u>Class Times</u> As stated In Schedule of Classes
--	---	--

Prerequisites
A grade of "C" or higher in CULN 130, Intermediate Cookery or Consent of Instructor.

Co-requisites
None.

Recommended preparation: A grade of "C" or higher in CULN 240.

Comment: The CRN for CULN 222 was formerly FSHE 216 (Asian Pacific Cuisine).

<u>Instructor's Name</u> Chef Warren Uchida	<u>Office Location</u> Ohelo 207 E	<u>Office Hours</u> Monday - Friday 1:00PM - 2:00PM Or by Appointment
<u>Office Number</u> 734-9429	<u>Office Fax Number</u> 734-9212	<u>Mail Box Location</u> 'Ohelo 102 (workroom)

E-Mail
warrenu@hawaii.edu

Course Description

CULN 222 focuses on basic classical Asian/Pacific cookery techniques that have evolved into the culinary concepts and flavors utilized in Pacific Rim and Hawai'i Regional cuisine. Through the production of the contemporary menu, students learn about cooking techniques, specialty ingredients, seasonal foods, spices, and herbs. Lecture topics include Asian/Pacific history, culture, philosophy, and geographical influences on Hawai'i's menus.

Course Competencies

Upon successful completion of CULN 222, the student should be able to:

- Produce appetizers, salads, soups, entrees, side dishes, and desserts using specialty cooking methods and various Asian and Pacific techniques.
- List cooking methods, procedures, preparation techniques, and evaluate various Asian or Pacific stocks, soups, sauces and stir fried dishes in terms of flavor, taste, and quality.
- Identify, use, and evaluate the quality of herbs, spices, oils, vinegars, condiments, and

ingredients used in Asian and Pacific recipes.

- Prepare vegetable, meat, fish, and poultry utilizing specialty cutting techniques.
- Use and maintain specialized tools and utensils including woks, steamers, cleavers, to prepare Asian and Pacific menus.
- Identify, prepare, and evaluate the quality of seasonal fruits, vegetables, starches, legumes, and grains used in Asian and Pacific recipes.
- Discuss the influence of food history, culture, philosophy, and geography as reflected in Asian and/or Pacific menus.
- Discuss and evaluate the historical and cultural influences that have led to the current development of Pacific Rim and Hawai'i Regional cuisines.
- Set-up a basic en place that meets industry standards.
- Demonstrate professionalism, including teamwork, work ethics, positive attitude, responsibility, and dress and grooming, as required by industry standards.
- Apply safety, sanitation, and maintenance guidelines for handling culinary tools, kitchenware, and equipment as required by program operating procedures and government regulations.
- Demonstrate appropriate hygiene, work habits, food handling techniques, safety and service of food to the public, as mandated by the State of Hawai'i's Board of Health.

Upon completion of CULN 222, the student will achieve the following student learning outcomes:

- Use specialty knives, tools, and equipment to produce Asian or Pacific menus.
- Apply fundamental Asian or Pacific cooking principles and preparation techniques.
- Operate and maintain kitchen equipment and tools that meet sanitation and safety codes.
- Apply safety, sanitation, handling, operation, and maintenance guidelines for handling culinary tools, kitchenware, and equipment as required by standard program operational procedures.
- Discuss the value of culinary cultural diversity that will allow students to relate to the international food industry.
- Practice ethical behaviors in personal and professional situations.
- Practice appropriate grooming and dress that reflect the mature work attitude in accordance with industry standards.
- Apply the experience of service learning to both personal and academic development by becoming involved in community service activities.

Required Text, Reading Material and Supplies

Required Text:

None

Recommended Text:

Discovering Global Cuisines - Traditional Flavors and Techniques by Nancy Krcek Allen

References:

- . Webster's New World Dictionary of Culinary Arts by Steven Labensky, Gaye G. Ingram and Sarah R. Labensky
- . Japanese Cooking : A Simple Art, by Shizuo Tsuji
- . Washoku, by Elizabeth Andoh
- . A Dictionary of Japanese Food : Ingredients & Culture by Richard Hosking
- . Dim Sum - Traditional Favorites & Innovative Creations by Chan Chen Hei

Chef's Uniform, Tools, & Supplies:

Chef's Uniform:

Paper chef's hat (white), scarf (white), cook's jacket (white) embroidered with your name, black and white checkered pants (standard checks), skid-proof black or brown shoes, socks and an apron (apron and chef's hat not required during lecture periods.)

Note: See Food Service & Hospitality Education Department's Dress Code and Personal

Grooming Standards - Culinary Laboratories in Laulima "Resources".

Note: Chef's uniform must be worn at all times in the classroom.

Tools:

- Knives: French Chef's - 8" or 10"
 - Paring - 3"
 - Boning - 6" or 7"
- Steel
- Vegetable Peeler
- Thermometer
- Straight Spatula
- Cooks Fork

Supplies:

- 3-ring binder for binder homework (see Laulima assignments).
- Small notebook, 3" x 5" index cards
- Pen, pencil, permanent black marking pen.
- 6" plastic ruler.

Student's Responsibilities:

1. Attendance: In instructional activities, students are responsible for meeting all of the instructor's attendance and assignment requirements. Failure to do so may affect their final grade. The requirements are:
 - Be on time and attend class regularly. Tardiness and absent days will result in loss of attendance points.
 - Student must get instructor's permission to leave class.
2. Uniform: See program policies.
 - **Complete uniforms will be worn at all times during the class period.** There will be mandatory daily checks for compliance to the KCC Culinary Arts Department Dress Code and Personal Grooming Standards.
 - **ABSOLUTELY NO BASEBALL CAPS or SUNGLASSES to be worn while in chef's uniform in class.**
 - **No changing of clothes in corridors or within public view.**
3. Supplies and Tools.
 - The student shall bring binder, notebooks, pencil or pens and knives daily.
4. Professionalism:
 - **NO** outside food will be eaten in class, and **NO** gum chewing will be allowed.
 - Absolutely **NO** ARGUING or FIGHTING in or around classes. Any violations of the KCC Student Conduct Code (KCC Catalog 1996-1998, page 23) will be dealt with according to the progressive discipline guidelines contained in the code.
 - There will be **NO** swearing in the classroom.
 - No ipods, cell phones, radios or headsets are allowed in the classroom or lab.
 - Personal belongings should be secured in lockers.
5. Quizzes and Tests:
 - Quizzes and tests are administered in Laulima. Students are responsible for taking tests on designated test days.

- Make-up quizzes can be made up, only upon instructor approval.

6. Assignments:

- Complete reading assignments ahead of time. **All information for assignments, quizzes, tests, resources are located in the Laulima site.**
- Complete homework assignments on time. Late assignments WILL NOT be accepted unless approved by instructor.

Grading: Course grading is based on a 3,900 point system. The grade distribution is based on the following criteria. The grade distribution is as follows:

I. Laboratory performance and attendance: 60% or 2,340 points

1. Laboratory Performance: 45% = 1,755 points
 - Work habits (uniform check, organized, work clean and neat, knife skills)
 - -15 points per violation.
 - Quality of work (follow recipes, produce required daily amounts, quality up to professional standards, know and be able to cut the basic types of cuts)
 - -15 points per violation.
 - Quantity of work (be able to produce what is required, get mise en place done on time, be able to multi-task if needed)
 - -15 points per violation.
2. Attendance: 15% or 15 points per day = 585 points
 - - 7.5 points per day if 10 minutes and less late to class
 - - 15 points per day if 10 minutes and later to class

Note: Lab clean-up Is considered a part of the safety & sanitation competencies of the Asian Pacific Cuisine class. Therefore, it is required that all students participate in lab clean up at the end of the module. Unexcused failure to participate will result in a 10% deduction of your final grade points. Furthermore, your instructor reserves the right to make any necessary and reasonable changes to course content.

II. Exams, quizzes, and assignments: 40% or 1,560 points

- Homework Assignments: 10% = 390 points
- Final Practical: 10% = 390 points
- Quizzes and Final Written Exam: 20% = 780 points

III. Grade Distribution:

Grade	Percentage	Points
A	90% - 100%	3,510 - 3,900
B	80% - 89%	2,807 - 3,509
C	70% - 79%	1,964 - 2,806
D	60% - 69%	1,178- 1,963
F	59% and below	Below 1,177 points

NOTE: Total class points may vary based upon actual lab days, additional quizzes and unforeseen events.

Campus and Program Policies and Procedures.

1. Smoking: **Kapi'olani Community College is now a smoke free campus.** Students are to insure that they are in compliance to the "no smoking" zone policies which are:

- In all interior space owned, rented, or leased by the university
- In building courtyards, breezeways, and terraces, on exterior stairways and access ramps, and outdoor dining patios, terraces, and lanais
- **Smoking is NOT allowed in designated areas located around the parking lots.**
- In any area that has been designated by the person having control of the areas as a non-smoking area marked with a no smoking sign.

2. Food and beverage consumption is directed by the instructor and not allowed unless directed by the instructor.

- Water (no Iced Tea) in plastic cups.
- Gum chewing is never allowed.
- Left-over food is not taken off-property.

It should be noted that a student caught stealing and/or pilfering food, beverage, supplies and/or money is subject to disciplinary action that the College may impose to include a formal warning, probation, suspension, and dismissal or referral.

3. Communication Equipment: ipods, cell phones (ringing, texting, calling, etc) radios or headsets are not allowed in culinary classes. Phones are to be deactivated before class and left in the student lockers.

4. Lockers, changing rooms and restrooms are available free of charge to all CULN students. Students may place their own personal lock on any unoccupied locker within the culinary department. At the end of the semesters, students must remove locks and clear lockers.

- Personal belongings such as backpacks, briefcases, large bags, etc. should be secured in the student locker areas and not brought into the lab area.
- Changing rooms are in the student lounge area on the first floor of the 'Ohelo Building.
- No changing of clothes allowed within the corridors or within public view.
- Students must be fully clothed and presentably dressed while in any CULN facility.
- Students are to use the restrooms on the first floor in the 'Ohelo Building and those designated for students in the 'Ohia Building. Do not use the restrooms designated for the restaurant guests.

5. **Syllabus Statement.** Updated, to include this CURRENT statement on all course syllabi:

"If you are a student with a documented disability and have not voluntarily disclosed the nature of your disability so that we may coordinate the accommodations you need, you are invited to contact the Disability Support Services Office, `Iliahi 113, ph.734-9552 , or email kapdss@hawaii.edu for assistance. For students whose primary disability is Deaf or hard of hearing, contact the KCC Deaf Center, Manono 102, ph. 734-9210 (V) or 447-1379 (videophone)"

6. **Accessible furniture:** Accessible tables and chairs have been placed in some classrooms for a student who qualifies for this accommodation. These are marked with the universal symbol of access (blue background with wheelchair graphic), and should remain in the classroom, and not be used for other purposes for the duration of the semester. Please note that the student may not be in your section, but is taking a class in that classroom at a different time.

7. **Special Testing for Students with Disabilities** (extended time testing)

The official site for students with disabilities who receive testing accommodations (extended time testing/area of minimal distractions) is in the Testing Center, located in the Lama Library, Room 101. The check-in point (dropping off/picking up tests) is located to the left of the library circulation desk. Instructors should know that if they choose to test students at a site other than the Testing Center, they may be leaving themselves open to complaints of discrimination by not providing the appropriate accommodation.

8. **Multimedia Accessibility:**

Our mandate of accessibility extends to on-line classes and multimedia presentations. In particular, please make sure that videos are accessible (e.g. captioned, transcript of text available, etc.) and any pictures have written, descriptive text. Contact Layce Reed, Counselor for the KCC Deaf Center, if you have questions regarding captioning requirements anareed@hawaii.edu. Mary Hattori (ext. 9840, maryh@hawaii.edu) is serving as the contact point for CELTT assistance.

9. **Notetaker Identification badges/PINK cards:** DSSO notetakers will wear badges identifying them as a "DSSO Notetaker." You will continue to receive a PINK "introduction card" from the notetaker, however, the DSSO student's name will no longer be listed on the card to ensure confidentiality. Please refer to the Disability Notices identifying which student(s) receive notetaking as an accommodation.

6. Lethal Weapons: Firearms, spear guns, and bows and arrows are prohibited on campus except with specific prior permission of the Chancellor.

10. Illicit Drugs and Alcohol: In conformance with the existing law, University faculty, staff, and students are not permitted to manufacture, distribute, possess, use, dispense, or be under the influence of illegal drugs and/or alcohol as prohibited by state and federal law, at University-sponsored or approved events or on University property or in buildings used by the University for education, research, or recreational programs.

11. Sexual harassment and assault. It is the policy of the College to provide a safe and comfortable learning and working environment for students and employees. The College will not tolerate acts of sexual assault and has established a policy that specifies those acts subject to University sanctions.

12. Academic Dishonesty, Cheating, and Plagiarism: Academic dishonesty cannot be condoned by the University. Dishonesty includes cheating and plagiarism; it is a violation of the Student Conduct Code and may result in expulsion from the University.

13. The Family Educational Rights and Privacy Act. Educational records are protected from disclosure to third parties unless pursuant to narrow exceptions and other confidential records must not be disclosed.

14. Disruptive Behavior: Kapi`olani Community College defines disruptive behavior as speech or action that (1) is disrespectful, offensive, and/or threatening; (2) interferes with the learning activities of other students; (3) impedes the delivery of college services; and/or (4) has a negative impact in any learning environment--including department and staff offices, the library, the Computing Center, the Learning Assistance Centers, labs, clinical sites, service-learning sites, etc. Disruptive behavior includes physically or verbally harassing, threatening, or abusing or acting abusively toward an instructor, staff member, or student in any activity authorized by the College.