

Course Title: HMGT 4980 Introduction to International Cuisine

HMGT 4980 Introduction to International Cuisines 3 credit hours.

Prepare, taste, and evaluate traditional, regional dishes of the Americas, Asia, Europe and the Mediterranean. Emphasis will be placed on ingredients, flavor profiles, preparations, and techniques representative of the cuisines from France, Italy, China, Korea, Japan, Vietnam, Thailand, Indonesia, Malaysia, India, Spain, Morocco, Greece, Egypt, Africa, Mexico, South America, and others. Topics include similarities between food production systems used in the United States and other regions of the world.

“The fate of a nation depends on the way that they eat.”

— [Jean Anthelme Brillat-Savarin](#)

INSTRUCTOR: Jodi Lee Duryea
Chilton Hall, Room 343F
Phone: 940-369-8670
E-mail: jduryea@unt.edu

II. Expected Outcomes

- a. Integrate flavors, ingredients, seasonings, and cooking techniques of the major world cuisines in keeping with both traditional and current trends.
- b. Employ a variety of techniques, tools, and basic guidelines to optimize food appearance, flavor, taste, texture, doneness, nutritional content, and presentation of international cuisine.
- c. Demonstrate effective mise en place, sanitation and safety, teamwork, and task coordination in food preparation and service.
- d. Name and describe the primary world culinary regions, traditions, foods, flavors, ingredients, and cooking techniques.
- e. Acquire a working knowledge of a professional kitchen, its tools and equipment and how they might differ by cultures.
- f. Research various aspects of different cultures and how they relate to their cuisine and the dishes prepared.
- g. Discuss the history of food and culture.
- h. Evaluate the economic, social, political and environmental impact on cuisine for different cultures.

III. Required Text:

Nenes, Michael F. (2009). International Cuisine: The International Culinary Schools at the Art Institute. John Wiley & Sons, Inc. ISBN 978-0-470-05240-2

Reference Text:

Gisslen, W., Professional Cooking 7th edition, Wiley & Sons 2009.

IV. Class and lab meet Monday, Tuesday and Wednesday from 2:00 until 5:50pm.
Office hours Monday through Wednesday 1:00 -2:00 pm or by appointment.

V. **REQUIRED SUPPLIES:** Lab Uniform

1. white chef hat***
2. white chef coat*** with Department's logo and your name monogramed or iron-on left side over pocket.
3. checkered or black cook's pants***
4. Green UNT logo apron.

*** These items can purchase online at www.chefuniformsofdallas.com/unt or Leonard Sloan in Dallas and save shipping must call for appointment!
Or Barnes & Noble bookstore

4. Socks
 5. Non-slip, oil resistant Black rubber soled, closed toe shoes (No ballet type flats)
 6. # 2 pencils for exams and quizzes.
 7. Calculator
 8. Notebook or note pad
- Optional Items:** Neckerchief (the website also offers a tool kit, this is not required or needed but we thought some of you might be interested so we included it)

VI. Content Outline

- a. Overview of International Cuisine and cooking
- b. France
- c. Italy
- d. Spain
- e. Middle East
- f. South America
- g. Mexico
- h. Africa
- i. TBA
- j. Southeast Asia
- k. Japan & Korea
- l. China
- m. TBA
- n. India

VII. Instructional Methods

Students will become familiar with the communication skills that are vital to the practice of culinary arts. Throughout the semester students will be called on to communicate their understanding of the material being discussed, and will be evaluated on their preparedness and

willingness to respond to questions, not on the accuracy of the answer. Active class and lab participation is highly encouraged. Reading the appropriate pages in the text prior to coming to class will help the student grasp the concepts dealt with in class, and add to the classroom learning experience. Students will be required to prepare and develop recipes, take notes, keep a notebook of handouts and recipes, follow directions of the instructor, as well as follow all class policies. Lack of preparedness, non-participation, and violation of class policy will result in reduction of points.

VIII. Evaluation of Outcomes

Lab preparedness (5pts.), set-up(5 pts.), production (5 pts.) and clean-up (5 pts.) 20 points per lab, allowed one absence 260 pts.

Project 120 pts.

Quizzes 130 pts.

Final 100 pts.

IX. Instructional Methods

Students will become familiar with issues and course content through in-class and take home assignments, quizzes, tests, projects, reading material, hands-on cooking and other learning activities.

X.

Course Outline

DATE	Chapter	Subject
July 7 th	Introduction	Review syllabus, knife skills, sanitation, and basic cooking principles.
July 8 th	France	History and regions
July 9 th	Italy	History and regions
July 14 th	Spain	History and regions
July 15 th	Middle East	Focus on Morocco, Israel and Egypt: Guest Chef?
July 16 th	South America	History and regions
July 21 st	Mexico	History and regions
July 22 nd	Africa	History and regions
July 23 rd	TBA	History and regions
July 28 th	Southeast Asia	History and regions
July 29 th	Japan & Korea	History: Guest Chef Kim
July 30 th	China	History and regions
August 4 th	TBA	History and regions
August 5 th	India	History and regions: Guest Chef Josiam
August 6 th	Clean up	
August 8 th	Final Exam	2:30-4:00 pm in Chilton 322

COURSE ADMINISTRATION:	
ATTENDANCE:	
PARTICIPATION	Participation will be evaluated based on attendance and participation in class discussions. All absences will result in a loss of lab points. Students are expected to come to class prepared and will be evaluated on contributions made to class discussions.
LECTURE ATTENDANCE:	Attendance will be taken throughout the semester. This is not a correspondence course. You need to be here. Lectures will often include material beyond the scope of the text. Therefore, attending classes will be the best way to assure learning of all topics discussed.
LAB ATTENDANCE:	Attendance is required. One laboratory grade will not count against the student to cover a documented emergency or illness and the instructor must be contacted before or by the following class period. Please provide copies of documented material for excused absences. Students not missing any laboratories will earn up to 20 extra points. Please be aware that even an excused absence means a loss of points!
TARDINESS:	Tardiness often results in missed announcements and disrupts the class. Furthermore, it is essential that students arrive to lab sessions promptly to receive instructions. Each student is assigned to a lab station with another student as a team. Tardiness and absenteeism puts your lab partner at a disadvantage in this team effort. *Students will lose up to 5 points for being more than 5 minutes late to lab each time they are late.
POLICY ON ATTENDANCE:	Written documentation of excused absences must be presented to the instructor. Two(2) unexcused absences (including both lecture and lab) may result in loss of a letter grade. It will be very difficult to pass the class if a student misses more than three labs. Read the current Student Handbook for more information.

***** This syllabus is subject to change especially the Course Outline*****

STUDENT COURSE RESPONSIBILITIES AND PROCEDURES:	
TEXTBOOK AND LAB Recipes:	Textbook, power points and lab recipes should be brought to each day. There will be references and assignments from the book in lecture and lab.
RESPONSIBILITIES:	<ol style="list-style-type: none"> 1. Students will be responsible for all material presented in lecture, lab, and what is specified in the textbook and on black board. 2. All exams must be taken when scheduled. 3. All assignments must be turned in on time to receive credit. Late, unexcused assignments will not receive credit. Student will lose 20% for every day late.

	4. It is the student's responsibility to seek help when problems with the course arise. Please come by and see the instructor as soon as you experience a problem.
LAB REQUIREMENTS:	1. All students MUST wear the required uniform in the food laboratory (see supplies). Please come to lab dressed in uniform , there are lockers to store your items in during the lab. Please limit jewelry to a watch and smooth rings. Necklaces, if worn, must remain inside chef's coat. Long hair must be restrained and bangs must be kept under hat. Part of your lab grade is coming in proper uniform. Please bring a lock with you for the lab.
	2. Always wash hands with soap and water before working with food, after each time the restroom is visited and after any cough or sneeze. (Please leave the food prep area if you must cough or sneeze or if you are ill.)
LAB CLEAN UP DUTY:	Each student is required to clean and return all articles used in the lab to storage. Make sure your station is clean and in order. For every lab each station will be assigned a specific clean-up duty in addition to cleaning their station. A clean-up schedule will be posted. NO ONE WILL LEAVE THE LAB UNTIL THE CLEAN UP OF THE INDIVIDUAL STATION AND SPECIFIC DUTY HAS BEEN COMPLETED. NO ONE IS TO LEAVE THE LAB UNTIL DISMISSED BY THE INSTRUCTOR. Do Not change until you have been dismissed.
Decorum in Classroom and Lab:	Cell phones should be turned off, unless special exceptions are made with the Instructor. Language and dress are expected to be clean and appropriate. Help each other to finish on time and during cleanup.
	You may bring non-alcoholic beverages to lab and lecture. They must be in closed, non-breakable containers. If they are disposable, please recycle. If I find that they are consistently being thrown away, they will not be allowed in class any longer.

Vision of the Hospitality & Tourism Management Program

To be a global leader in advancing education, creating knowledge, and shaping the hospitality and tourism professionals of the future.

Mission of the Hospitality & Tourism Management Program

Educating students for leadership in the global hospitality and tourism industries and advancing the profession through excellence in teaching, research, and service.

Program Learning Outcomes

Upon graduating with a Bachelor of Science in Hospitality and Tourism Management, students will be able to:

1. Demonstrate basic knowledge of theoretical constructs pertaining to the hospitality and industries.
2. Apply the basic principles of critical thinking and problem solving when examining hospitality and tourism management issues.
3. Apply technical aspects of the hospitality and tourism industry.
4. Demonstrate professional demeanor, attitude, and leadership needed for managerial positions in the hospitality industry.

ACADEMIC REQUIREMENTS

- Students majoring in Hospitality and Tourism Management are required to have a minimum grade point average of at least 2.35 on all courses completed at UNT. First term/semester transfer students must have a transfer grade point average of 2.35.
- A grade of C or above must be earned in each merchandising, digital retailing, hospitality and tourism management course completed in residence or transferred to UNT.
- Academic requirements for graduation with a BS in Hospitality and Tourism Management from the College of Merchandising, Hospitality and Tourism include:
 - A minimum GPA of at least 2.35 on all courses completed at UNT.
 - A grade of C or above in each hospitality and tourism management course completed in residence or transferred to UNT. This includes all courses with prefixes CMHT, HMGT, MDSE, DRTL and HFMD.
 - A minimum of 2.35 GPA in all work attempted, including transfer, correspondence, extension and residence work.

For additional information regarding requirements and policies, refer to the 2011-2012 Undergraduate Catalog.

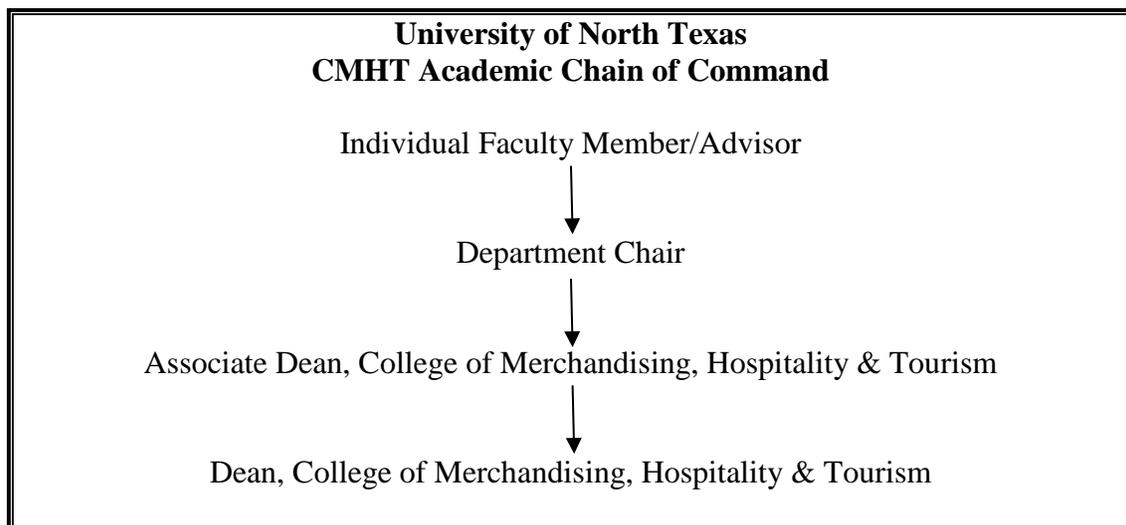
ACADEMIC ADVISING

- The CMHT Advising Staff recommends that students meet with their Academic Advisor at least one time per long semester (Fall & Spring). It is important to update your degree plan on a regular basis.
- **Advising Contact Information (Chilton Hall 385):**

Assistant Director of Advising	940.565.3518
Hospitality (A-K)	940.565.4810
Hospitality (L-Z)	940.369.7599
- Please check prerequisites carefully prior to enrolling in courses. Students **MUST** complete all prerequisite courses before enrolling in upper division courses.
- It is imperative that students have paid for all enrolled classes. **Please check your online schedule daily through the 12th class day to insure you have not been dropped for non-payment.** Students unknowingly have been dropped from classes for various reasons such as financial aid, schedule change fees, etc. CMHT will not be able to reinstate students for any reason after the 12th class day regardless of situation. It is the student's responsibility to ensure all payments have been made.

ACADEMIC ORGANIZATIONAL STRUCTURE

Understanding the academic organizational structure and appropriate Chain of Command is important when resolving class-related or advising issues. When you need problems resolved, you should start with your **individual faculty member and/or advisor** who will then help you navigate the Chain of Command shown below:



QUALIFIED STUDENTS UNDER THE AMERICANS WITH DISABILITIES ACT OR SECTION 504 OF THE REHABILITATION ACT OF 1973

The College of Merchandising, Hospitality and Tourism cooperates with the Office of Disability Accommodation to make reasonable accommodations for qualified students with disabilities. If you have a disability for which you will require accommodation, please present your written accommodation request by the *end of the first week* and make an appointment with the instructor to discuss your needs.

COURSE SAFETY STATEMENTS

Students in the College of Merchandising, Hospitality and Tourism are urged to use proper safety procedures and guidelines. While working in laboratory sessions, students are expected and required to identify and use property safety guidelines in all activities requiring lifting, climbing, walking on slippery surfaces, using equipment and tools, handling chemical solutions and hot and cold products. Students should be aware that the University of North Texas is not liable for injuries incurred while students are participating in class activities. All students are encouraged to secure adequate insurance coverage in the event of accidental injury. Students who do not have insurance coverage should consider obtaining Student Health Insurance for this insurance program. Brochures for this insurance are available in the UNT Health and Wellness Center on campus. Students who are injured during class activities may seek medical attention at the UNT Health and Wellness Center at rates that are reduced compared to other medical facilities. If you have an insurance plan other than Student Health Insurance at UNT, please be sure that your plan covers treatment at this facility. If you choose not to go to the UNT Health and Wellness Center, you may be transported to an emergency room at a local hospital. You are responsible for expenses incurred there.

ACADEMIC DISHONESTY

Academic dishonesty includes, but is not limited to, the use of any unauthorized assistance in taking quizzes, tests, or exams; dependence upon the aid of sources beyond those authorized by the instructor, the acquisition of tests or other material belonging to a faculty member, dual submission of a paper or project, resubmission of a paper or project to a different class without express permission from the instructors, or any other act designed to give a student an unfair advantage. Plagiarism includes the paraphrase or direct quotation of published or unpublished works *without* full and clear acknowledgment of the author/source. Academic dishonesty will bring about disciplinary action which may include expulsion from the university. This is explained in the UNT Student Handbook.

CLASSROOM POLICIES

Student behavior that interferes with an instructor's ability to conduct a class or other students' opportunity to learn is unacceptable and disruptive and will not be tolerated in any instructional forum at UNT. Students engaging in unacceptable behavior will be directed to leave the classroom, and the instructor may refer the student to the Center for Student Rights and Responsibilities to consider whether the student's conduct violated the Code of Student Conduct. The University's expectations for student conduct apply to all instructional forums, including university and electronic classrooms, labs, discussion groups, field trips, etc. The Code of Student Conduct can be found at http://www.unt.edu/csrr/student_conduct/index.html.

The College of Merchandising, Hospitality and Tourism requires that students respect and maintain all university property. Students will be held accountable through disciplinary action for any intentional damages they cause in classrooms. (e.g., writing on tables). Disruptive behavior is not tolerated (e.g., arriving late, leaving early, sleeping, talking on the phone, texting or game playing, making inappropriate comments, ringing cellular phones/beepers, dressing inappropriately).

STUDENT EVALUATION OF TEACHING EFFECTIVENESS (SETE)

The Student Evaluation of Teaching Effectiveness (SETE) is a requirement for all organized classes at UNT. This short survey will be made available at the end of the semester to provide students a chance to comment on how this class is taught. Student feedback is important and an essential part of participation in this course.

FINAL EXAM POLICY

Final exams will be administered at the designated times during the final week of each long semester and during the specified day of each summer term. Please check the course calendar early in the semester to avoid any schedule conflicts.

ACCESS TO INFORMATION

As you know, your access point for business and academic services at UNT occurs within the my.unt.edu site www.my.unt.edu. If you do not regularly check Eagle Connect or link it to your favorite e-mail account, please so do, as this is where you learn about job and internship opportunities, CMHT events, scholarships, and other important information. The website that explains Eagle Connect and how to forward your email: <http://eagleconnect.unt.edu/>

COURSES IN A BOX

Any Hospitality and Tourism Management equivalent course from another university must receive prior approval from the CMHT academic advisor to insure that all UNT Hospitality and Tourism Management degree plan requirements are met. For example, courses that are taken

online or from a program that offers course material via CD, booklet, or other manner of correspondence must have prior advisor approval. This includes “courses in a box” from other educational institutions (HMGT 4250, HMGT 4820, etc.). “Courses in a box” do not meet the UNT Hospitality and Tourism Management degree plan requirements and will not be approved.

IMPORTANT NOTICE FOR F-1 STUDENTS TAKING DISTANCE EDUCATION COURSES

To comply with immigration regulations, an F-1 visa holder within the United States may need to engage in multiple on-campus experiential components for this course. This component (which must be approved in advance by the instructor) can include activities such as taking an on-campus exam, participating in an on-campus lecture or lab activity, or other on-campus experience integral to the completion of this course.

If such an on-campus activity is required, it is the student’s responsibility to do the following:

(1) Submit a written request to the instructor for an on-campus experiential component within one week of the start of the course.

(2) Ensure that the activity on campus takes place and the instructor documents it in writing with a notice sent to the International Advising Office. The UNT International Advising Office has a form available that you may use for this purpose.

Because the decision may have serious immigration consequences, if an F-1 student is unsure about his or her need to participate in an on-campus experiential component for this course, students should contact the UNT International Advising Office (telephone 940-565-2195 or email international@unt.edu) to get clarification before the one-week deadline.

EMERGENCY NOTIFICATION & PROCEDURES

UNT uses a system called Eagle Alert to quickly notify you with critical information in an event of emergency (i.e., severe weather, campus closing, and health and public safety emergencies like chemical spills, fires, or violence). The system sends voice messages (and text messages upon permission) to the phones of all active faculty staff, and students. Please make certain to update your phone numbers at www.my.unt.edu. Some helpful emergency preparedness actions include: 1) ensuring you know the evacuation routes and severe weather shelter areas, determining how you will contact family and friends if phones are temporarily unavailable, and identifying where you will go if you need to evacuate the Denton area suddenly. In the event of a university closure, please check Blackboard for information regarding our class. If the University is closed we will not be meeting but will have to make other arrangements to compensate for lost time.