

HOSP06157 Global Cuisine

Full Title	Global Cuisine		
Status	Uploaded to Banner	Start Term	2021
NFQ Level	06	ECTS Credits	05
Module Code	HOSP06157	Duration	Semester - (13 Weeks)
Grading Mode	Pass/Fail	Department	Culinary Arts
Module Author	Anne OLeary		
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Module Description

The learners will be afforded the opportunity to research, prepare, taste, serve and evaluate ethnic dishes from a select number of countries from around the world. Emphasis will be placed on historical and religious influences and ingredients. Ethnic food preparation, cooking techniques and utensils will be employed as appropriate. Attention is given to portion control, costing, plate presentation, and teamwork in a production setting. Advanced knife skills, food safety, and costing are demonstrated and practised daily.

Learning Outcomes

On completion of this module the learner will/should be able to:

1. Evaluate basic ingredients and palette of flavours associated with regions of the world.
2. Discuss the geographical, cultural, historical, religious influences on international cuisine.
3. Identify and apply the cooking techniques and unique cooking equipment associated with the major world cuisines.
4. Apply appropriate organisational skills for planning and executing a food service experience.
5. Research and produce a range of culinary products from selected global regions in a safe working environment.

Indicative Syllabus

History and Culture

- Origins of international foods and cuisines.
- Relationship of food to culture, religion and history.
- The role of food in ceremony and celebration.
- Presentation and eating styles in relation to different international cuisines.

Authentic Commodities

Factors affecting availability of authentic foods, to include:

- Climate and geography.
- Staple foods.
- Transportation Infrastructure.
- Food preparation and preservation.
- Key commodities and dishes of a range of authentic international cuisines.
- Key herbs, spices and seasonings appropriate to international cuisines, including: aroma, flavour, range of uses and effect on foods.

Cooking Techniques and Equipment

- Preparation, techniques, cooking styles and specialised equipment appropriate to a range of international cuisines

Preparing International Cuisine

- Produce and present a range of authentic dishes from Europe, the Mediterranean, Asia and other world cuisines in a production setting

Teaching and Learning Strategy

Lectures, tutorials, demonstrations, directed independent learning, group work, question and answer sessions. A variety of learning methodologies will be used to communicate and develop concepts and theories. These include lectures and tutorials. Active learner

participation will be encouraged throughout. This module is designed to give learners the opportunity to develop specialist expertise and creative ability in the area of global cuisine.

Assessment Strategy

The ultimate purpose of testing and assessment is to improve student learning. The strategy is to assess practical work using continuous practical assessment. A formal assessment is available for examiners to use, which measure areas such as: professional conduct, skills development, principles, presentation skills, related theory and knowledge and finished products. Underpinning theoretical aspects of the programme will be further assessed using in-class tests. In-class tests will take place at different times in the learning process and are matched to the learning goals that the learners' have achieved at various points in their learning.

Repeat Assessment Strategies

Learners who have not achieved a pass grade through continuous assessment will be required to complete a 6-hour practical exam which will assess the relevant learning outcomes.

Indicative Coursework and Continuous Assessment:		%		
Form	Title	Percent	Week (Indicative)	Learning Outcomes
Assessment	Continuous Assessment	70 %	OnGoing	1,2,3,4,5
Project	Project	30 %	TBA	1,2,3

Part Time Delivery Mode Average Weekly Workload:			4.00 Hours		
Type	Description	Location	Hours	Frequency	Weekly Avg
Practical	Practical	Kitchen	4	Weekly	4.00
Independent Learning	Independent learning	Not Specified	5	Weekly	5.00

Required Reading Book List

Allen, N., (2013). *Discovering Global Cuisines*. Pearson Education.
ISBN 0135113482 ISBN-13 9780135113486

Institute, T., (2011). *The Professional Chef*. John Wiley & Sons.
ISBN 9780470421352 ISBN-13 0470421355

Campbell, J., Foskett, D., Rippington, N., Paskins, P., (2012). *Practical Cookery*. Hodder Education Publishers.
ISBN 1444170082 ISBN-13 9781444170085

Hom, K., (2000). *Foolproof Chinese Cookery*.
ISBN 056355133X ISBN-13 9780563551331

Hirigoyen, G., (2009). *Pintxos*.
ISBN 9781580089227 ISBN-13 1580089224

Kochhar, A., (2005). *Indian Essence*. Quadrille Publishing.
ISBN 1844001512 ISBN-13 9781844001514

Shulman, M., (2008). *Spain and the World Table*. Dk Pub.
ISBN 0756633877 ISBN-13 9780756633875

Scappin, G., Lauria, V., Of, C., (2009). *A Tavola!*. Lehar-Friedman.
ISBN 0867309288 ISBN-13 9780867309287

Booth, S., (2002). *Food of Japan*. Interlink Publishing Group.
ISBN 156656400X ISBN-13 9781566564007

Institute, T., (2013). *Mediterranean Cooking at Home with The Culinary Institute of America* Wiley.
ISBN 0470421363 ISBN-13 9780470421369

Bastyra, J., Johnson, B., (2011). *Thai Food and Cooking*. Southwater Pub.
ISBN 1780190107 ISBN-13 9781780190105

Journal Resources

British Food Journal

European Food Science and Technology
International Journal of Food Research and Technology
Journal of Culinary Science & Technology
Journal of Food Composition
Elsevier Journal of Food Engineering
Elsevier Journal of Food Science
Scientific American Trends in Food Science & Technology

Online Resources

<https://www.bbc.co.uk/food/>
<https://www.ciaprochef.com>
<https://www.foodnetwork.com/>

Other Resources

None

Additional Information

None

Programme Membership