



Republic of the Philippines
SULTAN KUDARAT STATE UNIVERSITY
ACCESS, EJC Montilla, 9800 City of Tacurong
Province of Sultan Kudarat



FICT 321 - INTERNATIONAL CUISINE

UNIVERSITY VISION

A leading University in advancing scholarly innovation, multi-cultural convergence, and responsive public service in a borderless Region.

UNIVERSITY MISSION

The University shall primarily provide advanced instruction and professional training in science and technology, agriculture, fisheries, education and other related fields of study. It shall also undertake research and extension services, and provide progressive leadership in its areas of specialization.

UNIVERSITY STRATEGIC GOALS

- a. Deliver quality service to stakeholders to address current and future needs in instruction, research, extension, and production
- b. Observe strict implementation of the laws as well as the policies and regulations of the University
- c. Acquire with urgency state-of-the-art resources for its service areas
- d. Bolster the relationship of the University with its local and international customers and partners
- e. Leverage the qualifications and competences in personnel action and staffing
- f. Evaluate the efficiency and responsiveness of the University systems and processes

INSTITUTIONAL OUTCOMES (IO)

- a. Enhance competency development, commitment, professionalism, unity and true spirit of service for public accountability, transparency and delivery of quality services
- b. Provide relevant programs and professional trainings that will respond to the development needs of the region
- c. Strengthen local and international collaborations and partnerships for borderless programs
- d. Develop a research culture among faculty and students
- e. Develop and promote environmentally-sound and market-driven knowledge and technologies at par with international standards
- f. Promote research-based information and technologies for sustainable development
- g. Enhance resource generation and mobilization to sustain financial viability of the university

PROGRAM OUTCOMES (PO) COMMON TO ALL PROGRAMS AND ITS RELATIONSHIPS TO INSTITUTIONAL OUTCOMES

PROGRAM OUTCOMES (PO)	INSTITUTIONAL OUTCOMES (IO)						
	a	b	c	d	e	f	g
A graduate of Sultan Kudarat State University can:							
a. Ability to analyze broadly defined industrial technology processes by using analytical tools that enhance creativity, innovativeness, and intellectual curiosity to improve methods, processes, and systems that meet the industry standards;	✓	✓				✓	
b. Ability to design and implement broadly defined industrial systems, components, products, or processes to meet specific industry needs with proficiency and flexibility in the area of specialization in accordance with global standards;	✓	✓		✓		✓	
c. Ability to apply appropriate techniques, resources, and state-of-the-art industrial technology tools to meet current industry needs and use these modern tools and processes to improve and increase entrepreneurial activities upholding the safety and health standards of business and industry;	✓		✓	✓	✓		
d. Ability to communicate with diverse groups of clienteles the appropriate cultural language with clarity and persuasion, in both oral and written forms, including understanding and giving of clear instructions, high comprehension level, effectiveness in delivering presentations and writing documents, and articulating technological innovation outputs;	✓	✓	✓	✓	✓		
e. Ability to develop leadership and management skills in a team-based environment by making informed decisions, keeping the team motivated, acting and delegating responsibility, and inspiring positive changes in the organization by exercising responsibility with integrity and accountability in the practice of one's profession;	✓	✓	✓	✓	✓		
f. Ability to practice the moral responsibilities of an industrial technologist to manage and balance wider public interest and uphold the norms and safety standards of the industrial technology profession;				✓	✓	✓	✓
g. Ability to demonstrate enthusiasm and passion for continuous personal and professional development in broadly defined industrial technology and effecting positive changes in the entrepreneurial and industrial endeavor; and	✓	✓	✓	✓	✓	✓	✓

1. COURSE CODE : FICT 321
 2. COURSE TITLE : INTERNATIONAL CUISINE
 3. PRE – REQUISITE :
 4. CREDITS : 3

- COURSE DESCRIPTION : This course deals with the concept of international cuisine, origin, history, factors that shape cuisine and the role of the culture in cuisine. This is also designed to develop their skills in cooking international foods. The basic cooking terminology, with special regard to the different cultures was also explored in this course as well as the types of world cuisine. Students can also identify the different types of world cuisine. The values were shape also in this course because students taught to understand and respect other culture's cuisine. They can understand how culinary traditions are formed.

6 COURSE LEARNING OUTCOMES (CLO) AND ITS RELATIONSHIPS TO PROGRAM OUTCOMES

Course Learning Outcomes (CLO)	Program Outcomes						
	a	b	c	d	e	f	g
At the end of the course, a student can:	✓	✓	✓	✓	✓	✓	✓
a. State and discuss the history, origin and general information about international cuisine	✓	✓	✓	✓	✓	✓	✓
b. Explain the major factors that shape cuisine	✓	✓	✓	✓	✓	✓	✓
c. Explore and discuss the culture and cuisine of India and their famous food.	✓	✓	✓	✓	✓	✓	✓
d. Explore and discuss the culture and cuisine of East Asia (China, Japan, Malaysia, Korea, Vietnam, Singapore, Thailand)	✓	✓	✓	✓	✓	✓	✓
e. Explore and discuss the culture and cuisine of Greece, Morocco, East Mediterranean	✓	✓	✓	✓	✓	✓	✓
f. Explore and discuss the culture and cuisine of Italy, America and Mexico	✓	✓	✓	✓	✓	✓	✓
g. Employ the techniques, principles and fundamentals in cooking various cuisine of different countries.	✓	✓	✓	✓	✓	✓	✓

7 COURSE CONTENTS

WEEK	CONTENT	INTENDED LEARNING OUTCOMES(ILOs)	TEACHING AND LEARNING ACTIVITIES (TLA)	OUTCOMES-BASED ASSESSMENT (OBA)	COURSE LEARNING OUTCOMES (CLOs)
1	Course Orientation SKSU VMGO, Classroom Policies, Course Overview, Course Requirements, Grading System	At the end of the week, the student can: a. discuss the University's VMGO, classroom policies, course overview, requirements and grading system	Discuss the VMGO of the University, the classroom policies, scope of the course, course requirements and grading system		
2	State and discuss the history, origin and general information about international cuisine Trace the history and general information of international cuisine	At the end of the week, the student can: a. discuss the history , origin and general information of international cuisine b. Collect important details and trace the history and origin of international cuisine. c. Make a reflection paper on the	a. Group reporting b. Individual timeline making c. Reflection paper	a. Written Work Students participation in question and answer activity facilitated by teacher b. Concept Timeline Making Students participation in making of concept timeline.	abcdefg

	<p>includes</p> <ul style="list-style-type: none"> a. (ingredients, methods, and the different ways of cooking) b. Origin (geography) of cuisine of each countries c. Importance of history and origin of international cuisine 	<p>importance of tracing the history of international cuisine and the importance of cuisine in each countries.</p>		<p>c. Oral Recitation Students participation in question and answer activity facilitated by teacher</p> <p>d. Reflection paper Students participation in making reflection paper</p>	
3	<p>Explain the major factors that shape cuisine</p> <ul style="list-style-type: none"> a. land b. religion c. cultures and lifestyles d. economics 	<p>At the end of the week, the student can:</p> <ul style="list-style-type: none"> a. identify the different factors that shape cuisine. b. Discuss the importance of these factors that shape cuisine 	<ul style="list-style-type: none"> a. Students can share his/her ideas, opinion and insights within the class through recitation. b. Making of Menu and travel poster of their dream countries and specify the factors that shape cuisines. 	<ul style="list-style-type: none"> a. Written Works and digital technology. b. Menu and travel poster making 	abcdefg
4	<p>Explore and discuss the culture and cuisine of India and their famous food.</p> <ul style="list-style-type: none"> a. Geography Map b. Culture c. Basic Terms in Cooking d. Basic Ingredients in cuisine e. Basic techniques and methods in cooking f. Top 10 famous food in the country 	<p>At the end of the week, the student can:</p> <ul style="list-style-type: none"> a. Locate the geographic location of the country. b. Determine the factors that shape their cuisine c. Familiarize the basic terms of India d. Discuss the basic ingredients they used in their dishes and food e. Discuss the techniques and methods in cooking to improve their food gastronomy. f. Identify and discuss the top 10 famous food in India. 	<ul style="list-style-type: none"> a. Group reporting b. Discussion session c. Integration of Digital Technology to perform and demonstrate the basic terms and language of Indian people d. Video and Film making of the methods in cooking Indian food and film viewing of their top 10 famous food in the country. e. Output based performance, they will be group and prepare 5 major courses of Indian food (biryani, samosa, chai, main course, tandoori chicken, tikka masala, beverages and desserts) 	<ul style="list-style-type: none"> a. Written Works: b. Group Discussions c. Product-based output d. Dishes (evaluated by the panel of tasters) 	abcdefg

5	<p>Explore and discuss the culture and cuisine of East Asia (China, Japan, Malaysia, Korea, Vietnam, Singapore, Thailand)</p> <ul style="list-style-type: none"> a. Geography Map b. Culture c. Basic Terms in Cooking d. Basic Ingredients in cuisine e. Basic techniques and methods in cooking f. Top 10 famous food in the country 	<p>At the end of the week, the student can:</p> <ul style="list-style-type: none"> a. Locate the geographic location of the country. b. Determine the factors that shape their cuisine c. Familiarize the basic terms of East Asia d. Discuss the basic ingredients they used in their dishes and food e. Discuss the techniques and methods in cooking to improve their food gastronomy. f. Identify and discuss the top 10 famous food in East Asia 	<ul style="list-style-type: none"> a. Group reporting b. Discussion session c. Integration of Digital Technology to perform and demonstrate the basic terms and language of east asian people d. Video and Film making of the methods in cooking east asian food and film viewing of their top 10 famous food in the country. e. Output based performance, they will be group and prepare 5 major courses of east asian food (Sushi (Japan), Ramen (Japan), Kimchi (Korea), Bulgogi (Korea), Peking Duck (China), Mapo tofu(China), Dim Sum (China), Pho (Vietnam), Xiaolongbao (China), Tempura (Japan), Pad Thai, Khao Pad (Fried Rice), Nasi Lemak, Satay, Rendang, Gol Cuon , Hainanese Chicken Rice, Char Kway Teow (Singapore Style)) 	<ul style="list-style-type: none"> a. Written Works: b. Group Discussions c. Product-based output Dishes (evaluated by the panel of tasters) 	abcdefg
6	MIDTERM EXAM				
7	<p>Explore and discuss the culture and cuisine of Greece, Morocco, East Mediterranean</p> <ul style="list-style-type: none"> a. Geography Map b. Culture c. Basic Terms in Cooking d. Basic Ingredients in cuisine e. Basic techniques and methods in cooking f. Top 10 famous food in the country 	<p>At the end of the week, the student can:</p> <ul style="list-style-type: none"> a. Locate the geographic location of the country. b. Determine the factors that shape their cuisine c. Familiarize the basic terms of Greece, Morocco, and east Mediterranean d. Discuss the basic ingredients they used in their dishes and food e. Discuss the techniques and methods in cooking to improve their food gastronomy. f. Identify and discuss the top 10 famous food in Greece, Morocco, and east Mediterranean 	<ul style="list-style-type: none"> a. Group reporting b. Discussion session c. Integration of Digital Technology to perform and demonstrate the basic terms and language of Greece, Morocco, and east Mediterranean people. d. Video and Film making of the methods in cooking Greece, Morocco, and east Mediterranean food and film viewing of their top 10 famous food in the country. 	<ul style="list-style-type: none"> a. Written Works: b. Group Discussions c. Product-based output Dishes (evaluated by the panel of tasters) 	abcdefg

			e. Output based performance, they will be group and prepare 5 major courses of Greece, Morocco, and east Mediterranean(Moussaka, Souvlaki, Tzatziki, Baklava, Couscous, Rfissa, Pita Bread, Dolma,Baba Ghanoush)		
8	Explore and discuss the culture and cuisine of Italy, America and Mexico <ul style="list-style-type: none"> a. Geography Map b. Culture c. Basic Terms in Cooking d. Basic Ingredients in cuisine e. Basic techniques and methods in cooking f. Top 10 famous food in the country 	At the end of the week, the student can: <ul style="list-style-type: none"> a. Locate the geographic location of the country. b. Determine the factors that shape their cuisine c. Familiarize the basic terms of Italy, America and Mexico. d. Discuss the basic ingredients they used in their dishes and food e. Discuss the techniques and methods in cooking to improve their food gastronomy. f. Identify and discuss the top 10 famous food in Italy, America and Mexico. 	a. Group reporting b. Discussion session c. Integration of Digital Technology to perform and demonstrate the basic terms and language of Italian, American and Mexican people. d. Video and Film making of the methods in cooking Italian, American and Mexican food and film viewing of their top 10 famous food in the country. e. Output based performance, they will be group and prepare 5 major courses of Italian, American and Mexican food (Pizza(Italian), Tiramisu, Gelato, Tacos/Burritos, Chicken Wings, Enchiladas, Tamales, Quesadillas, Flan)	a. Written Works: b. Group Discussions c. Product-based output Dishes (evaluated by the panel of tasters)	
9	Employ the techniques, principles and fundamentals in cooking various cuisine of different countries. <ul style="list-style-type: none"> a. Principles of International Cuisine of Different Countries b. Apply fundamentals and techniques in cooking food of Different Countries c. Technopreneurship 	At the end of the week, the student can: <ul style="list-style-type: none"> a. Apply the techniques and methods in cooking different famous food in the countries. b. Apply all fundamentals in putting up international food restaurant school based. c. Apply entrepreneurship. 	a. Hands-on Activity b. They will put up International food business stall (school based).	a. Application and decision making b. Group Performance c. Output based performance	abcdefg
10	FINAL EXAMINATION				

Total No. of Hours : 54

8 COURSE REQUIREMENTS AND COURSE POLICIES

COURSE REQUIREMENTS

Each student is required to:

1. submit accomplished assignments, actual laboratory, video presentation, group discussion and technopreneur business stall;
2. prepare a comprehensive portfolio of all the activities during the laboratory and business report;
3. make a PowerPoint presentation, and a written summary of the assigned report;
4. discuss an assigned topic to report and participate in class discussions; and
5. pass the major exams (midterm and final)

COURSE POLICIES

Attendance: A student will be marked late if he/she enters the class 5 minutes after start of class period. Any student who comes to class 15 minutes after the scheduled time or always late for three consecutive meetings shall be marked absent.

Missed work or exam: Any student who missed to submit a work assignment or to take a test should consult the concerned instructor for immediate compliance

Cheating and Plagiarism: Any student who committed any form of academic dishonesty (e.g., copy-paste plagiarism) shall be given disciplinary action provided in the SKSU Student's Handbook

Use of Technology: Cell phones should be turned off while the session is in progress. Using laptops, notebook PCs, smart phones, and tablets shall be allowed only when needed.

9 GRADING SYSTEM AND RUBRICS FOR GRADING

GRADING SYSTEM

Midterm Grade	
Midterm Examination	40%
Attendance/ Class Participation	10%
Quizzes	30%
Project (Video, portfolio, laboratory)	
Assignment/Problem Sets	20%
TOTAL	100%

Final term Grade	
Midterm Examination	40%
Attendance/ Class Participation	10%
Quizzes	30%
Project (Video, portfolio, laboratory)	
Assignment/Problem Sets	20%
TOTAL	100%

Final Grade

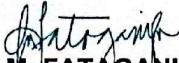
Midterm grade + Final term Grade / 2 = Final grade

10 REFERENCES

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- Perez, G. M. (2020). Top 30 Most Popular Mexican Foods- Best Mexican Dishes. Retrieved from Chef's Pencil: <https://www.chefspencil.com/most-popular-mexican-foods/>
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<http://www.amnh.org/exhibitions/past-exhibitions/our-global-kitchen-food-nature-culture>
<https://www.youtube.com/watch?v=a1dQlyNVpTI>
www.recipegoldmine.com
<http://www.hc-sc.gc.ca/fn-an/index-eng.php>
<http://fooddaycanada.ca>
http://www.canadianliving.com/food/cooking_school/the_great_canadian_food_map_an_interactive_infographic.php
www.foodnetwork.ca
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[https://www1.agric.gov.ab.ca/\\$Department/deptdocs.nsf/all/4h7895/\\$FILE/ExploringInternationalCuisineRB.pdf](https://www1.agric.gov.ab.ca/$Department/deptdocs.nsf/all/4h7895/$FILE/ExploringInternationalCuisineRB.pdf)
<https://www.issch.ch/wp-content/uploads/2021/04/ISSH-International-Recipe-Book.pdf>

Prepared by:


JENA MAE M. FATAGANI- VALERIO, MAT
Faculty

Reviewed by:


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BSIT Program Chairperson

Approved by:


RANDY T. BERINA, MAT
College Dean

Revision No.: _____
Date: _____

Republic of the Philippines
SULTAN KUDARAT STATE UNIVERSITY
Isulan Campus, Isulan, Sultan Kudarat, 9805
Province of Sultan Kudarat

Campus: Isulan
 Updated as of: January 2024

COURSE ORIENTATION FORM
2nd Semester | SY 2024-2025

Course Code/Description: FSM 322 - International Cuisines
 Time: 7:30 - 9:30 Date: 1-21-2024 Room: PT LAB
 Year and Section: BITE / PGIT B&B

We hereby acknowledge and certify that the instructor refer in the course mentioned above had oriented us on College Vision, Mission, Goals and Objectives, the policies and guidelines, instructional standards (course content, grading system, list of references and consultation time).

Name	Course Code	Signature	Name	Course Code	Signature
1. Ambal, Mardiya A.	FSM 322		21.		
2. Amora, Sicrie Mae P.	FSM 322		22.		
3. Patrona, Jaylyn A.	FSM 322		23.		
4. Estabillo, Caelyn Kee A.	FSM 322		24.		
5. Farofaldone, Kenwin David	FSM 322		25.		
6. Fabianion, Kula	FSM 322		26.		
7. Mabunga, Janeth	FSM 322		27.		
8. MAMACALAGAT, JAGIRAS S	FSM 322		28.		
9. Lego, Daniela C.	FSM 322		29.		
10. Lapidez, Ivyrene N.	FSM 322		30.		
11. Freire, Trisha May A	FSM 322		31.		
12. Cadiang, Bambie V.	FSM 322		32.		
13. Roxero, Kristine Sol	FSM 322		33.		
14.			34.		
15.			35.		
16.			36.		
17.			37.		
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19.			39.		
20.			40.		

Attested by:

JEANNE MAE FERAGAN-VARELA
 Program Chairman/Date

CC:

- 1 - Dean
- 1 - Program Chairman
- 1 - Accreditation
- 1 - Faculty Concern

JEANNE MAE FERAGAN-VARELA
 Faculty Name and Signature/Date

ACKNOWLEDGEMENT RECEIPT

Date: _____

Time: _____

By: _____

Name & Signature of
 Authorized Representative

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