## Diploma

|  |
| --- |
| TITLE: International Cuisine |
| Module Code:  Module: International Cuisine  Year: 2017 |
| 1. Instructional Hours:   Minimum Requirement: 12 hours  Lecture: 12 hours  Project: 6 hours  Private study: 12 hours  Total:  Credit Value: 2 |
| 1. Module Synopsis:   ****International Cuisine**** shows how the history, geography, religion and, of course, the ingredients of a particular region/country/area influence different cuisines. Discuss one country individually, while others include two or more combined. The effort was to select countries that are culinary representatives to the world. For instance, entire chapters are devoted to Mexico, China, Spain, France, and Italy. |
| 1. Module Objectives   The course aims to fulfill the following objectives:   * Apply the basic cooking methods used in International/western cooking * Demonstrate the cuisines of the different countries stated in the course description. * Evaluate the differences and similarities of the cuisine of the countries stated in the course description. * Appreciate the beauty of great cookery |
| 1. Learning Outcomes:   Understand International Cuisine & Safety Tips  Understand The Chinese Cuisine. The cooking style and Recipes  Understand The Filipino Cuisine. The cooking style and Recipes  Understand The Japanese Cuisine. The cooking style and Recipes  Understand The Greek Cuisine. The cooking style and Recipes  Understand The Italian Cuisine. The cooking style and Recipes  Understand The Spanish Cuisine. The cooking style and Recipes |
| 1. Assessment Components:   To successfully complete the module students must perform the following:   |  |  |  | | --- | --- | --- | | Components | Weightage | Due Date | | Assignment | 100% | 2 weeks after end of module |  * The nominal word count for this module is 1,200 words. The suggested range is in between 1000-1500 |
| 1. Teaching and learning strategies   Study of this module is by classroom tuition, case-study and independent study.  Teaching media includes:   * PowerPoint * Multimedia Resources * Books references |
| 1. Recommended Reading |

## Detailed Syllabus

|  |
| --- |
| Learning Objectives: |
| 1. What is International Cuisine |
| 3.0. Introduction to International Cuisine.  3.1. Explain about Safety Tips.  3.2. Describe on Chinese Cuisine. Discussion on the cooking style and Recipes |
| 2. The Recipe |
| 3.3. Describe the Filipino Cuisine. Discussion on the cooking style and Recipes  3.4. Describe the Japanese Cuisine. Discussion on the cooking style and Recipes |
| 3. The Recipe |
| 3.5. Describe the Greek Cuisine. Discussion on the cooking style and Recipes  3.6. Describe the Italian Cuisine. Discussion on the cooking style and Recipes |
| 4. The summary of Study and the future of International Cuisine. |
| 3.7. Describe the Spanish Cuisine. Discussion on the cooking style and Recipes  3.8. Explain the summary of Study and the future of International Cuisine. |