

**INTERNATIONAL CUISINE**  
**HMG 4965**  
**Semester Year**

<b>Instructor</b>	<b>Class</b>	<b>Section</b>
<b>E-mail</b>	<b>Number</b>	
<b>Phone</b>	<b>Day</b>	
<b>Office</b>	<b>Location</b>	
<b>Office Hours:</b>	<b>Time</b>	
	<b>Class Hours</b>	1.5
	<b>Lab Hours</b>	4.5
	<b>Credits</b>	3

---

**Department Mission Statement**

The Hospitality Management Department of New York City College of Technology educates students for careers in the hospitality industry through foundational knowledge of hospitality operations and experiences that cultivate diverse perspectives, lifelong learning, collaboration, and community engagement.

**Program Learning Outcomes**

To graduate students who

1. identify and demonstrate skills relevant to the operational areas of hospitality management. (PLO #1)
2. utilize the dynamics of collaboration in diverse settings. (PLO #2)
3. demonstrate effective communication skills. (PLO #3)
4. exhibit the analytical and social skills essential for success in the global workplace. (PLO #4)
5. value and integrate lifelong learning, civic engagement, ethical reasoning, and social responsibility. (PLO #5)

**Course Description**

Building upon the foundation of previous culinary courses, students will gain a general understanding of international cuisines by exploring traditional and indigenous ingredients, flavor components and cooking techniques. Application of classical and contemporary cooking techniques, creative menu planning, plate design, cultural research, proper sanitation techniques and nutritional analysis of menus.

**Prerequisite**

HMG 2303

**Course Objectives**

Upon completion of HMG 4965 the student will be able to

- a. Explore international and regional cuisines
- b. Understand menu construction, food textures, colors, aromas and presentations
- c. Identify and produce international flavors and cuisines
- d. Build on foundation of culinary vocabulary and skills
- e. Demonstrate proper safety and sanitation practices

**New York City College of Technology, CUNY**  
**Department of Hospitality Management**

<b>Student Learning Outcomes</b>	<b>Method of Assessment</b>
a. Demonstrate understanding of international and regional foods through the production and consumption of various cuisines (Gen Ed: Knowledge; HMGT: Knowledge, Skill)	Daily grade, chef’s presentation, international food experience, class blogger assignment, practical exam, quizzes, final project
b. Apply and assess menu construction, colors balance, texture, flavors, and presentation of international cuisines (HMGT: Knowledge, Skill)	Daily grade, chef report, practical exam, class blogger assignment
c. Analyze and produce international flavors through menu preparation (HMGT: Skill, Knowledge; Gen Ed : Knowledge, Skill)	Daily grade, international food experience, practical exam
d. Distinguish proper usage of culinary vocabulary (Gen Ed: Knowledge; HMGT: Knowledge, Skill; PLO #1)	Chef report, class blogger assignment, steward report, quizzes
e. Employ proper safety and sanitation procedures (HMGT: Knowledge, Skill; PLO #1)	Daily grade, practical exam, steward report, steward assessment

**Grading Procedure**

In-Class Performance	55%
(daily grade, chef’s presentation, steward assessment, practical exam, final project )	
Written Work	25%
(chef report, quizzes, steward report)	
Open Lab Work	<u>20%</u>
(international food experience, class blogger assignment)	
Total	100%

**Assignments**

In-Class Performance

- Daily Grade- attendance and participation in class, includes grooming, teamwork and uniform and sanitation adherence
- Chef’s Presentation- oral presentation and PowerPoint for day student is the class chef (rubric attached)
- Steward Assessment – checking in of groceries, returns, food storage and maintenance of class sanitation
- Practical Exam- class performance for pre-assigned culinary group project
- Final Project- presentation to class covering chosen international food product with accompanying visual aids

Written Work

- Chef Report- create and distribute menu and procedures for day student is class chef
- Quizzes- weekly written quizzes based on class readings and menu knowledge
- Steward Report- record groceries received and calculate costings for the day’s production

Open Lab

- International Food Experience- explore an international food and post reaction, photos and video in order to share experience for class; based on the cuisine from when student is class chef
- Class Blogger Assignment- Photograph, comment and post class production on assigned day

### **Grading System**

A	93 – 100
A-	90 – 92.9
B+	87 – 89.9
B	83 – 86.9
B-	80 -- 82.9
C+	77 – 79.9
C	70 – 76.9
D	60 – 69.9
F	59.9 and below

### **Required Text**

MacVeigh, J. (2009). *International cooking*. Delmar Cengage Learning.

### **Suggested Texts and Readings**

*New York Times*, Wednesday “Food” section

### **Course Materials**

Students are expected to be in full uniform every class meeting. Students are expected to bring knife kits every class meeting.

**New York City College of Technology, CUNY  
Department of Hospitality Management**

**Rubric**

Chef's Presentation

--

	Performance Indicator				Student's Score
	1.Unacceptable	2. Acceptable	3. Good	4. Excellent	
<b>Value of Material Presented</b>	Little value, material not educational or informative	Small value, some information but could have been more educational	Was educational, informative, gave insight to audience	Highly educational, very informative	
<b>Verbal Delivery</b>	Mispronounced words, no evidence of research in how to pronounce unknown words, ineffective delivery	Somewhat ineffective but there is evidence of preparation	Effective and evidence of thoughtfulness and planning	Polished delivery, clearly prepared and professional delivery, very informative	
<b>Organizational Structure, Order or Slides, Flow of Presentation</b>	No apparent reasoning applied, lack of structure	Some structure but could have been more orderly	Slides were logical and made for a smooth delivery	Slides were methodical and made for a smooth and polished and professional delivery	
<b>Proficiency in Media</b> Presentation Saved, Formatted, Spell-Checked	Did not follow guidelines at all	Partially followed guidelines	Followed guidelines	Followed guidelines, very presentable to professional audience	

**Selected Bibliography**

Henderson, D. & Khemraj, K. (2019). *The complete book of national dishes: Over 200 delicious recipes and their origins from around the world.* HDTEN.

O'Donnell, NJ. (2020). *Tasting the world: One country at a time* (2<sup>nd</sup> ed.). Fathead & Edmund.

O'Donnell, NJ. (2021). *Tasting the world: One dessert at a time.* Fathead & Edmund.

Wong, C. & Thuras, D. (2021). *Gastro obsura: A food adventurers guide.* Workman.

Zhen, W. (2019). *Food studies: A hands on guide.* Bloomsbury.

### Class Meeting Schedule

- WEEK 1**      **ORIENTATION/COURSE OVERVIEW**      Date  
-Review basic culinary techniques and knife skills from previous culinary courses  
-Review of safety and sanitation, proper use of equipment and utensils, requisition forms and cost control  
-Introduction of food and culture
- Food and its role in culture
  - Cuisine and migration
  - Pickling and curing techniques
  - Introduction to effects of colonization and forced migration on foodways
- WEEK 2**      **NORTHERN EUROPE**      Date
- Chef report and presentation
  - European cuisines and regions and their similarities and differences
  - Menu description and daily production
- READING: Chapters 6, 8
- WEEK 3**      **EASTERN/CENTRAL EUROPE** Date
- Chef report and presentation
  - Review typical flavor profiles and standard ingredients
  - Menu description and daily production
- READING: Chapters: 3, 7, 9
- WEEK 4**      **FRANCE**      Date
- Chef report and presentation
  - Classic vs. modern French cuisine
  - Regional flavors and influences due to geography and history
  - Menu description and daily production
- READING: Chapter 5
- WEEK 5**      **SOUTHERN EUROPE**      Date
- Chef report and presentation
  - Influences, indigenous ingredients, topography
  - Menu description and daily production
- READING: Chapters 2, 10
- WEEK 6**      **ITALY**      Date
- Chef report and presentation
  - Regional cuisines and geographical influences
  - Immigration in America, how it has affected modern U.S. cuisine
  - Menu description and daily production
- READING: Chapter 4
- WEEK 7** MIDTERM- NO PRODUCTION      Date
- WEEK 8**      **AFRICAN CONTINENT**      Date
- Chef report and presentations
  - Special grains, indigenous ingredients

**New York City College of Technology, CUNY**  
**Department of Hospitality Management**

- Identify cooking methods used in the traditional cuisines of Africa
- Explore African influences on American regional foodways
- Menu description and daily production

READING: Chapter 11

**WEEK 9**      **LATIN AMERICA & MEXICO**      Date

- Chef report and presentation
- Geography, climate and indigenous ingredients
- Latin and European influences, discuss effects of colonization
- Menu description and daily production

READING: Chapters 12, 13

**WEEK 10**      **CENTRAL & SOUTH AMERICA**      Date

- Chef report and presentation
- Geography, climate, influences, flavors and indigenous ingredients
- Cooking techniques unique to the cultures
- Discuss the impact of colonization on Central and South American foodways
- Menu description and daily production

READING: Chapter 14

**WEEK 11**      **REGIONAL AMERICA**      Date

- Chef report and presentation
- Effects of immigration to and within the U.S.
- Review regionality of New England, Cajun Creole, California, Southwestern, Pacific North West, Tex-Mex and Floribbean cuisines
- Native American foodways
- Discuss how slavery affected foodways
- Menu description and daily production

READING: Instructor's links and handout

**WEEK 12**      **SOUTHERN, WESTERN, CENTRAL ASIA**      Date

- Chef report and presentation
- Geography, climate, influences, flavors and indigenous ingredients
- Cooking techniques unique to Asia
- Menu description and daily production

READING: Chapters 15, 16

**WEEK 13**      **EASTERN ASIA, SOUTH-EASTERN ASIA**      Date

- Chef report and presentation
- History, topography, influences
- How religions and philosophy influence eating habits
- Indigenous ingredients and flavors of specific regions
- Menu description and daily production

READING: Chapters 17, 18

**WEEK 14**      Date

TO BE ANNOUNCED

**WEEK 15**      Date

TO BE ANNOUNCED

### **Diversity and Inclusive Education**

This course welcomes students from all backgrounds, experiences and perspectives. In accordance with the City Tech and CUNY missions, this course intends to provide an atmosphere of inclusion, respect, and the mutual appreciation of differences so that together we can create an environment in which all students can flourish. It is the instructor's goal to provide materials and activities that are welcoming and accommodating of diversity in all its forms, including race, gender identity and presentation, ethnicity, national origin, religion, cultural identity, socioeconomic background, sexuality and sexual orientation, ability, neurodivergence, age, and etc. Your instructor is committed to equity and actively seeks ways to challenge institutional racism, sexism, ableism and other forms of prejudice. Your input is encouraged and appreciated. If a dynamic that you observe or experience in the course concerns you, you may respectfully inform your instructor without fear of how your concerns will affect your grade. Let your instructor know how to improve the effectiveness of the course for you personally, or for other students or student groups. We acknowledge that NYCCT is located on the traditional homelands of the Canarsie and Lenape peoples.

### **Student Accessibility**

Qualified students with disabilities, under applicable federal, state, and city laws, seeking reasonable accommodations or academic adjustments must contact the Center for Student Accessibility for information on City Tech's policies and procedures to obtain such services. Students with questions on eligibility or the need for temporary disability services should also contact the Center at The Center for Student Accessibility:

<http://www.citytech.cuny.edu/accessibility/>

### **Professionalism and Participation**

The Department of Hospitality Management follows industry standards in order to educate, develop and mentor future hospitality and tourism professionals. In order to successfully complete a course, students must consistently participate in class and meet deadlines.

### **NYC College of Technology Statement on Academic Integrity**

Students and all others who work with information, ideas, texts, images, music, inventions, and other intellectual property owe their audience and sources accuracy and honesty in using, crediting, and citing sources. As a community of intellectual and professional workers, the College recognizes its responsibility for providing instruction in information literacy and academic integrity, offering models of good practice, and responding vigilantly and appropriately to infractions of academic integrity. Accordingly, academic dishonesty is prohibited in The City University of New York and at New York City College of Technology and is punishable by penalties, including failing grades, suspension, and expulsion.

As stated in the Academic Integrity Policy Manual,

"academic dishonesty occurs when individuals plagiarize or cheat in the course of their academic work. Plagiarism is the presenting of someone else's ideas without proper credit or attribution. Cheating is the unauthorized use or attempted use of material, information, notes, study aids, devices or communication during an academic exercise."

The complete text of the College Academic Integrity Policy Manual may be found on the College website.

**Statement of Classroom Behavior**

Each student has the right to study and learn in a comfortable, safe, supportive environment that promotes self-esteem – free of fear, humiliation, intimidation, offensive or suggestive language.

**Use of Electronic Devices**

The use of cellular phones and audio equipment in all academic and study areas of the college is prohibited. Students are not permitted to take calls or text message during class. Students may not use their cell phones as calculators. In some instances, an instructor may allow the use of personal electronic devices for in class activities.

**Writing Style Statement**

The hospitality management department requires that all written work must be prepared using APA Style Publication Manual of the American Psychological Association as a reference guide. This includes editorial formats, abbreviations, use of statistics, graphs, citations and references. Visit the City Tech Library website for APA Style Guides.

**MS Office Suite Assignment Submission Guidelines**

Students are expected to use MS Office Suite including Outlook, Word, PowerPoint and Excel unless otherwise stated. Students are entitled to a subscription, which is available through the CUNY Portal or Blackboard.

**HM Department Calendar** attached