

Perris Union High School District

Course of Study

A. COURSE INFORMATION		
Course Title: <div style="border: 1px solid black; padding: 2px; margin-bottom: 5px;">CTE International Cuisine</div> <input type="checkbox"/> New <input type="checkbox"/> Revised	Subject Area: <input type="checkbox"/> Social Science <input type="checkbox"/> English <input type="checkbox"/> Mathematics <input type="checkbox"/> Laboratory Science <input type="checkbox"/> World Languages <input type="checkbox"/> Visual or Performing Arts <input checked="" type="checkbox"/> College Prep Elective <input type="checkbox"/> Other	Grade Level <input type="checkbox"/> MS <input type="checkbox"/> HS <input type="checkbox"/> 5 <input type="checkbox"/> 6 <input type="checkbox"/> 7 <input type="checkbox"/> 8 <input type="checkbox"/> 9 <input checked="" type="checkbox"/> 10 <input checked="" type="checkbox"/> 11 <input checked="" type="checkbox"/> 12
If revised previous course name if changed <div style="border: 1px solid black; height: 20px; width: 100%;"></div>	Is this classified as a Career Technical Education course? <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	
Transcript Course Code/Number: <div style="border: 1px solid black; padding: 2px; margin-bottom: 5px;">108351/108352</div> (To be assigned by Educational Services)	Required for Graduation: <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	
Meets UC/CSU Requirements? <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No Was this course <u>previously approved by UC</u> for PUHSD? <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No (Will be verified by Ed Services)	Credential Required to teach this course: <div style="border: 1px solid black; padding: 5px; margin-bottom: 5px;"> <i>Designated Subjects: CTE - Hospitality, Tourism + Recreation</i> <u>To be completed by Human Resources only.</u> </div> <div style="display: flex; justify-content: space-between; align-items: center;"> <div style="border: 1px solid black; padding: 5px; width: 60%; text-align: center;"> </div> <div style="border: 1px solid black; padding: 5px; width: 30%; text-align: center;"> 2/6/18 Date </div> </div>	
Meets "AP" Requirements? <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	Meets "Honors" Requirements? <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	
Submitted by: PUHSD Educational Svcs Site: Date: 02/05/2018	Unit Value/Length of Course: <input type="checkbox"/> 0.5 (half year or semester equivalent) <input checked="" type="checkbox"/> 1.0 (one year equivalent) <input type="checkbox"/> 2.0 (two year equivalent) <input type="checkbox"/> Other:	
Approvals	Name/Signature	Date
Director of Curriculum & Instruction		2/8/18
Asst. Superintendent of Educational Services		2.6.18
Governing Board		

COURSE OUTLINE

Course: 12671 RCOE International Cuisine

Articulation:

Academic Credit: UC/CSU Approved for "G" Credit

Job Title(s):

O'NET	JOB TITLE
35-9011.00	Dining Room and Cafeteria Attendant
35-9011.00	Server
41-2011.00	Cashier
35-9021.00	Dishwasher
35-9021.00	Kitchen Helper
35-2019.99	Cook
51-3011.00	Baker
43-508103	Stock Clerk

Course Description:

International Cuisine is the advanced course in a comprehensive standards-based culinary arts sequence. This course focuses on understanding the differences and commonalities we have with other cultures around the world. A common denominator in studying world cultures is cuisine. In studying the cuisine of a people or a region, we learn about a country's geography and climate, traditions, taboos and social mores, unique conditions caused by environment on a food supply, pressures on a population to trade, export, import, permit a closed or open society, and cultural values. Students will acquire a greater understanding of their world and the cultural diversity that exists in their own community.

Hours:

Classroom	180	Classroom	180
Community Site (CC)	<u>0</u>	Coop VocEd (CVE)	<u>0</u>
Total:	180	Total:	180

Prerequisites:

Successful Completion of Culinary Arts

Date of Last Revision: January 21, 2018

Additional Course Information:

Suggested CDE Course Code: Hospitality, Tourism and Recreation Sector - Food Service and Hospitality Pathway 201
8021 Advanced Food Service and Hospitality (Capstone)

Hours		
Class	CC	CVE

12671 RCOE International Cuisine

Occupational Competencies

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| | | | 1 <u>INTRODUCTION TO INTERNATIONAL CUISINE</u> |
| | | | 2 <u>ASIAN AND PACIFIC ISLAND CUISINE</u> |
| | | | 3 <u>INDIAN SUBCONTINENT CUISINE</u> |
| | | | 4 <u>AFRICAN AND MIDDLE EASTERN CUISINE</u> |
| | | | 5 <u>EUROPEAN CUISINE</u> |
| | | | 6 <u>AMERICA'S</u> |
| | | | 7 <u>FUSION CUISINE</u> |