

International Cuisine Student Learning Objectives

Linked to the
National Standards for Family and Consumer Sciences Education

Program Type: 0704

Course Code: 096910

CIP Code: 12.0500

***This class is still in development. Additions to the student learning objectives will be added as developed.**

Course Rationale: This International Cuisine course will broaden students' outlook and includes the history, indigenous ingredients and impact of foods around the world; safety and food preparation methods used; and the ethnic and cultural relationships to the foods studied.

Course Description: This course, while focusing on proper food preparation and procedures, introduces the student to international and ethnic specific cuisines. It includes instructions on the psychological, cultural, and social influences on food choices in world cuisine. Availability of foods due to food production, food supply, legislation and regulations are discussed.

Objectives/Categories:

- A. Demonstrate professional food preparation methods and techniques
- B. Demonstrate and apply kitchen safety, food safety and sanitation procedures
- C. Analyze factors that influence nutrition and food choices around the world
- D. Demonstrate menu planning principles and techniques
- E. Describe the physical characteristics and human characteristics that make specific places unique

Student Learning Objectives	NASAFACS (National Standards)	Missouri Social Studies
A. Demonstrate proper food preparation methods and techniques		
Demonstrate skill for a variety of cooking methods	8.5.2	
Demonstrate knowledge of portion control and proper scaling and measurement techniques	8.5.3	
Apply the fundamentals of time, temperature, and cooking methods to cooking, cooling, reheating, and holding a variety of foods.	8.5.4	
Prepare dishes characteristic of various cultures around the world.	8.5.5, 8.5.6, 8.5.7, 8.5.8, 8.5.9, 8.5.10 8.5.11	

B. Demonstrate and apply kitchen safety, food safety and sanitation procedures		
Identify characteristics of major foodborne pathogens, their role in causing illness, foods involved in outbreaks, and methods of prevention	8.2.1	4.5.B
Practice standard personal hygiene and wellness procedures	8.2.5, 14.4.2	
Demonstrate safe food handling and preparation techniques that prevent cross contamination from potentially hazardous foods and food groups	8.2.7, 14.4.1 14.4.5, 14.4.6	
Demonstrate safe handling of knives, tools, and equipment	8.5.1	

C. Analyze factors that influence nutrition and food choices around the world		
Investigate the effects of psychological, cultural, and social influences on food choices and other nutrition practices	14.1.1, 14.1.2	2.3.A
Analyze how changes in national and international food production and distribution systems influence the food supply, including sustainability, organic food production and the impact of genetically modified foods	14.1.3, 14.3.3	4.5.B, 5.4.B 3.4.C, 2.1.C 2.3.A, 3.5.B 3.5.C
Analyze the effects of global, regional, and local events and conditions on food choices and practices	14.1.4	3.1.B
Analyze legislation and regulations related to nutrition and wellness	14.1.5, 14.1.3	4.5.B, 3.4.C 2.1.C

D. Demonstrate menu planning principles and techniques		
Develop and modify menus	8.4.2, 8.4.3, 8.4.4	
Explain why and how certain foods have become staples in a given country	8.4.2, 8.4.4, 14.1.4	3.1.B

E. Describe the physical characteristics and human characteristics that make specific places unique.		
Create and use maps to locate the major cities of the world and key world nations		3.1.A, 3.1.C
Compare and contrast the major ideas and beliefs of different cultures		3.1.B
Describe the role of food in traditional celebrations around the world	14.1.1, 14.1.2 14.1.4	3.1.B