

MASTER SYLLABUS

Course Discipline Code & No: CUL 135 Title: International Cuisine & Culture: A Study Abroad Course Effective Term Sp/Su 07Division Code: HATDepartment Code: CHMDOrg #: 13500Don't publish: ☐ College Catalog ☐ Time Schedule ☐ Web Page

Reason for Submission. Check all that apply.

☒ New course approval☐ Three-year syllabus review/Assessment report☐ Course change☐ Reactivation of inactive course☐ Inactivation (Submit this page only.)

Change information: Note all changes that are being made. Form applies only to changes noted.

☐ Consultation with all departments affected by this course is required.☐ Course discipline code & number (was _____)*

*Must submit inactivation form for previous course.

☐ Course title (was _____)☐ Course description☐ Course objectives (minor changes)☐ Credit hours (credits were: _____)☐ Total Contact Hours (total contact hours were: _____)☐ Distribution of contact hours (contact hours were:
lecture: _____ lab _____ clinical _____ other _____)☐ Pre-requisite, co-requisite, or enrollment restrictions☐ Change in Grading Method☐ Outcomes/Assessment☐ Objectives/Evaluation☐ Other _____

Rationale for course or course change. Attach course assessment report for existing courses that are being changed.

Approvals Department and divisional signatures indicate that all departments affected by the course have been consulted.

Department Review by Chairperson

☐ New resources needed☐ All relevant departments consultedPrint: Jillaine M. Beauchamp
Faculty/Preparer

Signature

Jillaine M. BeauchampDate: 1-19-07Print: Terri Herrera
Department Chair

Signature

Terri HerreraDate: 1-19-07

Division Review by Dean

☐ Request for conditional approvalRecommendation ☒ Yes ☐ No

Dean's/Administrator's Signature

[Signature]

Date

1/29/07

Curriculum Committee Review

Recommendation

☐ Tabled☒ Yes ☐ No

Curriculum Committee Chair's Signature

[Signature]

Date

2/6/07

Vice President for Instruction Approval

Vice President's Signature

[Signature]

Date

2/26/07Approval ☒ Yes ☐ No ☐ Conditional

Do not write in shaded area.

Log File 2/23/07 Ecopy ☐ Banner 3/6 C&A Database 3/6 C&A Log File 3/6 Basic skills ☐ Contact fee ☒Please return completed form to the Office of Curriculum & Assessment and email an electronic copy to sjohn@wccnet.edu for posting on the website.

MASTER SYLLABUS

***Complete ALL sections which apply to the course, even if changes are not being made.**

Course: CUL 135	Course title: International Cuisine & Culture: A Study Abroad Course
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Credit hours: <u>1</u> If variable credit, give range: _____ to _____ credits	Contact hours per semester:	Are lectures, labs, or clinicals offered as separate sections? ☐ Yes - lectures, labs, or clinicals are offered in separate sections ☒ No - lectures, labs, or clinicals are offered in the same section	Grading options: ☐ P/NP (limited to clinical & practica) ☐ S/U (for courses numbered below 100) ☒ Letter grades																		
	<table border="0"> <tr> <td></td> <td><u>Student</u></td> <td><u>Instructor</u></td> </tr> <tr> <td>Lecture:</td> <td><u>15</u></td> <td>_____</td> </tr> <tr> <td>Lab:</td> <td><u>10</u></td> <td>_____</td> </tr> <tr> <td>Clinical:</td> <td>_____</td> <td>_____</td> </tr> <tr> <td>Practicum:</td> <td>_____</td> <td>_____</td> </tr> <tr> <td>Other:</td> <td>_____</td> <td>_____</td> </tr> <tr> <td>Totals:</td> <td><u>25</u></td> <td>_____</td> </tr> </table>				<u>Student</u>	<u>Instructor</u>	Lecture:	<u>15</u>	_____	Lab:	<u>10</u>	_____	Clinical:	_____	_____	Practicum:	_____	_____	Other:	_____	_____
	<u>Student</u>	<u>Instructor</u>																			
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Clinical:	_____	_____																			
Practicum:	_____	_____																			
Other:	_____	_____																			
Totals:	<u>25</u>	_____																			

Prerequisites. Select one:

☒ College-level Reading & Writing

☐ Reduced Reading/Writing Scores

☐ No Basic Skills Prerequisite

(Add information at Level I prerequisite)

(College-level Reading and Writing is not required.)

In addition to Basic Skills in Reading/Writing:

Level I (enforced in Banner)

Course	Grade	Test	Min. Score	Concurrent Enrollment (Can be taken together)	Corequisites (Must be enrolled in this class also during the same semester)
☐ and ☐ or _____	_____	_____	_____	☐	_____
☐ and ☐ or _____	_____	_____	_____	☐	_____
☐ and ☐ or _____	_____	_____	_____	☐	_____
☐ and ☐ or _____	_____	_____	_____	☐	_____

Level II (enforced by instructor on first day of class)

Course	Grade	Test	Min. Score
☐ and ☐ or _____	_____	_____	_____
☐ and ☐ or _____	_____	_____	_____

Enrollment restrictions (In addition to prerequisites, if applicable.)

☐ and ☐ or Consent required

☐ and ☐ or Admission to program required

☐ and ☐ or Other (please specify):

Program: _____

Please send syllabus for transfer evaluation to:

Conditionally approved courses are not sent for evaluation.

Insert course number and title you wish the course to transfer as.

☐ E.M.U. as _____

☐ _____ as _____

☐ U of M as _____

☐ _____ as _____

☐ _____ as _____

☐ _____ as _____

MASTER SYLLABUS

Course CUL 135	Course title International Cuisine & Culture: A Study Abroad Course
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Course description State the purpose and content of the course. Please limit to <u>500</u> characters.	The course will focus on different aspects of the cuisine and culture of an international destination. Emphasis will be placed on how food and art influence lifestyle and culture. Students will explore how geographical and cultural components shape the use of different food products, cooking methods, service styles and other factors that have lead to the current cuisine and culture.	
Course outcomes List skills and knowledge students will have after taking the course. Assessment method Indicate how student achievement in each outcome will be assessed to determine student achievement for purposes of course improvement.	Outcomes (applicable in all sections) Based upon personal experiences students will report on the highlights of the cuisine, culture, geography and history of the region. <u>*Wine</u> Based on personal experiences and study the students will identify components of the wine of the region.	Assessment Methods for determining course effectiveness Portfolio to be reviewed by faculty member or outside expert. ♦ Portfolio inclusions • Photographs of the region • Narrative Answers to Discussion Questions • Final Exam • Wine Tasting Evaluation Grid • Competency Checklist
Course Objectives Indicate the objectives that support the course outcomes given above. Course Evaluations Indicate how instructors will determine the degree to which each objective is met for each student.	Objectives (applicable in all sections) Describe the relationship between cuisine and culture of the region. Identify the great artists of the Country and their contribution to culture. Compare and contrast the culinary traditions of the region and North America. Describe the regional food and wines of the region. Demonstrate the production techniques of regional cuisine.	Evaluation Methods for determining level of student performance of objectives Guided Discussion. Narrative Response on Written Exam Question. Narrative Response on Written Exam Question. Narrative Response on Written Exam Question. Competency Checklist of Production Techniques.

List all new resources needed for course, including library materials.
Texts, Supplemental Reading, Supplies, Uniforms, Equipment, Tools, Travel Expenses

Student Materials:

List examples of types		Estimated costs
Texts	Rick Steve's Travel Guide	\$ 30.00
Supplemental reading	Culinary Institute Lab Fees	1,100.00
Supplies	Travel Costs: Transportation, Lodging, etc.	2,324.00
Uniforms		
Equipment		
Tools		
Software		

Equipment/Facilities: Check all that apply. (All classrooms have overhead projectors and permanent screens.)

Check level only if the specified equipment is needed for all sections of a course.

☐ Level I classroom
Permanent screen & overhead projector

☐ Level II classroom
Level I equipment plus TV/VCR

☐ Level III classroom
Level II equipment plus data projector, computer, faculty workstation

☒ Off-Campus Sites

☐ Testing Center

☐ Computer workstations/lab

☐ ITV

☐ TV/VCR

☐ Data projector/computer

☐ Other _____

Assessment plan:

Learning outcomes to be assessed (list from Page 3)	Assessment tool	When assessment will take place	Course section(s)/other population	Number students to be assessed
Based upon personal experiences students will report on the highlight of the cuisine, culture, geography and history of the region.	Portfolio	The assessment will take place Fall 2006.	This section all students	All

Scoring and analysis of assessment:

1. Indicate how the above assessment(s) will be scored and evaluated (e.g. departmentally developed rubric, external evaluation, other). Attach the rubric/scoring guide.

Guided Discussion: Possible 12 extra credit points will be awarded. (Rubric attached)

Final Exam – Narrative Portion: Possible 48 points will be awarded. (Exam Questions attached)

Wine Tasting – Narrative Matrix: Possible 16 points will be awarded. (Matrix attached)

Production Practical: Possible 36 points will be awarded. (Competency Checklist attached)

The attachments are examples for a course offered in Italy.

2. Indicate the standard of success to be used for this assessment.

77% of 100% is the Standard of Success to be used.

3. Indicate who will score and analyze the data (data must be blind-scored).

A faculty member at WCC.

4. Explain the process for using assessment data to improve the course.

He/She will make recommendations for improvement of assessment to improve course.