

Americana Cuisine

Course Outcome Summary

Course Information

Organization	Madison Area Technical College
Developers	John Johnson
Development Date	9/29/2002
Course Number	10-316-178
Instructional Level	Adult Avocational
Potential Hours of Instruction	36
Total Credits	1

Description

Students will learn the thin line that intersects Americana Cuisine throughout North America-from southwest to Cajun and how certain foods have similar ingredients that carry through to other cooking styles. Students will also learn the history or roots of each particular style of cooking.

Target Population

Culinary Art students interested in developing a deeper understanding of the diverse food regions in North America.

Types of Instruction

Instruction Type	Contact Hours	Credits
Classroom Presentation	36	1

Textbooks

The Art Institute. *American Regional Cuisine*. Wiley, 2002. **Edition:** 1st. **ISBN:** 0-471-40544-2. **Source:** MATC bookstore or Barnes and Noble.

Learner Supplies

Complete uniform. **Manufacturer:** ---.

Knife set. **Manufacturer:** ---.

Three ring binder for handouts. **Manufacturer:** ---.

Prerequisites

Completion of first year 10-316 lab classes

Exit Learning Outcomes

Core Abilities

A. Ethics

Competencies

A. Produce New England cuisine

Linked Core Abilities

Ethics

Competence will be demonstrated:

A.1. In lab class, through assignments

A.2. On final exam

Criteria - Performance will be satisfactory when:

A.1. you produce at least three New England recipes to include: Cod cakes, boiled beef dinner, and New England clam chowder

A.2. you identify New England food items on final exam with 75% accuracy or better

A.3. you use heat transfer techniques to include: simmering, boiling, roasting and baking to industry standards

A.4. you use cooking techniques glazing and gratin to industry standards

B. Produce Mid-Atlantic States cuisine

Linked Core Abilities

Ethics

Competence will be demonstrated:

B.1. In lab class, through assignments

B.2. On final exam

Criteria - Performance will be satisfactory when:

B.1. you produce at least five recipes from the Mid-Atlantic states (eg. Split Pea Soup, Soft Shell Crabs, Pennsylvania Pot Roast, Manhattan Clam Chowder and Waldorf Salad)

B.2. you identify items from the Mid-Atlantic States with 75% accuracy or better on exam

B.3. you use braising heat transfer techniques to industry standards

C. Produce Deep South cuisine

Linked Core Abilities

Ethics

Competence will be demonstrated:

C.1. In lab class, through assignments

C.2. On final exam

Criteria - Performance will be satisfactory when:

C.1. you produce at least four recipes from the Deep South states (eg. Fried Green Tomatoes, Hoppin John Salad, Hushpuppies, and Succotash)

C.2. you identify food items from the Deep South with 75% accuracy on final exam

C.3. you use pan-frying and barbecue heat transfer techniques to industry standards

D. Produce Floribbean Cuisine

Linked Core Abilities

Ethics

Competence will be demonstrated:

D.1. In lab class, through assignments

D.2. On final exam

Criteria - Performance will be satisfactory when:

D.1. you produce at least three recipes from Floribbean cuisine (eg. Black Bean Soup, Ceviche and Key West Conch)

D.2. you identify food items from Floribbean cuisine with 75% accuracy on final exam

D.3. you use marination or acid cooking and saute heat transfer techniques to industry standards

E. Produce Cajun and Creole cuisine

Linked Core Abilities

Ethics

Competence will be demonstrated:

E.1. In lab class, through assignments

E.2. On final exam

Criteria - Performance will be satisfactory when:

E.1. you produce at least three recipes from Cajun and Creole cuisine (eg. Oyster Rockefeller, Red Beans and Rice and Shrimp and Chicken Etoufee)

E.2. you identify food items from Cajun and Creole cuisine with 75% accuracy on final exam

E.3. you use deep-frying and stewing of vegetables heat transfer techniques to industry standards

F. Produce Tex-Mex cuisine

Linked Core Abilities

Ethics

Competence will be demonstrated:

F.1. In lab class, through assignments

F.2. On final exam

Criteria - Performance will be satisfactory when:

F.1. you produce at least six recipes from Tex-Mex cuisine (eg. Chicken Fried Steak, Chili Rellenos, Quesadillas, Refried Beans, Tamales and Tortilla Soup)

F.2. you identify food items from Tex-Mex cuisine with 75% accuracy on final exam

F.3. you use steaming and stewing heat transfer techniques to industry standards

G. Produce American Southwest cuisine

Linked Core Abilities

Ethics

Competence will be demonstrated:

G.1. In lab class, through assignments

G.2. On final exam

Criteria - Performance will be satisfactory when:

G.1. you produce at least two recipes from American Southwest cuisine (eg. Spicy Pork Empanadas and Ensalada de Nopalitos)

G.2. you identify food items from American Southwest cuisine with 75% accuracy on final exam

G.3. you use grilling, roasting and peeling of chilies heat transfer techniques to industry standards

H. Produce Pacific Northwest cuisine

Linked Core Abilities

Ethics

Competence will be demonstrated:

H.1. In lab class, through assignments

H.2. On final exam

Criteria - Performance will be satisfactory when:

H.1. you produce at least three recipes from Pacific Northwest cuisine (eg. Poached Salmon Fillet, Roasted Rack of Lamb and Dungeness Crab Cakes)

H.2. you identify food items from Pacific Northwest cuisine with 75% accuracy on final exam

H.3. you uses poaching heat transfer technique to industry standards