



# BROWARD COLLEGE COURSE OUTLINE

**LAST REVIEW:**

2009-2010

**NEXT REVIEW:**

2014-2015

**STATUS:**

A

**COURSE TITLE:** International Cuisine

**COMMON COURSE NUMBER:** FSS 2242C

**CREDIT HOURS:** 3

**CONTACT HOUR BREAKDOWN**

*(per 16 week term)*

**CLOCK HOURS:**

*(Voc. Course ONLY)*

Lecture: 32      Lab: 32

Clinic:              Other:

**PREREQUISITE(S):** None

**COREQUISITE(S):** None

**PRE/COREQUISITE(S):** None

**COURSE DESCRIPTION:** This course covers international cookery as it applies to modern menu use and selection. It includes preparation of cold buffet, entree, dinner accompaniment, and flambe dessert. The students observe preparation skills, write recipes, practice correct serving techniques, and taste the prepared food.

**UNIT TITLES**

1. Breakfast Preparation
2. Soup and Sauce Preparation
3. Sautéing and Broiling
4. Kitchen Entremets

**EVALUATION:**

Evaluation may include but is not limited to the following:  
Exams, Quizzes, Presentations, Portfolios, Discussions, Class Participation, Attendance, Projects, Co-ops, Practicum, Internships, Externships, and Research Reports.

**Common Course Number: FSS 2242C**

## **UNITS**

### **Unit 1: Breakfast Preparation**

#### **General Outcome:**

- 1.0 The student shall be able to prepare and set up breakfast, set the dining room, select a la carte items, design place mats, serve and breakdown from breakfast period.**

#### **Specific Measurable Learning Outcomes:**

**Upon successful completion of this unit, the student shall be able to:**

- 1.1 Determine the a la carte items to be served.**
- 1.2 Design a place mat.**
- 1.3 Set up preparation for menu items.**
- 1.4 Cook meat item.**
- 1.5 Cook breakfast on demand.**
- 1.6 Set up room for breakfast service.**
- 1.7 Serve guests a la carte orders.**
- 1.8 Breakdown dining room and reset for lunch service.**

**Common Course Number:**

**Unit 2: Soup and Sauce Preparation**

**General Outcome:**

**2.0 The students should be able to prepare basic stocks, sauces and various soups.**

**Specific Measurable Learning Outcomes:**

**Upon successful completion of this unit, the student shall be able to:**

**2.1 Prepare a basic stock.**

**2.2 Prepare a basic roux.**

**2.3 List the five leading sauces.**

**2.4 Identify various other thickening agents.**

**2.5 Prepare three types of soup.**

**Common Course Number: FSS2242C**

**Unit 3: Sautéing and Broiling**

**General Outcome:**

- 3.0 The student shall be able to describe the sautéing and broiling process of meats and other foods.**

**Specific Measurable Learning Outcomes:**

**Upon successful completion of this unit, the student shall be able to:**

- 3.1 Select, cut or portion and prepare meat for sautéing or broiling.**
- 3.2 Determine when the item is cooked to various degrees of doneness.**
- 3.3 Determine or select the proper garnish.**
- 3.4 Demonstrate the difference between pan sauté and pan broil.**

**Common Course Number:**

**Unit 4: Kitchen Entremets**

**General Outcome:**

- 4.0 The student shall be able to prepare kitchen entremets such as soufflés, custards, beignets, crepes, baked Alaska and cherries jubilee.**

**Specific Measurable Learning Outcomes:**

**Upon successful completion of this unit, the student shall be able to:**

**4.1 Demonstrate and prepare:**

**4.1.1 Vanilla or Chocolate Soufflé**

**4.1.2 Custard**

**4.1.3 Beignets or Cream Puffs**

**4.1.4 Crepes for Suzette**

**4.1.5 Baked Alaska**

**4.1.6 Cherries Jubilee**