

COURSE SYLLABUS



Course Title: **HMGT 3470 Global Kitchen: A Culinary Journey**
INSTRUCTOR: Jodi Lee Duryea

Chilton Hall, Room 343F
Phone: 940-369-8670
Cell Phone: 940-395-3471
E-mail: Jodi.Duryea@unt.edu

"Each dish ... is an attempt to bring our diners closer to the vision we have of making the world less divided. We hope to help our diners see how their cultures are intrinsically connected and how they can be linked to each other through a shared experience," Chef Ivan Brehm

HMGT 3470 Global Kitchen: A Culinary Journey. 3 hours.

Explore the cultural impact of geography, migration, war and crop movement on ingredient selection and cooking techniques. Prepare, taste, and evaluate traditional, regional dishes of the Americas, Asia, Europe, Africa and the Mediterranean. Topics include similarities between food production systems used in the United States and those used in other regions of the world.

*I. **Prerequisite:** HMGT 1470 Professional Food Preparation or consent of the instructor.*

*II. **HTM Program Learning Outcomes (PLO)***

PLO1: Students will develop appropriate strategies for reaching their career goals in the global hospitality and tourism fields.

PLO2: Students will develop analytical and quantitative skills enhanced by information technology to support smart business decisions in the Hospitality and Tourism Industry.

PLO3: Students will integrate hospitality and tourism business principles and current trends to lead in diverse, collaborative, and global environments.

PLO4: Students will apply innovative and imaginative methods to Hospitality and Tourism businesses utilizing ethical and sustainable practices.

PLO5: Students will demonstrate effective and efficient communication skills in all settings.

III. **Expected Outcomes**

- a. Identify native flavors, ingredients, seasonings, and cooking techniques of the major world cuisines in keeping with both traditional and current trends. (**PLO3**)
- b. Utilize a variety of techniques, tools, and guidelines to optimize food appearance, flavor, taste, texture, doneness, nutritional content, and presentation of international cuisine. (**PLO4**)
- c. Demonstrate effective mise en place, sanitation and safety, teamwork, and task coordination in food preparation and service. (**PLO1**)
- d. Name and describe the culinary regions, traditions, foods, flavors, ingredients, and cooking techniques. (**PLO3**)
- e. Acquire a working knowledge of a professional kitchen, its tools and equipment, and how they might differ by cultures.(**PLO1**)
- f. Research the relationship of various aspects of different cultures to their cuisines, history and the dishes prepared. (**PLO3**)

IV. **Required:**

Textbook:

Nenes, Michael F. (2009). *International Cuisine: The International Culinary Schools at the Art Institute*. Hoboken, NJ: John Wiley & Sons, Inc. ISBN 978-0-470-05240-2

1. **White** chef hat white beanie or classic chef hat.
2. **White** long-sleeved chef coat with your **first and last** name monogrammed or iron-on left side over pocket
3. White & black checkered or black cook's pants
4. Green Bibb apron with our HTM logo on it.

Or Barnes & Noble and Voertman's bookstores will also have the uniform and apron.

Amazon has chef uniforms but not the apron. They will not be able to put your name on it so you will have to make other arrangements. On the Cuff in Denton will monogram for you but you must give them a week to do it.

Also required: 1. Socks

2. Black, rubber soled, closed toe shoes **non-slip and oil resistant** (No ballet type flats)
3. Calculator
4. Notebook or note pad

V. **Course Outline:**

- a. Overview of Global Cuisines and Cooking Methods
- b. The Americas
- c. Asia
- d. Europe
- e. The Middle East
- f. Mediterranean
- g. Africa
- h. India

VI. **Instructional Methods:**

- a. Students will become familiar with the communication skills that are vital to the practice of culinary arts.
- b. Throughout the semester students will be called on to communicate their understanding of the material being discussed, and will be evaluated on their preparedness and willingness to respond to questions, not on the accuracy of the answer.
- c. Students will become familiar with issues and course content through in-class and take home assignments, quizzes, tests, projects, reading material, hands-on cooking and other learning activities.
- d. Students will be required to prepare and develop recipes, take notes, keep a notebook of handouts and recipes, follow directions of the instructor, as well as follow all class policies.

VII. **Performance/Grading Evaluation:**

Lab Grade 195

Project 150 points

Spring Break Assignment 30 points

Quizzes ~60

Final 120

Project Points		Received
33 points	3- Cover sheet 25- Power Point 5- Quiz Questions	
37 points	20- Recipes – extra recipes written on excel sheets, clear instructions, and ingredient amounts 10- Workload chart 7- Menu- This should be printed on paper and designed to go with the theme	
25 points	25- Costing of the menu- due the following week the class, minimum five recipes costed	
35 points	25- Day of production- running the lab, helping the groups with their recipes, etc. 10- Lecture- speaking in a clear manner, prepared, not reading directly from notes or slides.	
20 Points	On Time with all components Spelling and grammar	
	Total out of 150	

VIII. Production schedule

You will complete a production schedule based on the recipes assigned to you for each lab period. Read recipes carefully and then coordinate your time in lab with the steps in the different recipes.

These recipes may be more complex, so please put effort into planning your lab. Start with items that take the longest.

Be sure to reference the recipe with either our book, cooking for hospitality industry, or a YouTube video, if you are making something and the technique is unfamiliar to you, watch videos on how to before class.

Reading the techniques discussed in the book will make applying them in lab much more effective. Watching YouTube videos on Canvas or other will help your day go more smoothly.

The production sheet must be completed **before** you come to lab. The instructor will check the production sheet at the beginning of lab and return them to you. **5 Points will be deducted from your lab grade of 15 points for not having this ready.**

IX. Lab Grade

This grade is based upon knowledge of your recipe, timeliness, participation and attitude in lab, and completion of cleaning duties. You must arrive **on time** and be dressed for lab. Each lab (14 total) is worth 15 points.

X. Chapter Quizzes

- Every chapter will have a short quiz. The quizzes must be taken prior to the next week's class. Each quiz will be available the week that we go over the material in class and must be taken by that Wednesday at midnight on Blackboard. The quizzes will be worth 5 points each. There will be 12 quizzes worth 5 points each.

XI. **Extra credit**

CMHT Symposium Tuesday, March 27, 2024, 11:00-12:20 pm

Other event sponsored by the college TBA

Bring your favorite Dish to class

- XII.* The major project for the class is worth a total of 150 points. Your group will pick a region and develop power points, recipes, workloads, menus and run the lab that day. This is an intensive project and worth a large percentage of your grade. If you prepare at the last minute and it will show, your grade will reflect it.

- XIII.* Spring break Assignment is to prepare a meal from the course for your friends or family and document it with comments and photos.

COURSE ADMINISTRATION:	
ATTENDANCE:	
PARTICIPATION	This is your class. Please take notes during lecture and read the textbook.
Class ATTENDANCE:	<p>**Students should assess themselves for symptoms including a fever before they come on-site. This is especially important to be conducted off-site in the event someone has a high fever. We need you to stay home and please email me as well. While a high fever does not necessarily mean they have COVID, it's best to remain away from campus as opposed to coming on-site and testing which could potentially create exposure to our campus community. **</p>
LAB ATTENDANCE:	<p>Attendance is required. The student must contact me and have a valid excuse. One laboratory grade will not count against the student to cover a documented emergency or illness and the instructor must be contacted before or by the following class period. Please provide copies of documented material for excused absences. Students not missing any laboratories will earn up to 15 extra points.</p> <p>Please be aware that even an excused absence means a loss of points!</p>
TARDINESS:	<p>Tardiness often results in missed announcements and disrupts the class. Furthermore, it is essential that students arrive to the class sessions promptly to receive instructions. Each student is assigned to a lab station with another student as a team. Tardiness and absenteeism put you at a disadvantage in this team effort. Being on time means being in your uniform at your station at the beginning of lab.</p> <p>*Students will lose up to 5 points for being more than 5 minutes late to lab each time they are late.</p>
Policy on Attendance	<p>We will do our best to work with you during this challenging time, please do your best and practice patience.</p> <p>While attendance is expected, it is important for all of us to be mindful of the health and safety of everyone in our community.</p>
Transition to remote learning	All faculty and students' in-person or partial remote/online need to be prepared to transition to fully remote instruction during the semester, if requested to. Faculty members and students will receive official communication if a request to transition is necessitated by a change in public health conditions.
Cheating and academic dishonesty	As per the student handbook, cheating on a quiz, assignment, exam, or final will not be tolerated. If caught you will receive a 0(zero) for the item and be referred to the Dean of Students. Further, you may fail this course and be asked to leave the University. If you are an HTM major, and allowed to remain at the University, you will also have to repeat the course. Cheating is when you do not do your own work. Using a Chatbots to write your paper

	or assignments is considered cheating and will result in receiving a zero for the assignment. Communicating with another student or person by any means during quizzes and exams is not allowed. Consulting the internet during an exam (in any form) is not allowed. Plagiarism is not giving clear acknowledgment of the author/source. Academic dishonesty will bring about disciplinary action which may include expulsion from the university. This is explained in the UNT Student Handbook. It is also submitting someone else's work as your own. This will also earn a "0".
Incomplete policy	An incomplete may be given, if the student is only missing one key grade (such as the final) for the semester and provides an official excuse. The student will have one year from the end of the semester to make up the grade and have their Incomplete changed to a letter grade. It will automatically change to an "F" if the student does not make up the missing assignment.
POLICY ON ATTENDANCE:	Written documentation of excused absences must be presented to the instructor. Three (3) unexcused absences (including both lecture and lab) will have an adverse effect on your grade. It will be very difficult to pass the class if a student misses more than three labs. Read the current Student Handbook for more information.

STUDENT COURSE RESPONSIBILITIES AND PROCEDURES:	
TEXTBOOK AND LAB Recipes:	Textbook and power points should be brought to each lecture. There will be references and assignments from the book in lecture and lab.
RESPONSIBILITIES:	<ol style="list-style-type: none"> 1. Students will be responsible for all material presented in lecture, lab, and what is specified in the textbook and on Canvas. 2. All exams must be taken when scheduled. 3. All assignments must be turned in on time to receive credit. Late, unexcused assignments will not receive credit. Student will lose 15% for every day late. 4. It is the student's responsibility to seek help when problems with the course arise. Please come by and see the instructor as soon as you experience a problem.
LAB REQUIREMENTS:	1. All students MUST wear the required uniform in the food laboratory (see supplies). Please be dressed in uniform before lab starts , there are lockers to store your items in during the lab. Please limit jewelry to a watch and smooth rings. Necklaces, if worn, must remain inside chef's coat. Hair must be <u>Completely</u> restrained, and bangs must be kept under hat. Part of your lab grade is coming in proper uniform. Please bring a lock with you for the lab.
Hand Washing:	Always wash hands with soap and water before working with food, after each time the restroom is visited and after any cough or sneeze. (Please leave the food prep area if you must cough or sneeze or if you are ill.)

LAB CLEAN UP DUTY:	<p>Each student is required to clean and return all articles used in the lab to storage. Make sure your station is clean and in order. For every lab each station will be assigned a specific clean-up duty in addition to cleaning their station. A clean-up schedule will be posted. NO ONE WILL LEAVE THE LAB UNTIL THE CLEAN UP OF THE INDIVIDUAL STATION AND SPECIFIC DUTY HAS BEEN COMPLETED. NO ONE IS TO LEAVE THE LAB UNTIL DISMISSED BY THE INSTRUCTOR.</p> <p>Do Not change until you have been dismissed.</p>
In person labs:	<p>This is a hands-on class. If you are unable to attend lab let us know ahead.</p> <p>Typically, it was required that you attend every lab.</p> <p>Food and menus are planned for each student. Please don't take it for granted and be sure to come each week unless you have a legitimate excuse.</p> <p>Labs are worth 15 points each and you must participate to receive these points.</p>
Possible Zoom Lab if we go remote	<p>You are expected to be there on time and participate in the zoom. This means having a camera and microphone that work. Having the microphone and camera turned on. Not being in bed (unless sick and having told the teacher beforehand). Please make sure you have your full name listed.</p> <p>If you cannot cook, you still need to be present and participate and do the lab assignment for the week.</p>
Decorum in Classroom and Lab:	<p>Cell phones should be turned off, except for taking pictures of your final products. Language and dress are expected to be clean and appropriate. Help each other to finish on time and during cleanup.</p>
Beverages	<p>You may bring non-alcoholic beverages to lab and lecture. They must be in closed, non-breakable re-usable containers. No disposable drink containers will be allowed in the kitchen.</p>

TENTATIVE SCHEDULE FOR HMG 3470		
(Lecture or an equivalent will follow each exam).		
DATE	CHAPTER	TOPIC
January 18 th	Introduction	Review syllabus, knife skills, sanitation, and basic cooking principles.
January 25 th	Spain	History and regions
February 1 st	The Middle East	History and regions
February 8 th	France	History and regions
February 15 th		
February 22 nd		
February 29 th		
March 7 th		
March 14 th	Spring Break	
March 21 st		
March 28 th		
April 4 th		
April 11 th		
April 18 th		
April 25 th		
May 2 nd	Mandatory Clean Up	
May 9 th - Thursday	Final exam due 8:00 am	

****This is only a tentative schedule. It is subject to change. ****