



Course Title: **HMG 3470 Global Kitchen: A Culinary Journey**

INSTRUCTOR: Luwis A. Mhlanga, Ph.D.
 Chilton Hall, Room 343F
 E-mail: Luwis.Mhlanga@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

HMG 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.

A. 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

B. Prerequisite: HMG 1470 Professional Food Preparation or consent of the instructor.

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.

C. 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**)

Uniform:

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.
5. Pen

Where to buy the Uniform:

Barnes & Noble and Voertman's bookstores have the uniform and apron. **Amazon** has chef uniforms but does not have 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 there will monogram for you (fee) 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. Note pad
5. Pen or pencil

D. Course Outline:

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

E. 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.

F. Performance/Grading Evaluation:

Lab Grade: 195

Costing Assignment: 25 points

Project :150 points

Quizzes: 60 points`

Final: 120 points

Projected Points		Received
33 points	3 points - Cover Sheet 25 points- PowerPoints 5-Quiz Questions	
37 points	20 points-Recipes-extra recipes written on excel sheets, clear instructions, and ingredient amounts 10 points- Workload chart 7 points-Menu-This should be printed on paper and designed to go with the theme.	
25 points	25 points-Costing of the menu-due the following week of the class, minimum five recipes costed	
35 points	25 points- Day of production-running the lab, helping the groups with their recipes, etc. 10 points-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 =150	

G. 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 others will help your day go more smoothly.

The production sheet must be completed **before** you come to the 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.

H. 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 the lab. Each lab (**14 total**) is worth 15 points.

I. Chapter Quizzes

Every chapter will have a short quiz. The quizzes must be taken prior to 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 Canvas. The quizzes will be worth 5 points each. There will be 12 quizzes worth 5 points each.

J. Extra credit

CMHT Career Expo, **February 18th**, 10:00 -1:00 pm Union 314 – **10 points**

Bring your favorite Dish to class – **April 30th** - **20 points**

K. The major project for the class is worth a total of 150 points.

Your group will be assigned 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.

COURSE ADMINISTRATION:	
ATTENDANCE:	
PARTICIPATION	This is your class. Please take notes during lecture and read the textbook.
	Please be aware that even an excused absence means a loss of points!
LAB ATTENDANCE:	Attendance is mandatory for all class sessions. This is not an online course. I understand that life happens—illness, job interviews, emergencies, etc. However, an absence is still an absence. Therefore, even excused absences result in lost points for that session. Perfect Attendance Bonus: Students with no missed classes will earn up to 90 extra points.
TARDINESS:	Tardiness often results in missed announcements and disrupts the class. Furthermore, it is essential that students arrive to the kitchen lab 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. *Students will lose up to 5 points for being more than 5 minutes late to lab each time they are late.
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 HETM 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 semester 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
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POLICY ON ATTENDANCE:	Three (3) unexcused absences (lecture or lab combined) will result in your final grade being lowered by one letter grade . Missing more than three labs will make it very difficult to pass the course.
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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 lectures, 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. 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:	<ol style="list-style-type: none"> 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.
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>

	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.
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DECORUM IN CLASSROOM AND LAB:	Cell phones should be turned off, except for taking pictures of your final products. Please watch your language and dress are expected to be clean and professional. Help each other to finish on time and during cleanup.
BEVERAGES:	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.

TENTATIVE SCHEDULE FOR HMGT 3470 - Spring 2026		
(Lecture or an equivalent will follow each exam).		
DATE	CHAPTER	TOPIC
January 15 th	Introduction	Review syllabus, knife skills, sanitation, and basic cooking principles.
January 22 nd		Recipes, Costing Overview
January 29 th	Caribbean	Guest Chefs: Morgan, D.J., & Zac
February 5 th	Chinese	Guest Chef: Drs. Wen & Zhang
February 12 th	Class in the Union	CMHT Symposium @ 11 am
February 19 th	France	Guest Chef: Chef Duryea
February 26 th	Brazil	Guest Chef: Dr. Dean Hawley
March 5 th	India	Guest Chefs: Professor Ratnam & Husband
March 12 th	Spring Break	
March 19 th	Saint Patrick's Day	Guest Chef: Dr. Traynor
March 26 th	Spain	Group Project: 1
April 2 nd	Korea	Guest Chefs: Drs. Min & Lee
April 9 th	Southeast Asia	Group Project: 2
April 16 th	Mexico	Group Project: 3
April 23 rd	India (Event)	Collaboration with History Dept.
April 30 th	Mandatory Clean Up!	
May 7 th	Final exam due: 10:00 am	

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