



**Course Title: International Food & Wine**  
**CUL-483**  
**Credit Hours: 3**  
**Semester: Spring 2022**  
**Cap: 10**

**Faculty:** Brian Tatsukawa

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**Office:** Culinary Arts

**Office Phone:** 505-726-5626

**Office Hours:** 2pm-4pm M, W-F

**Class Location:** Hospitality Center plus additional time in the kitchen.

**Class Meeting Times:** Tuesdays on Zoom at 1:15 p.m.-2:30 p.m. (Subject to change)

Wednesdays in person at 1:15 p.m. – 2:30p.m.

**Required Materials:** Writing utensil, paper, jump drive

**Textbooks:** Three World Cuisines, by Albala, Ken

ISBN: 978-0759121256

**Tools:** Internet access

**Lab Fee:** None

**Mission Statement**

Navajo Technical University's mission is to provide University readiness programs, certificates, associate, baccalaureate, and graduate degrees. Students, faculty, and staff will provide value to the Diné community through research, community engagement, service learning, and activities designed to foster cultural and environmental preservation and sustainable economic development. The University is committed to a high quality, student-oriented, hands-on-learning environment based on the Diné cultural principles: *Nitsáhákees, Nahátá, Íina, Siihasin*.

**Course Description**

Study of three of the most influential cuisines in the world. This will focus on the origination of the elements of the dishes through external and internal influences.

**Course Objectives:**

- 1) Understand the development of cuisines through historical, agricultural, and socio-political environments.
- 2) Understand the evolution of various dishes to meet the current needs of society.
- 3) Comprehend the importance of learning about the historical significance of a dish and applying current culinary trends to the same dish.
- 4) Understand how to pair a variety of beverages with various dishes.

<b>COURSE OUTCOMES</b>	<b>COURSE MEASUREMENTS</b>
Students will be able to understand the differences between national and regional cuisines.	Complete reading assignments, homework assignments, exams, projects, and quizzes.
Students will be able to demonstrate critical awareness of the development of distinct culinary styles among the major world civilizations and their influence globally.	
Students will be able to think theoretically about the factors that enable great culinary traditions to arise and how they evolve.	
Students will be able to demonstrate communication skills to present their project through oral, graphical and written means.	

<b>Important Dates Spring 2022</b>	
<b>Holiday-MLK</b>	<b>1/17/22</b>
<b>Instruction Begins</b>	<b>1/18/22</b>
<b>Late Registration w/fee</b>	<b>Jan-19-20</b>
<b>Last Day Add/Drop w/o W</b>	<b>1/21/22</b>
<b>HOLIDAY-President's Day</b>	<b>2/21/22</b>
<b>Graduation Peitions Due</b>	<b>2/25/22</b>
<b>Mid Terms</b>	<b>March 7-11</b>
<b>Spring Break</b>	<b>March 14-18</b>
<b>Last Day to Withdraw w/W</b>	<b>3/31/22</b>
<b>Final Exams</b>	<b>May 9-12</b>
<b>Spring Graduation</b>	<b>5/13/22</b>

<b>Week 1</b>	Understanding the course and the goals for the semester.	
<b>Week 2</b>	Chapter 1-Historical Background	
<b>Week 3</b>	Chapter 2-Technology, Techniques, and Utensils	
<b>Week 4</b>	Chapter 3-Grains and Starches	Help with catering event.
<b>Week 5</b>	Chapter 3-Cont.	Execution of Congee, Panata, and Atole.
<b>Week 6</b>	Chapter 4 Vegetables	Execute stir-fried lettuce, ensalada de nopalitos, caponata, and scallion pancakes.
<b>Week 7</b>	Chapter 5 Fruits and Nuts	Execute pear minestra, tostones de plantano, pickled peaches.
<b>Week 8</b>	Chapter 6 Meat, Poultry, and Dairy Products	Execute carpaccio, cochinita pibil, Mao's favoring red-cooked pork from Hunan (Hongshao Rou)
<b>Week 9</b>	Chapter 6 cont.	Pollo encacahuatado, Ragu di anatra, Salt-baked chicken, tea eggs.
<b>Week 10</b>	Chapter 7 Fish and Shellfish	Heng Yang spicy scallops, pesce lesso, huachinango a la veracruzana
<b>Week 11</b>	Chapter 7 cont.	
<b>Week 12</b>	Chapter 8 Fats and Flavorings	Bagna cauda, chili sauce, mole verde
<b>Week 13</b>	Chapter 9 Beverages	Horchata, bubble tea, Italian soda
<b>Week 14</b>	Final exam prep	Menu development, grocery shopping.
<b>Week 15</b>	Final Exam	Execute final dishes. Must include a first course, second course consisting of a grain or starch, vegetable, protein, sauce, and beverage.

## Grading Plan

Homework	20%	A = 100 - 90%
Mid-term	20%	B = 89 - 80%
Final Exam	25%	C = 79 - 70%
Project	10%	D = 69 - 60%
Quizzes	20%	F < 60%
Class Participation	3%	
Portfolio:	2%	

## Grading Policy

Each student must do his or her own homework and case studies. Discussion among students on homework and cases is encouraged for clarification of assignments, technical details of using software, and structuring major steps of solutions - especially on the course's Web site. Students must do their own work on the homework and exam. Cheating and Plagiarism are strictly forbidden. Cheating includes but is not limited to: plagiarism, submission of work that is not the student's own, submission or use of falsified data, unauthorized access to exam or assignment, use of unauthorized material during an exam, supplying or communicating unauthorized information for an assignment or exam.

## Participation

Students are expected to attend and participate in all class activities- as listed above, as it **is 3% of the grade**. Points will be given to students who actively participate in class activities including field trips, laboratories, and ask questions of guest speakers and other presenters.

## Cell phone and head phone use

Please turn cell phones off or place them on silence or vibrate mode **before** coming to class. Also, answer cell phones **outside of class** (not in the classroom). Exercising cell phone use courtesy is appreciated by both the instructor and classmates. Headphones are to be removed before coming to class.

## Attendance Policy

Students are expected to regularly attend all classes for which they are registered. A percentage of the student's grade will be based on class attendance and participation. Absence from class, regardless of the reason, does not relieve the student of his/her responsibility to complete all course work by the required deadlines. Furthermore, it is the student's responsibility to obtain notes, handouts, and any other information covered when absent from class and to arrange to make up any in-class assignments or tests if permitted by the instructor. Incomplete or missing assignments will necessarily affect the student's grades. Instructors will report excessive and/or unexplained absences to the Counseling Department for investigation and potential intervention. **Instructors may drop students from the class after three (3) absences unless prior arrangements are made with the instructor to make up work and the instructor deems any excuse acceptable.**

## Study Time Outside of Class for Face-to-Face Courses

**For every credit hour spent in a class, a student is expected to spend two hours (2) outside of class studying the course materials.**

**Academic Integrity**

Integrity (honesty) is expected of every student in all academic work. The guiding principle of academic integrity is that a student's submitted work must be the student's own. Students who engage in academic dishonesty diminish their education and bring discredit to the University community. Avoid situations likely to compromise academic integrity such as: cheating, facilitating academic dishonesty, and plagiarism; modifying academic work to obtain additional credit in the same class unless approved in advance by the instructor, failure to observe rules of academic integrity established by the instructor.

**Diné Philosophy of Education**

The Diné Philosophy of Education (DPE) is incorporated into every class for students to become aware of and to understand the significance of the four Diné philosophical elements, including its affiliation with the four directions, four sacred mountains, the four set of thought processes and so forth: Nitsáhákees, Nahát'á, Íina and Siih Hasin which are essential and relevant to self-identity, respect and wisdom to achieve career goals successfully.

**Students with Disabilities**

The Navajo Technical University and the Culinary Program are committed to serving all enrolled students in a non-discriminatory and accommodating manner. Any student who feels he/she may need an accommodation based on the impact of disability, or needs special accommodations should inform NTU in accordance with the procedures of the subsection entitled "Students with Disabilities" under Section 7: Student Support Programs, NTU Student Handbook.