Confucius Institute
Western Michigan University

Chinese Cooking: Fall 2011 Session 1

Instructors
Ms. Yang Du and Ms. Lina "Rena" Zhang

Contact Information
2152 Dunbar Hall
Office phone: 269-387-1416
E-mail: yang.du@wmich.edu, lina.zhang@wmich.edu

For registration questions or concerns regarding this culture class, please contact Ms. Han Zhang by phone (269-387-1416) or email (han.zhang@wmich.edu). For registration questions or concerns regarding any other culture class, please contact Ms. Thalea Davis by phone (269-387-3784) or email (wmu-confucius-cc@wmich.edu).

Location and Time
511 Harrison Street, Kalamazoo MI 49007
Mondays, 5:30 to 7:30 p.m.

Office Hours
Tuesday and Thursday, 12:00 to 3:00 p.m. or by appointment

Target Students
Anyone who is interested in Chinese cooking and food culture. There is no Chinese language proficiency requirement.

Required Materials
Class materials will be provided during the course.

Recommended Supplementary Materials:
http://chinesefood.about.com/Some Chinese food recipes

Course Description
This course will teach you about Chinese cooking and Chinese food culture. There are Four Schools of Traditional Chinese cooking according to the different areas of China. Chinese food is very famous and has a long history. Some of the dishes have interesting stories. The ways of Chinese cooking are diverse, and the procedures are complicated.

Course Objectives
1. Learn to cook the different styles of Chinese food.
2. Understand the core spirit of Chinese food culture
3. Acquire some names of the Chinese food in Chinese.

Course Expectations
In order to receive the greatest benefit from your participation in this course, you are expected to fully participate in class and learn how to cook the dishes with interest and enthusiasm.

Final Project
In order to satisfy the requirement for receipt of a Certificate of Completion, a final project presentation will be due on the fifth day of class. You can make a dish which is taught during the Class, or create a new dish using the ways of Chinese cooking.

Tentative Schedule
Lesson 1 (September 19):Introduction of the Chinese Cooking and Making Shandong food

Lesson 2 (September 26): Making Sichuan food

Lesson 3 (October 3): Making Jiangzhe food

Lesson 4 (October 10): Making Guangdong food

Lesson 5 (October 17): Final project presentations

Lesson 6 (October 24): Making dumplings, graduation

Disclaimer: The instructors reserve the right to amend the syllabus at any time.

Certificate of Completion
The Confucius Institute at Western Michigan University awards Certificates of Completion to participants who have successfully completed the course objectives specific to each Culture Class. In order to receive a Certificate of Completion:

1. Attend no less than 4 of the 6 scheduled classes.
2. Successfully complete the final project.
3. Attend the graduation ceremony during the final class.