

Global Learning Semesters

Course Syllabus

Course: CATR-100 Introduction to Culinary Arts

Department: Hospitality and Tourism

Host Institution: Intercollege, Nicosia, Cyprus



Course Summary		
Course Code	Course Title	Recommended Credit Hours
CATR-100	Introduction To Culinary Arts	1
Semester Offered	Contact Hours	Prerequisites
Please contact us	42-45	None
Department	Level of Course	Language of Instruction
Hospitality and Tourism	Lower Division	English

Course Description

A historical development and description of the structure of the hospitality service industry. Maintain of safe and secure environment. Uses and correct cleaning of all types of equipment, safety and sanitation procedures. Food production principles, cuts of vegetables.

Prerequisites

None

Topic Areas

1. Historical development.
2. Structure of hospitality service industry.
3. Organisation of kitchen.
4. Types of catering establishments.
5. Professional appearance.
6. Personal hygiene.
7. Professional development.
8. Maintain effective working relationships.
9. Preventing accidents.
10. Contamination of food.
11. Maintain of safe environment for customer staff, visitors.
12. Maintain a safe and secure working environment.
13. Classification of equipment and their purpose.
14. Food production principles.
15. Cuts of vegetables.

Readings and Resources

Required Textbook

- The theory of catering, 7th edition, kinton and ceserani & foskett, hodder & stoughton, isbn: 0-340-56303-6.
- Lecturers' notes

Recommended Reading

- Ceserany and kinton, practical cookery, 8th edition, hodder & sloughton.
- The science of food, an introduction to food science, nutrition, microbiology, 3rd edition, p.m. Gaman & k.b. Sherrington, pergamon press, isbn 0-08-036156-0.
- Catering for health, daniel r stevenson, patricia m scobie, hutchinson, isbn 0-09-164901-1.