

Global Learning Semesters

Course Syllabus

Course: CATR-105 Fast Food

Department: Hospitality and Tourism

Host Institution: Intercollege, Nicosia, Cyprus



Course Summary		
Course Code	Course Title	Recommended Credit Hours
CATR-105	Fast Food	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

Preparing food and kitchen areas, cooking and assembling of food products for quick service. Preparing sandwiches, rolls, and hot filled bread products.

Prerequisites

None

Topic Areas

1. Food items for cooking.
2. Preparing kitchen areas, cooking and assembling food products, (type, quality, quantity).
3. Different dishes.
4. Safety and hygiene regulations.
5. Sandwiches and roll fillings.
6. Preparation methods.
7. Hot filled bread products.
8. Fillings.
9. Preventing contamination.

Readings and Resources

Required Textbook

- Ceserani and Kinton, Practical Cookery, 7th edition, Hodder & Stoughton, ISBN: 0-340-52683-1.
- Daniel R. Stevenson, Basic Cookery The Process Approach, International Edition, Stanley Thomas (Publishers) Ltd, ISBN: 0-7487-0421-3.
- Lecturers' Notes.

Recommended Reading

- 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.