

Global Learning Semesters

Course Syllabus

Course: CATR-106 Egg Dishes

Department: Hospitality and Tourism

Host Institution: Intercollege, Nicosia, Cyprus



Course Summary		
Course Code	Course Title	Recommended Credit Hours
CATR-106	Egg Dishes	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

Students learn about the various methods of cooking and presenting egg dishes, selecting suitable garnishes for egg dishes, Breakfast dishes.

Prerequisites

None

Topic Areas

- Introduction
- Fresh hen eggs or liquid pasteurised
- Uses of eggs
- Egg dishes - method of cooking and serving
- Egg and butter dishes prepared or convenience
- Butter mixtures
- Breakfast dishes
- Preventing contamination
- Laid down procedures

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

- Catering for Health, Daniel R Stevenson, Patricia M Scobie, Hutchinson, ISBN 0-09-164901-1
- Basic Foods, 2nd Edition, 1990, J Gates, ISBN 0-03049896-5
- 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