

Global Learning Semesters

Course Syllabus

Course: CATR-108 Hors D' Oeuvres and Salads

Department: Hospitality and Tourism

Host Institution: Intercollege, Nicosia, Cyprus



Course Summary		
Course Code	Course Title	Recommended Credit Hours
CATR-108	Hors D' Oeuvres and Salads	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

When, where and how Hors d'oeuvre and Salads are served. The principles related to single and composite salads. Presenting and preparing a wide variety of foods and demonstrating a high degree of artistic ability.

Prerequisites

None

Topic Areas

1. Intro to Salads and Hors d' oeuvres.
2. Salad dressings - fresh and convenience.
3. Classification of salads:
 - types of vegetables, quality
 - main points: colour, texture, decoration
 - preparation methods
 - salad dressings
 - presentation
4. Classification of hors d' oeuvres:
 - food products and garnishing
 - preparing and storing according to food and hygiene regulations
5. Cyprus salads and dips.
6. Cold dishes.
7. Preparing cooked, cured and prepared foods:
 - product for presentation
 - methods
8. Preparing and presenting open sandwiches (savouries) product bases, product toppings and garnishes.

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' Note.

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.