

Global Learning Semesters

Course Syllabus

Course: CATR-109 Pasta and Rice

Department: Hospitality and Tourism

Host Institution: Intercollege, Nicosia, Cyprus



Course Summary		
Course Code	Course Title	Recommended Credit Hours
CATR-109	Pasta and Rice	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

Ingredients and methods of making pasta. Selection of pasta dishes. Rice: groups and cooking methods.

Prerequisites

None

Topic Areas

Pasta

- Types of pasta
- Methods of making pasta
- Fresh pasta and fillings, preparation methods, shapes
- Convenience pasta products
- General points on pasta
- Different farinaceous

Rice

- Rice classification

Dishes

- Cooking methods
- Selection of rice dishes
- Preventing contamination
- Health, safety, hygiene legislation

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.

Recommended Reading

- Kinton, Ceserani & Foskett, The Theory of Catering, 7th edition, Hodder & Stoughton, ISBN: 0-340-56303-6.
- 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.