

Global Learning Semesters

Course Syllabus

Course: CATR-110 Meat and Poultry

Department: Hospitality and Tourism

Host Institution: Intercollege, Nicosia, Cyprus



Course Summary		
Course Code	Course Title	Recommended Credit Hours
CATR-110	Meat and Poultry	3
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

Quality points of different meats - beef, lamb, veal, pork and bacon. Joints and cuts. Correct butchery, methods of cookery and presentation of dishes with suitable accompaniments and garnishes. Attention to details of standards and economy. Cleaning, trussing and preparation of different birds. Preparing suitable dishes with appropriate sauces and garnishes.

Prerequisites

None

Topic Areas

Meats

- Types and quality of different meats.
- Pre prepared or convenience.
- Carving and cutting.
- Storing of uncooked meat.
- Preparing and cooking methods.
- Meat dishes - preparing, cooking and presentation according to performance criteria.
- Preventing contamination.

Poultry

- Poultry-classification, quality points, storing.
- Pre prepared or convenience.
- Preparation and cooking methods.
- Game and poultry dishes - cooking, presentation, appropriate sauces and garnishes.
- Hygiene handling and preventing of food poisoning.
- 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.