

Global Learning Semesters

Course Syllabus

Course: CATR-112 Menu Planning I

Department: Hospitality and Tourism

Host Institution: Intercollege, Nicosia, Cyprus



Course Summary		
Course Code	Course Title	Recommended Credit Hours
CATR-112	Menu Planning I	1
Semester Offered	Contact Hours	Prerequisites
Please contact us	42-45	CATR-101, CATR-102, CATR-103, CATR-105, CATR-106, CATR-107, CATR-108, CATR-109, CATR-110, CATR-111
Department	Level of Course	Language of Instruction
Hospitality and Tourism	Lower Division	English

Course Description

Points to consider when compiling a menu. Classes of menu. Menu practice. Purchasing and receiving. Customer care. Dealing with Customers.

Prerequisites

CATR-101, CATR-102, CATR-103, CATR-105, CATR-106, CATR-107, CATR-108, CATR-109, CATR-110, CATR-111

Topic Areas

1. Menu - important part of the caterer's work
2. Types of menu
3. Points to consider
4. Menu practice - preparation and presentation
5. Dealing with the customer
6. Accepting and delivering food orders to the restaurant

Readings and Resources

Required Textbook

- Ceserani and Kinton, Practical Cookery, 7th edition, Hodder & Stoughton, ISBN: 0-340-52683-1.
- Lecturers' Notes.

Recommended Reading

- Kinton, Ceserani & Foskett, The Theory of Catering, 7th edition, Hodder & Stoughton, ISBN: 0-340-56303-6.
- Food and Beverage Service, Dennis Lillicrap, John Cousins, 3rd Edition, 1990, Hodder & Stoughton, ISBN 0-340-50-514-1.