

Global Learning Semesters

Course Syllabus

Course: CATR-122E Practical Cookery II

Department: Hospitality and Tourism

Host Institution: Intercollege, Nicosia, Cyprus



Course Summary		
Course Code	Course Title	Recommended Credit Hours
CATR-122E	Practical Cookery II	4
Semester Offered	Contact Hours	Prerequisites
Please contact us	42-45	CATR-101E, CATR-121E
Department	Level of Course	Language of Instruction
Hospitality and Tourism	Lower Division	English

Course Description

Through demonstrations and practical lessons students will be introduced to food production principles, and procedures. The course covers food preparation, production, plate presentation and teamwork principles in a production setting. Specific reference will be made to basic items and commodities. Students will be guided to set up a balanced menu.

Prerequisites

CATR-101E, CATR-121E

Topic Areas

Introduction, types, demonstration and preparation methods, ingredients, presentation, storage and handling of the following terms:

1. Fish and shellfish
2. Meats and game
3. Poultry
4. Appetizers and salads
5. Fast food dishes

Readings and Resources

Required Textbook

- Ceserani, Kinton, Foskett, Practical Cookery, 9th Edition, Hodder & Stoughton, (ISBN 0-340-74-941-5).
- Lecturer's notes.

Recommended Reading

- The New Professional Chef, The Culinary Institute of America (ISBN 0-471-28679-6).
- D. R. Stevenson, Basic Cookery: The Process Approach, International Edition, Stanley Thomas Ltd (ISBN: 0-7487-0421-3).