

Global Learning Semesters

Course Syllabus

Course: CATR-193 Hotel Practicum I

Department: Hospitality and Tourism

Host Institution: Intercollege, Nicosia, Cyprus



Course Summary		
Course Code	Course Title	Recommended Credit Hours
CATR-193	Hotel Practicum I	680 hours / 3 credits
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

Hotel Practicum aims to give students an opportunity to apply classroom theories to practical issues in the hotel catering industry. Students could be employed in the following fields:

- Cafeteria - Still room
- Entremetier – Soups
- Vegetables
- Bucherie – Butchery
- Garde manger - Cold dishes
- Saucier / Rotisseur / Poissonier - Hot kitchen.

Prerequisites

None

Topic Areas

1. Still room - preparation of different beverages and maintaining equipment, Breakfast items, Snack preparation (3 weeks).
2. Cooking soups, vegetables, garnishes, eggs, pasta. Service and keeping (3 weeks).
3. Butchery - understanding the different kinds of meat, cutting, cleaning butchery areas and equipment (2 weeks).
4. Cold dishes - preparing, presentation Salads, Hors d' Oeuvres, Cold dishes, Cold Sauces and storage. Maintenance and cleaning equipment. (4 weeks).
5. Hot kitchen - preparation, cooking and presentation meat, fish and poultry dishes, sauces. Keeping, maintaining and cleaning of service area (5 weeks).

The hotel practicum lecturer is responsible for supervising the student during the student's employment for evaluation.