

Global Learning Semesters

Course Syllabus

Course: CATR-193E Practicum I

Department: Hospitality and Tourism

Host Institution: Intercollege, Nicosia, Cyprus



Course Summary		
Course Code	Course Title	Recommended Credit Hours
CATR-193E	Practicum I	640 hours / 2 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 the student an opportunity to apply classroom theories to practical issues in the hotel catering industry, in the following fields:

1. Cafeteria
2. Still room, Entremetier: Soups/Vegetables, Bucherie: Meat/Fish,
3. 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 (2 weeks).
2. Cooking soups, vegetables, garnishes, eggs, pasta. Service and keeping (3 weeks).
3. Butchery - understanding the different kinds of meat and fish, cutting, filleting, processing, cleaning butchery areas and equipment (2 weeks).
4. Cold dishes – preparing and presentation of Salads, Hors d' Oeuvres, Cold dishes, Cold Sauces and storage. Maintenance and cleaning of equipment. (4 weeks).
5. Hot kitchen - preparation, cooking and presentation of meat, fish and poultry dishes, sauces. Keeping, maintaining and cleaning of service area (5 weeks).

The hotel practicum lecturer is responsible for supervising and evaluating the internship.