

# Global Learning Semesters

## Course Syllabus

Course: CATR-212 Menu Planning II

Department: Hospitality and Tourism

Host Institution: Intercollege, Nicosia, Cyprus



Course Summary		
Course Code	Course Title	Recommended Credit Hours
CATR-212	Menu Planning II	2
Semester Offered	Contact Hours	Prerequisites
Please contact us	42-45	Sophomore Standing
Department	Level of Course	Language of Instruction
Hospitality and Tourism	Lower Division	English

### Course Description

The aim of this course is to give students opportunities to apply classroom theories to practical issues in planning, preparation and service. Relationship of a sufficient quality product and cost. Producing a variety of menus using the methods of cookery in all kinds of establishments. Team work and organisation. Using of leftovers

### Prerequisites

Sophomore Standing

### Topic Areas

1. Planning consideration.
2. Portion control.
3. Principles underlying the selection of ingredients and their cost.
4. Evaluating quality of dishes and comparing fresh, part-prepared and convenient
5. Items.
6. Adjusting recipes.
7. Wastage, quality, alteration of nutrients and implications to food costing.
8. Different menu.
9. Cooking and presentation.
10. Leftovers.
11. Flambe dishes.

### Readings and Resources

#### Required Textbook

- Ceserani and Kinton, Practical Cookery, 7th edition, Hodder & Stoughton, ISBN 0-340-52683-1

#### Recommended Reading

- Ceserani and Kinton, The Theory of Catering, 7th edition, Hodder & Stoughton, ISBN 0-340-52303-6.