

Global Learning Semesters

Course Syllabus

Course: CATR-213 Nouvelle Cuisine

Department: Hospitality and Tourism

Host Institution: Intercollege, Nicosia, Cyprus



Course Summary		
Course Code	Course Title	Recommended Credit Hours
CATR-213	Nouvelle Cuisine	1
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

Students learn about Nouvelle cuisine - different points of cooking and presenting dishes. Different kinds of menu with gourmet dishes.

Prerequisites

Sophomore Standing

Topic Areas

1. Introduction.
2. Ingredients.
3. Cooking methods.
4. Preparation, cooking and presentation of different dishes.
5. Preparation stock in Nouvelle cuisine.
6. Different Sauces in Nouvelle cuisine.
7. Presentation of different menu.

Readings and Resources

Required Textbook

- Lecturer's Notes.
- Gastronomy, My Basic Cookery, The Process Approach, Nico Ladenis, ISBN 85223-682-Y.
- Danier R Stevenson, International Edition, Stanley Thomas Publishing Ltd. ISBN 0-7487-0421-3.

Recommended Reading

- Griffin, Management, 4th edition, Houghton Mifflin, ISBN 0-395-63007-X.
- John Fuller, Professional Kitchen Management, London, Batsford Academic and Educational LTP.
- Virtue's Catering and Hotel Keeping, London & Coulsdon.