

Global Learning Semesters

Course Syllabus

Course: CATR-217E Cyprus Cuisine

Department: Hospitality and Tourism

Host Institution: Intercollege, Nicosia, Cyprus



Course Summary		
Course Code	Course Title	Recommended Credit Hours
CATR-217E	Cyprus Cuisine	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 course focuses on Cyprus national cuisine: Cold and Hot dishes from Fish, Meat and Poultry, Vegetable meals and Cyprus sweets. Traditional terminology and dishes are covered

Prerequisites

Sophomore Standing

Topic Areas

1. Introduction.
2. Cold and Hot mezedhes.
3. Cyprus soups.
4. Pasta dishes.
5. Pilafs.
6. Fish, meat and poultry dishes.
7. Vegetable meals in Cyprus cooking.
8. Cyprus sweets.
9. Cooking and presentation menu of Cyprus Tavern a.

Readings and Resources

Required Textbook

- G. Davies, A Taste of Cyprus, a Seasonal Look at Cypriot Cooking.
- Lecturer's Notes

Recommended Reading

- Th. Ioannou, Tavern a Meze of Cyprus.
- S. Lennane, A Cyprus Cook's Calendar.
- M. Mourtzis, The Cypriots at Table.
- Sitas Kopiaste, Cyprus Food, Customs and traditions.