

Global Learning Semesters

Course Syllabus

Course: CATR-220 Buffet Catering

Department: Hospitality and Tourism

Host Institution: Intercollege, Nicosia, Cyprus



Course Summary		
Course Code	Course Title	Recommended Credit Hours
CATR-220	Buffet Catering	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

Students will learn about buffet presentation and service. Program of these lessons provides students with the opportunity to increase their cognitive, critical thinking and practical application skills. Cooking, decoration and presentation of cocktail party.

Prerequisites

Sophomore Standing

Topic Areas

1. Introduction.
2. Catalogue of meals and sweets.
3. Different kinds of buffet and points for decoration.
4. Preparation and presentation cold dishes, showpieces, creative garnishing.
5. Preparation and presentation hot dishes for Buffet.
6. Carving Buffet.
7. Barbecue Buffet.
8. Cocktail party.
9. Hygiene regulations.

Readings and Resources

Required Textbook

- Ceserani and Kinton, Practical Cookery, 7th Edition, Hodder & Stoughton ISBN 0-340-52683-1.
- Lecturer's Note.

Recommended Reading

- Basic Cookery, The Process Approach, Daniel R Stevenson, International Edition, Stanley Thomas (Publishers) Ltd., ISBN 0-7487-0421-3.
- Classical Food Preparation and Presentation, WKH Bode, Md Leto, Batsford Academie and Educational London ISBN 07134-4348-0.