

# Global Learning Semesters

## Course Syllabus

Course: CATR-222 Menu A La Carte

Department: Hospitality and Tourism

Host Institution: Intercollege, Nicosia, Cyprus



Course Summary		
Course Code	Course Title	Recommended Credit Hours
CATR-222	Menu A La Carte	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

Different kinds of Menu a la Carte. Points to consider: Menu practice and preparation, cooking, decorating, serving dishes from Menus a la Carte including Flambé dishes. The ability to organize an assigned station based on fundamental cooking will be stressed. Plate presentation.

### Prerequisites

Sophomore Standing

### Topic Areas

1. Introduction
2. Points to consider
3. Analysing
4. Appetisers
5. Soups
6. Eggs and Fazinaceous dishes
7. Fish
8. Entrees
9. Grill dishes
10. Sweets
11. Flambe dishes

### Readings and Resources

#### Required Textbook

- Lecturer's Notes.
- Food and Beverage Service, Dennis Lillicrap, John Cousins, 3rd Edition, 1990, Hodder & Stoughton, ISBN 0-340-5-514-1.