

Global Learning Semesters

Course Syllabus

Course: CATR-224 Advanced Buffet Catering

Department: Hospitality and Tourism

Host Institution: Intercollege, Nicosia, Cyprus



Course Summary		
Course Code	Course Title	Recommended Credit Hours
CATR-224	Advanced Buffet Catering	4
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 professional caterer must be capable in many areas: in addition to being a qualified chef, the caterer must be a good businessman. Students will be able to list and prepare a wide variety of foods, demonstrate as well as present a high degree of artistic ability. Students will develop their skills and will learn new techniques and methods of preparing cold dishes, improve on various decorating techniques, cutting techniques, for fish, meat and poultry.

Prerequisites

Sophomore Standing

Topic Areas

1. Buffet reception.
2. Different menu for Advanced Buffet.
3. Chow pieces.
4. Art of vegetable garnish.
5. Ice carving.
6. Food costing and controlling.
7. Advance preparation.
8. Presentation of buffet menu from students.
9. Poultry and Game preparation.
10. Different methods and techniques for preparing cold dishes:
 - Vegetables cold dishes
 - Meat cold dishes
 - Poultry cold dishes
 - Fish and Shellfish cold dishes
11. Hygiene storing.
12. Meat preparation.
13. Portion control.
14. Preventing of waste.

Readings and Resources

Required Textbook

- Lecturer's Notes

Recommended Reading

- Ceserani and Kinton, Practical Cookery, 7th edition, Hodder & Stoughton, ISBN: 0-340-52683-1.
- Basic Cookery, The Process Approach, Daniel R Stevenson, International Edition, Stanley Thomas (Publishers) Ltd., ISBN 0-7487-0421-3.
- Denis Ruffel, The Professional Caterer Series, ISBN 2-86871-017-4.