

Global Learning Semesters

Course Syllabus

Course: CATR-240E Menu Planning

Department: Hospitality and Tourism

Host Institution: Intercollege, Nicosia, Cyprus



Course Summary		
Course Code	Course Title	Recommended Credit Hours
CATR-240E	Menu Planning	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 aims is to give students the opportunity to apply classroom theories to practical issues in planning, preparation and service, producing a variety of menus using the methods of cookery in all kinds of establishments. Basic cooking competency is reinforced and new skills specific to menu a la carte preparation and presentation are taught. Using a computer in menu planning that includes culinary balance, seasonality, profitability and merchandising.

Prerequisites

Sophomore Standing

Topic Areas

1. Planning consideration.
2. Selection of ingredients and their cost.
3. Portion control.
4. Standardized recipes.
5. Different menu types.
6. Cooking and presentation.
7. Leftovers, wastage.
8. Menu items mix.
9. Nutritional balance.
10. Seasonality of ingredients.
11. Menu layout.
12. Merchandising.
13. Menu pricing.

Readings and Resources

Required Textbook

- McVety & Ware, Fundamentals of Menu Planning.
- J. Kivela, Menu Planning for the Hospitality Industry.
- Lecturer's notes.

Recommended Reading

- The New Professional Chef. The Culinary Institute of America (ISBN 0-471-28679-6).
- D.R.Stevenson, Basic Cookery: The Process Approach, International Edition, Stanley Thomas Ltd, (ISBN 0-7487-0421-3).
- Ceserani and Kinton, Fosket, The Theory of Catering, 8th Edition, (ISBN 0-340-630-74-4).
- Ceserani, Kinton, Foskett, Practical Cookery, 9th Edition, Hodder & Stoughton, (ISBN 0-340-74-941-5).