

Global Learning Semesters

Course Syllabus

Course: CATR-293E Practicum II

Department: Hospitality and Tourism

Host Institution: Intercollege, Nicosia, Cyprus



Course Summary		
Course Code	Course Title	Recommended Credit Hours
CATR-293E	Practicum II	640 hours/2 credits
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 provides practical work experience in industry, providing the required personal skills, and reflecting the theories of organization and supervision. Employment fields: Still kitchen, Hot kitchen (Soups, Vegetables, Farinaceous), Cold kitchen, Butchery, Pastry, General Kitchen duties.

Prerequisites

Sophomore Standing

Topic Areas

- Still room - preparing beverages, breakfast dishes, Buffet breakfast, snacks (2 weeks).
- Hot kitchen - preparing, cooking and serving various types of soups, different sauces, garnishes, egg dishes, pasta, advanced meat and poultry dishes, Table d' hote menu, "a la carte", Nouvelle cuisine. (2 + 3 weeks).
- Cold kitchen - preparing and presentation of different dishes for buffet and other cold preparation, cold sauces, garnishing. (2 weeks).
- Butchery - professional skills in cutting meats and poultry, proper use. (2 weeks).
- Pastry - all kinds of sweets and cakes, skills in decoration methods. (2 weeks).

The hotel practicum lecturer is responsible for visiting students during the student's employment for evaluation with on-site supervisor