

Global Learning Semesters

Course Syllabus

Course: CATR-306E Advanced Cookery

Department: Hospitality and Tourism

Host Institution: Intercollege, Nicosia, Cyprus



| Course Summary | | |
|-------------------------|------------------|--------------------------|
| Course Code | Course Title | Recommended Credit Hours |
| CATR-306E | Advanced Cookery | 3 |
| Semester Offered | Contact Hours | Prerequisites |
| Please contact us | 42-45 | Junior Standing |
| Department | Level of Course | Language of Instruction |
| Hospitality and Tourism | Upper Division | English |

Course Description

Buffet presentation and service skills and competencies will be developed, as well as a high degree of artistic ability and imagination in designing a buffet. The ability to prepare a wide variety of foods, utilizing cognitive, critical thinking and practical appreciation skills will be further developed.

Prerequisites

Junior Standing

Topic Areas

1. Introduction.
2. Preparation and presentation of hot & cold buffet dishes for:
 - a. Cocktail buffet
 - b. Carving buffet
 - c. Barbecue buffet
 - d. Advanced buffet
3. Show-pieces; creative garnishing.
4. Vegetable carving.
5. Ice carving.
6. Buffet presentation skills.
7. Food costing & controlling.

Readings and Resources

Required Textbook

- Ceserani and Kinton, Advanced Practical Cookery, 2nd Edition, Hodder & Stoughton.
- Lecturer's Notes.

Recommended Reading

- D. R. Stevenson, Basic Cookery; The Process Approach, International Edition, Stanley Thomas Ltd., (ISBN 0-7487-0421-3).
- Denis Ruffle, The Professional Caterer Series, (ISBN 2-86871-017-4).

- Myleto & Rhode, The Larder Chef Food Preparation and Presentation 3rd Ed. (ISBN 0-706-0943-5).
- C. Schmedes, The Book of Garnishing (ISBN 1-85501-625).
- J. Fuller and E. Renold, The Chef's Compendium of Professional Recipes (ISBN 0-7506-0490-5).
- Culinary Institute of America, The Professional Chef.