

Global Learning Semesters

Course Syllabus

Course: CUL-103 The Art of Gastronomy

Department: Hospitality and Tourism

Host Institution: Intercollege, Nicosia, Cyprus



Course Summary		
Course Code	Course Title	Recommended Credit Hours
CUL-103	The Art of Gastronomy	2
Semester Offered	Contact Hours	Prerequisites
Please contact us	42-45	None
Department	Level of Course	Language of Instruction
Hospitality and Tourism	Lower Division	English

Course Description

The course provides an introduction to the historical progression leading to modern cookery and discusses the organization of the classical and modern kitchen. The theory of preparation and delivery of fine dining is covered. Basic culinary terminology is also covered. The status of the profession is highlighted.

Prerequisites

None

Topic Areas

1. Historical and cultural developments
2. Food production and service
3. Methods and procedures in hospitality operations
4. Fine dining and Gourmet food
5. Culinary terminology
6. Organization of classic and modern kitchen
7. The importance of proper food presentation
8. The range of gastronomic ingredients
9. The role and status of the profession

Readings and Resources

Required Textbook

- Chesser, J., The Art and Science of Culinary Preparation 0-9631023-1-1
- Saulnier, L., Le Repertoire de la Cuisine

Recommended Reading

- Bickel, W., Hering's Dictionary of Classical and Modern Cookery
- Arnolt, M., Gastronomy – The Anthropology of Food Habits.