

Course Title	Meat, Fish, Poultry & Butchery Preparation				
Course Code	TCUA-200				
Course Type	This course serves as both Elective and Requirement, according to the program.				
	Culinary Diploma/Higher Diploma		Requirement		
	All Programs		General Elective		
Level	Diploma (Short Cycle)				
Year / Semester	Year 2, A' Semester				
Teacher's Name	Marinos Kyriakou				
ECTS	5	Lectures / week		Laboratories / week	4
Course Purpose and Objectives	This course serves as a basis for learning more advanced food preparation techniques. The student learns the science of scratch cookery through small batch assignments. Areas of study include meats, poultry, game, shellfish, and fish. Extensive practice is provided for preparation, presentation and garnishing of food. Students will be able to understand the quality points of choosing fish and poultry and be able to identify the hygienic methods of receiving and storage of meat, fish, poultry and game based on HACCP rules.				
Learning Outcomes	<p>Upon completion of this course students will be able to:</p> <ol style="list-style-type: none"> 1. Identify market forms, characteristics, and quality indicators of poultry, seafood, beef, veal, pork and lamb. 2. Define and identify a variety of beef, veal, pork and lamb, standards of quality and recognize cooking characteristics, cuts and cooking methods. 3. Distinguish the variety of poultry and game standards of quality and recognize their cooking characteristics, cuts and cooking methods. 4. Distinguish a variety of seafood and fishes, standards of quality and recognize cooking characteristics and cooking methods for seafood and fishes 5. Identify the different parts and cuttings of lamb, pork, beef, poultry, game and their best cooking method preparations. 6. Estimate the right portion sizes and conform to HACCP rules. 				
Prerequisites	TCUA – 100 Introduction to Gastronomy & Culinary Theory			Required	

Course Content	<ol style="list-style-type: none"> 1. Poultry cookery preparation using a variety of cookery methods: baking, roasting, broiling, stewing, sautéing, deep-fry, poach, steam and grill. Handling and storing a variety of poultry products using HACCP methods. 2. Preparing beef, veal, lamb, beef 3. Principles of meat cookery. Meat cookery. 4. Cookery methods: baking, roasting, broiling, stewing, sautéing, deep-fry, poach, steam, and grill. 5. Handling and storing a variety of poultry products using HACCP methods. 6. Perform yield tests on a variety of meats, 7. Shellfish. Preparing a variety of shellfish by broiling, sautéing, steaming, roasting, deep frying, baking and boiling. 8. Methods of handling fresh fish and storage. 9. Fish preparation by broiling, grilling, sautéing, poaching, baking, and deep- frying. 10. Prepare a variety of game such as pheasant, pigeon, quail and rabbit. 11. International flavour profiles.
Teaching Methodology	The course is delivered through lectures, demonstrations, and kitchen practice.
Mode of delivery	Face to face.
Bibliography	Required
	<ol style="list-style-type: none"> 1. The Culinary Institute of America, Garde Manger: The Art and Craft of the Cold Kitchen, 3rd ed., John Wiley & Son, 2009. 2. Kitchen, L., <i>The Butcher</i>, Murdoch Books, 2008.
	Recommended
<ol style="list-style-type: none"> 1. Foskett, D., Campbell, J., Ceserani V., Paskins P., Practical Cookery: Foundation Student Book Level 1, Hodder education, 2009. 2. Ceserani, Victor, Foskett David, Campbell John, Practical Cookery, 11th ed., Oxford University Press, 2008. 3. Labensky S. and Hause A., On-cooking, 4th ed., Upper Saddle River, New Jersey, 2006. 4. Johnson & Wales University, Culinary Fundamentals, Kendall/Hunt, 2003. 5. Practical Cookery, 12th ed., John Campbell, David Foskett, 2012 	

Assessment	The following assessment methods are employed to assess this course: <table border="1" data-bbox="517 255 1369 512"><tr><td data-bbox="517 255 943 322">30 – 50 %</td><td data-bbox="943 255 1369 322">Final Exam</td></tr><tr><td data-bbox="517 322 943 389">20 – 40 %</td><td data-bbox="943 322 1369 389">Mid –Term / Tests / Quizzes</td></tr><tr><td data-bbox="517 389 943 456">10 – 30 %</td><td data-bbox="943 389 1369 456">Assignments / Projects</td></tr><tr><td data-bbox="517 456 943 512">0 – 10 %</td><td data-bbox="943 456 1369 512">Class Attendance & Participation</td></tr></table>	30 – 50 %	Final Exam	20 – 40 %	Mid –Term / Tests / Quizzes	10 – 30 %	Assignments / Projects	0 – 10 %	Class Attendance & Participation
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Language	English								