

Culinary Theory & Practice II

Course Title	Culinary Theory & Practice II				
Course Code	THOM – 200				
Course Type	This course serves as both Elective and Requirement, according to the program.				
	Hospitality Diploma/Bachelor		Requirement		
	All Programs		General Elective		
Level	Bachelor (1 st Cycle)				
Year / Semester	Year 2, A' Semester				
Teacher's Name	Marinos Kyriakou				
ECTS	6	Lectures / week		Laboratories / week	3
Course Purpose and Objectives	Students will develop the ability to recognize properly prepared foods through preparing, tasting and evaluating foods. They will also plan and produce menus and develop recipes.				
Learning Outcomes	<p>Upon completion of this course students will be able to:</p> <ol style="list-style-type: none"> 1. Understand the underpinning theory of food production and food presentation. 2. Identify and apply the mechanisms and approaches used in food production. 3. Critically evaluate the applications, principles and practices used in food production and beverage service. 4. Demonstrate the ability to prepare food and beverages. 5. Inspect and apply the planning process of menus and production of food. 				
Prerequisites	THOM – 102 Culinary Theory & Practice I	Required			

Course Content	<p>Course related to food preparation and service theory. Comprising demonstrations of practical aspects of food handling with practice of some fundamental skills required in food preparation and service.</p> <p>Preparation of:</p> <ol style="list-style-type: none"> 1. Beverages 2. Fish 3. Dry goods 4. Fruits and Vegetables 5. Poultry 6. Meat 7. Bakery 8. Pastry 								
Teaching Methodology	The course is delivered through lectures, demonstrations, lab presentations, practical lab exercises, discussions and guest speakers.								
Mode of delivery	Face to face.								
Bibliography	Required								
	<ol style="list-style-type: none"> 1. The Culinary Institute of America (2008). <i>Professional Chef</i> (8th ed.). John Wiley & Sons. 								
	Recommended								
	<ol style="list-style-type: none"> 1. Foskett, D., Campbell, J., Ceserani V., Paskins P.,(2009), <i>Practical Cookery: Foundation Student Book</i> ,Level Hodder Education. 2. Ceserani, V.,Foskett D., Campbell, J.(2008), <i>Practical Cookery</i>, (11th ed.), Oxford University Press. 3. Labensky S. and Hause A.,(2009), <i>On-cooking</i>, (4th ed.), Upper Saddle River, New Jersey. 4. Kinton, R., Ceserani, V.,(2007), <i>The Theory of Catering</i>, (11th ed.), Trans-Atlantic Publications. 								
Assessment	<p>The following assessment methods are employed to assess this course:</p> <table border="1" data-bbox="549 1608 1401 1865"> <tr> <td>30 – 50 %</td> <td>Final Exam</td> </tr> <tr> <td>20 – 40 %</td> <td>Mid –Term / Tests / Quizzes</td> </tr> <tr> <td>10 – 30 %</td> <td>Assignments / Projects</td> </tr> <tr> <td>0 – 10 %</td> <td>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								