

Course Title	Fundamentals of Food Production								
Course Code	TCUA-102								
Course Type	This course serves as both Elective and Requirement, according to the program. <div><table><tr><td>Culinary Diploma</td><td>Requirement</td></tr><tr><td>All Programs</td><td>General Elective</td></tr></table></div>					Culinary Diploma	Requirement	All Programs	General Elective
Culinary Diploma	Requirement								
All Programs	General Elective								
Level	Diploma (Short Cycle)								
Year / Semester	Year 1, B' Semester								
Teacher's Name	Demetris Kashouris								
ECTS	5	Lectures / week		Laboratories / week	4				
Course Purpose and Objectives	This module is the basis for learning food preparation techniques. The course widens the horizon of students to the theoretical and practical aspects of food preparation, providing them the excessive theoretical information and practical familiarity to basic cooking preparations. Students will develop basic skills and become familiar with major cooking techniques. Students will also learn to follow cooking recipes and identify the basic factors influencing the quality of culinary ingredients. Additionally, the course will help students to develop a professional attitude and appearance and to behave in a professional manner with the acquired professional skills.								

Learning Outcomes	<p>Upon completion of this course students will be able to:</p> <ol style="list-style-type: none"> 1. Identify all the cooking methods and techniques. 2. Understand the dangers in the kitchen environment and learn how to prevent them. 3. Explain the significance of the use of stocks, soups, sauces, gravies, and thickening agents in production areas of food service operations. 4. Apply food preparation principles to flavor, texture, color and presentation. 5. Develop professional responsibility by recognizing and practicing common sanitary procedures needed to prevent food borne illness. 6. Distinguish the tools, equipment and layout of the kitchen laboratory and efficient ways to organize work to be done. 		
Prerequisites	TCUA – 100 Introduction to Gastronomy & Culinary Theory	Required	
Course Content	<ol style="list-style-type: none"> 1. Professionalism, food safety, sanitation & hygiene, use of tools and equipment, knife skills 2. Principles of cooking, cooking methods and techniques (meat, poultry, fish, starches and vegetable) 3. Stocks (white & brown) – derivatives, leading and derivative sauces 4. Hot sauces and cold sauces, definitions, classifications, possible menu suggestions, gravies 5. Soups, classifications and possible menu suggestions, thickening agents 6. Egg cooking 7. Maintaining sanitary conditions, standards in personal grooming and hygiene 8. Food contamination: types, causes and prevention, procedures for sanitizing/storing work Areas/equipment 9. Safe use of chemicals, sanitizers and cleaning agents, safe food handling 10. Hazard Analysis Critical Control Point (HACCP) 11. Sanitation/receiving, storage, production, service, clean-up 12. Preventing food-borne illnesses 		
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. Practical Cookery, 14th ed. John Campbell, David Foscett, 2019 2. On Cooking: A Textbook of Culinary Fundamentals (6th Edition), 2018. 								
	Recommended								
	<ol style="list-style-type: none"> 1. John Willey & Sons, The Culinary Institute of America, Professional Chef, 9th ed., 2011. 2. The Culinary Institute of America, Baking and Pastry: Mastering the Art and Craft, 3rd ed., John Willey & Sons, 2016. 								
Assessment	<p>The following assessment methods are employed to assess this course:</p> <table> <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								