

Course Title	Ethnic Cuisine								
Course Code	TCUA-204								
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 2, A' Semester								
Teacher's Name	Fotis Andreou								
ECTS	6	Lectures / week		Laboratories / week	5				
Course Purpose and Objectives	This course covers Ethnic Cuisine and exposes the student to culture, history, diversity in foods, and flavour profiles from around the world.								
Learning Outcomes	Upon completion of this course students will be able to: <div><div>1.</div><div>Understand the influences and the cultural history on the foods and cuisine of the various countries.</div><div>2.</div><div>Identify factors that influence eating patterns in a country.</div><div>3.</div><div>Locate foods that are made in various parts of the world and differentiate among the varying cuisines of the world.</div><div>4.</div><div>Demonstrate the various methods of cooking in the ethnic cuisine.</div><div>5.</div><div>Plan and prepare meals from the Ethnic Cuisine, using various methods of cooking.</div></div>								
Prerequisites	TCUA – 100 Introduction to Gastronomy & Culinary Theory			Required	N/A				

Course Content	<ol style="list-style-type: none"> 1. Buffet and plated food preparations from Africa, Asia, American Cuisine Appetizers, main courses and desserts and buffet preparations, Unique cooking methods and utensils, different spices and herbs that are recognized as the major representative of each country's cuisine. Prepare buffet displays covering food and pastry items. 2. The Importance of food and food culture. Using dietary guidelines when planning. 3. Preparing foods, menu applications, quantity food techniques, safety regulations and emergency. 4. Food and production, food and bakery, ingredients. Identifying and categorizing ingredients 5. Standards and procedures of measuring and weighing. Standard recipe procedures. Using correct techniques to produce consistent products and to adjust recipes. Cost effective food production. 6. Preparing a variety of food items (pasta, fruit, vegetables, dairy-based products, soups, salads, meat, poultry, seafood, sandwiches, beverages)
Teaching Methodology	The course is delivered through lectures, demonstrations, guest speakers 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 Foskett, 2019 2. On Cooking: A Textbook of Culinary Fundamentals (6th Edition), 2018. 3. Professional Cooking, 9th Edition, Wayne Gisslen, 2019.
	Recommended
	<ol style="list-style-type: none"> 1. The Culinary Institute of America, Baking and Pastry: Mastering the Art and Craft, 3rd ed., John Wiley & Sons, 2016. 2. John Wiley & Sons, The Culinary Institute of America, Professional Chef, 9th ed., 2011.

Assessment	<p>The following assessment methods are employed to assess this course:</p> <table border="1" data-bbox="418 436 1270 705"> <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	<p>English</p>								