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| Course Title | Basic Cookery I | | | | | | |
| Course Code | CCUL-130 | | | | | | |
| Course Type | Required | | | | | | |
| Level | Diploma | | | | | | |
| Year/ Semester of Study | 1st Year/2nd Semester | | | | | | |
| Lecturer’s Name | Mr. Tryfonas Panayiotou | | | | | | |
| ECTS | 6 | Lectures/Week | | 1 hour per week | Laboratories/ Week | | 2 hours per week |
| Course Aim | Basic Cooking begins with the fundamentals and principles of the art of cooking and the science of baking. It includes management and production skills and techniques. This course is offered as a laboratory-based course. | | | | | | |
| Learning Outcomes | By the end of the course, students are expected to:   * Determine the different positions and function of kitchen production. * Identify and apply various cooking techniques. * Prepare, clarify and utilize basic stocks, sauces, soups & thickeners. * Maintain safety and hygiene * Identify & properly select grains, cereals, pastas & rice then cook dishes utilizing these. | | | | | | |
| Prerequisites | NONE | | Corequisites | | | NONE | |
| Course Content | • Basics of Cooking like various vegetables, fruits, pulses & grains and flours • Tools, Equipment and Appliances to be used to cook • Preparing Ingredients and various methods to cook different dishes • Storing and Preserving Food after Cooking • Tracking eating habits of elderly person and support them in eating the foodCold sauces and marinades.Savory pastries, salads and vegetablesCheese and eggsPlain salads  * Meats and poultry | | | | | | |
| Lecturing Methodology | The course is delivered through lectures, discussion, assignments, presentations, case studies and laboratory applications. | | | | | | |
| Bibliograaphy | **Required:**  Johnson & Wales University. Culinary Essentials. New York, New York, 2002. National Restaurant Association. ServSafe Mangers, 6th Edition. Chicago, Illinois, 2012. Reference book:  **Recommended:**  Labensky, Sandra Labensky and Alan Hauser. On Cooking, Third Edition. Upper Saddle River, NJ: Prentice Hall, | | | | | | |
| Assessment Policy | |  |  | | --- | --- | | 50 % | Final Exam (Lab Exam) | | 30 % | Mid –Term (Lab Exam) | | 10 % | Laboratory Participation | | 10 % | Class Attendance & Participation | | | | | | | |
| Language | ENGLISH | | | | | | |