

Course Title	Essentials of Culinary Arts				
Course Code	HTM105				
Course Type	Compulsory				
Level	Bachelor (1 <sup>st</sup> Cycle)				
Year / Semester	1 <sup>st</sup> Year/1 <sup>st</sup> Semester				
Instructor's Name	TBA				
ECTS	6	Lectures / week	3 Hours/ 8 weeks	Laboratories / week	3 Hours/ 6 weeks
Course Purpose and Objectives	<p>The main objective of the course is to familiarize students through all the methods of work used in various departments of a Hotel or Restaurant Kitchen. In addition, the course aims to make the student understand the importance of cooperation between departments in the kitchen as well as the importance of taking up initiative and being a responsible employee. The components, which make up this course, will give the students basic kitchen knowledge that is necessary to every hotel manager. Real-life case studies on Hospitality and Tourism are presented to serve as an example on how to bridge the gap between industry and academia.</p>				
Learning Outcomes	<p>Upon successful completion of this course students should be able to:</p> <ul style="list-style-type: none"> <li>• Demonstrate the importance of the food service industry.</li> <li>• Identify the correct use of the standard cooking equipment, knives, hand tools and small equipment with safety and demonstrate the cooking methods and ways to present food, judge and adjust flavours.</li> <li>• Describe the importance of planning and organizing food production and explain the use of the knife to produce basic cuts and shapes.</li> <li>• Describe the importance and procedure of the white, brown, fish and vegetable stocks and the use of bouget garni, sachet, mirepoix.</li> <li>• Describe the classification and procedure on making clear, thick, specialty and national soups like: consomme, clear vegetable, cream, puree, bisques and chowders.</li> <li>• Examine and practice the general rules for cooking vegetables and the factors that influence the texture, flavour, colour and nutritional changes for vegetable dishes and salads.</li> <li>• Analyze the structure of meat, game, chicken, fish and shellfish and the grading of meat the freshness of fish, handling and storage.</li> <li>• Demonstrate the different cooking methods on cooking potatoes and the characteristics, types and shapes of rice and pasta.</li> </ul>				

Prerequisites	None	Co-requisites	None
Course Content	<ul style="list-style-type: none"> <li>• The Food Service Industry</li> <li>• Sanitation and Safety in the Kitchen</li> <li>• Identification of Tools and Equipment</li> <li>• Culinary Terms</li> <li>• Basic Cooking Principles</li> <li>• The Use of Standard Recipe on a Menu</li> <li>• Mice en Place</li> <li>• Preparation of Stocks, Sauces and Soups</li> <li>• Cooking Meats, Game and Poultry</li> <li>• Cooking Fish and Shellfish</li> <li>• Cooking Vegetables, Potatoes and Starches</li> <li>• Preparation and Service of Hors' oeuvres</li> <li>• Salads and Dressings</li> <li>• Food Presentation and Service</li> <li>• Basic Bake Shop and Pastries</li> </ul>		
Teaching Methodology	Face-to-Face		
Bibliography	<p>Gisslen, W.: PROFESSIONAL COOKING, Latest Edition, New York: Wiley.</p> <p>Gleason, J.: Introduction to Culinary Arts, Latest Edition, Kindle Edition.</p> <p>Labensky, S.R. and Martel, P.A.: On Cooking: A Textbook for Culinary Fundamentals, Latest Global Edition, Kindle Edition.</p> <p>Gibson, M.: Food Science and the Culinary Arts, Latest Edition, Kindle Edition.</p>		
Assessment	Examinations	60%	
	Lab Performance/Assessment	20%	
	Assignments	10%	
	Class Participation and Attendance	10%	
	Total	100%	
Language	English		