

Course Title	Kitchen Practice II				
Course Code	ICUL-122E				
Course Type	Compulsory				
Level	1 <sup>st</sup> Cycle				
Year / Semester	First/Spring				
Teacher's Name					
ECTS	3	Lectures / week	0	Laboratories / week	6
Course Purpose and Objectives	<p>The objectives of the course focus on the effort of introducing the students in the principles and procedures of products' preparation, through demonstrations and practical courses. The course covers food preparation, production, dishes' presentation, and the principles of team work in a productive manner. The specific reference will be done on basic kinds and products. The instructor will guide the students to work in a teamwork effectiveness spirit, after they apply the instructions given for the standard recipes. Moreover, through time they will develop their bibliography studies, creativity, and imagination to improve themselves and become more skilful. Furthermore, the students will continue, through lab activities, to follow the original standardized recipes and the continuous standard quality of the food they will be called to prepare, during their practical course.</p>				
Learning Outcomes	<p>After completion of the course students are expected to be able to:</p> <ul style="list-style-type: none"> <li>• Know practical preparations from different categories of products.</li> <li>• Execute fish, shellfish, meat, poultry, and game recipes.</li> <li>• Create different salads along with their dressings.</li> <li>• Have knowledge on issues concerning the modules taught and therefore, be able to complete their projects on topics they have been practiced into and studied.</li> <li>• Handle raw materials, concerning their preparation and preservation.</li> <li>• Develop and create recipes with the relevant/appropriate ingredients and the proper cooking methods.</li> </ul>				
Prerequisites	ICUL-101E, 121E	Required	ICUL-102E		

Course Content	<p>Introduction, types, methods' demonstration and preparation, ingredients, presentation, storing and handling the following kinds of food:</p> <ul style="list-style-type: none"> <li>• Fish and shellfish</li> <li>• Meat and game</li> <li>• Poultry</li> <li>• Appetizers and salads</li> <li>• Fast food dishes</li> </ul>														
	<ul style="list-style-type: none"> <li>• Terminology of each unit</li> </ul>														
Teaching Methodology	Labs, Demonstrations and Explanations.														
Bibliography	<p>Required:</p> <ul style="list-style-type: none"> <li>• <i>"The Professional Chef". The Culinary Institute of America'. John Wiley &amp; Sons, Latest Edition.</i></li> <li>• Lecturer's Notes</li> </ul> <p>Suggested:</p> <ul style="list-style-type: none"> <li>• Daniel R. Stevenson. <i>'Basic Cookery. The Process Approach, International Edition'</i>. Stanley Thomas Ltd</li> <li>• Ceserani, Kinton, Foskett. Hodder &amp; Stoughton. <i>"Practical cookery"</i> (Latest Edition).</li> <li>• Jenni Wright &amp; Eric Treuille <i>'Integrated Cooking Techniques'</i>. Le Cordon Bleu (Latest Edition).</li> </ul>														
Assessment	<ul style="list-style-type: none"> <li>• Class Participation</li> <li>• Tests</li> <li>• Assignments</li> <li>• Lab work and presentation - personal hygiene and hygiene and safety</li> <li>• Food Presentation</li> <li>• Taste</li> </ul> <p>Grading Policy</p> <table border="1" data-bbox="500 1570 1179 1850"> <tr> <td>Final Examinations</td> <td>30 – 50%</td> </tr> <tr> <td>Class Tests</td> <td>15 – 30% each</td> </tr> <tr> <td>Term paper or Projects</td> <td>15 – 30%</td> </tr> <tr> <td>Mid-Term</td> <td>30 – 40%</td> </tr> <tr> <td>Homework</td> <td>0 – 20%</td> </tr> <tr> <td>Quizzes</td> <td>0 – 10%</td> </tr> <tr> <td>Class Attendance &amp; Participation</td> <td>0 – 10%</td> </tr> </table>	Final Examinations	30 – 50%	Class Tests	15 – 30% each	Term paper or Projects	15 – 30%	Mid-Term	30 – 40%	Homework	0 – 20%	Quizzes	0 – 10%	Class Attendance & Participation	0 – 10%
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# INTERCOLLEGE

Language

English