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|-------------------------------|--|-----------------|------|---------------------|----|
| Course Title                  | Internship I   |                 |      |                     |    |
| Course Code                   | ICUL-190E  |                 |      |                     |    |
| Course Type                   | Compulsory   |                 |      |                     |    |
| Level                         | 1 <sup>st</sup> Cycle  |                 |      |                     |    |
| Year / Semester               | First/Summer   |                 |      |                     |    |
| Teacher's Name                |  |                 |      |                     |    |
| ECTS                          | 2  | Lectures / week | 0    | Laboratories / week | 16 |
| Course Purpose and Objectives | <p>Internship in the culinary industry aims to give students the opportunity to apply the theories of class on practical issues concerning the catering industry, in the kitchen's procedures as follows: Still room, Entremetier: Soups/vegetables, Butcher's shop: meat/fish, Garde manger: Cold dishes, Saucier/Rotisseur/Poissonier, Warm Cuisine.</p> <p>Through the process of internship, students will work on real working conditions both in terms of the application of their theoretical and practical knowledge and in a cooperative level with experienced and inexperienced colleagues. The aim is also for the students to gain experiences that will help them continue in the next academic year and apply or crosscheck and share these experiences with each other and with their instructors.</p> |                 |      |                     |    |
| Learning Outcomes             | <p>After the completion of the course, students will be able to:</p> <ul style="list-style-type: none"> <li>• Closely know the actual practice of culinary arts profession.</li> <li>• Know the proper planning/programming and sequence of work.</li> <li>• Work in various posts in the company and consult their superiors for the production process.</li> <li>• Understand the requirements of the profession and put into practice the knowledge acquired during their second year of studying.</li> <li>• Personally, know industry professionals and gain new experiences or continue for a second consecutive year in the culinary business they worked the first year and gain even more knowledge, and efficiency.</li> </ul>   |                 |      |                     |    |
| Prerequisites                 | None   | Required        | None |                     |    |
| Course Content                | <ul style="list-style-type: none"> <li>• Still room-preparation of different beverages</li> <li>• Maintenance of equipment</li> <li>• Breakfast products, Snacks preparation (2 Weeks)</li> <li>• Cooking soups, vegetables, garnishes, eggs, pasta. Serving and maintenance (2 weeks)</li> </ul>  |                 |      |                     |    |

# INTERCOLLEGE

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|                      | <ul style="list-style-type: none"> <li>• Butchery: understanding the different kinds of meat and fish, cutting, filleting, processing, cleaning the areas of the butcher's shop, and equipment (2 weeks)</li> <li>• Cold dishes-preparation and presentation of salads, appetizers, cold dishes, cold sauces and storing. Maintenance and cleaning of equipment (2 weeks)</li> <li>• Hot cuisine- preparation, cooking and presentation of meat, and fish and poultry dishes, sauces. Conservation, maintenance, and cleaning of the service area (3 weeks)</li> <li>• Pastry - preparations (creams, sponge cakes, ice creams, tarts, fylo pastry etc.).</li> <li>• Lecturers of Culinary Art are responsible for supervising and evaluating the internship. The completion of the assessment booklet is each student's daily responsibility and one of his/her superior to sign it, writing his/her comments in. Moreover, the lecturer inspects the students regularly.</li> </ul> |
| Teaching Methodology | Supervision, demonstrations and practice in the working area  |
| Bibliography         | Required:<br>Bibliography of the program's courses<br>Suggested:<br>Bibliography of the program's courses   |
| Assessment           | Log Book/Training Booklet   |
| Language             | English   |