

Course Title	Menu Development and Execution				
Course Code	ICUL-230E				
Course Type	Compulsory				
Level	1 <sup>st</sup> Cycle				
Year / Semester	Second/Spring				
Teacher's Name					
ECTS	4	Lectures / week	0	Laboratories / week	4
Course Purpose and Objectives	<p>The course aims to give students sufficient theoretical knowledge and practical application to apply theories to the practical issues of planning, preparation and kitchen serving. The students will produce a variety of meal options using several cooking methods. The basic cooking ability is enhanced, and new food preparation and presentation skills are taught. It also aims to introduce students to the design process of different menus and their application by using the knowledge of costing.</p>				
Learning Outcomes	<p>Upon the completion of the course students will be able to:</p> <ul style="list-style-type: none"> <li>• Know the process of designing an à la carte and set menu.</li> <li>• Recognize the different types of menus.</li> <li>• Distinguish materials and raw materials depending on seasonality.</li> <li>• Handle raw materials in relation to the production and preservation.</li> <li>• Compose menus for dinner events.</li> <li>• Prepare cooking and pastry items and prepare meals kitchen service (preparation of dishes to be served to guests).</li> <li>• Prepare and cite different menus depending on the case.</li> <li>• Distinguish and understand the serving sequence.</li> </ul>				
Prerequisites	ICUL-101E, 121E, 103E, 102E, 122E, 114E, 117E, 218E, 190E	Required	None		
Course Content	<p><b><u>The importance of composing the menu and displaying the menu list - necessary compositional requirements</u></b></p> <ul style="list-style-type: none"> <li>- Sample menus</li> <li>- The menu list</li> <li>- Necessary conditions for the menu composition</li> <li>- Raw materials and seasonality</li> <li>- Costs</li> </ul> <p><b><u>Types of Food</u></b></p> <ul style="list-style-type: none"> <li>- General menu design guidelines</li> <li>- Special menu design directions</li> </ul>				

	<ul style="list-style-type: none"> <li>- Nutritional balance</li> </ul> <p><b><u>Menu design Procedures under Provisions</u></b></p> <ul style="list-style-type: none"> <li>- Breakfast or meals design</li> <li>- Naming of culinary arts products and what they mean</li> <li>- Cooking and presentation</li> <li>- Leftovers, waste</li> <li>- Menu and mixture of items</li> </ul> <p><b><u>Menu design Based on Time</u></b></p> <ul style="list-style-type: none"> <li>- Menu design for spring, summer, autumn and winter</li> <li>- Design of festive menus</li> </ul>								
<p>Teaching Methodology</p>	<p>Lectures, examples, amphitheatric demonstrations in modern labs, studies and presentations, videos and transparencies, as well as, in class work.</p>								
<p>Bibliography</p>	<p>Required:</p> <ul style="list-style-type: none"> <li>• McVety &amp; Ware, Fundamentals of Menu Planning. John Wiley &amp; Sons Inc, (last edition).</li> <li>• J. Kivela, Menu Planning for the Hospitality Industry. Hospitality Press, (last edition).</li> <li>• Lecturer’s manual and</li> </ul> <p>notes. Suggested:</p> <ul style="list-style-type: none"> <li>• McVety &amp; Ware, Fundamentals of Menu Planning. John Wiley &amp; Sons Inc,.</li> <li>• J. Kivela, Menu Planning for the Hospitality Industry. Hospitality Press,</li> <li>• The New Professional Chef. The Culinary Institute of America</li> <li>• D.R.Stevenson, Basic Cookery: The Process Approach, International Edition, Stanley Thomas Ltd.</li> <li>• Ceserani and Kinton, Fosket The Theory of Catering</li> <li>• Ceserani, Kinton, Foskett Practical Cookery</li> </ul>								
<p>Assessment</p>	<ul style="list-style-type: none"> <li>• Class Participation</li> <li>• Quizzes</li> <li>• Assignments</li> <li>• Final Exam</li> </ul> <p>Grading Policy</p> <table border="1" data-bbox="491 1892 1182 2063"> <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> </table>	Final Examinations	30 – 50%	Class Tests	15 – 30% each	Term paper or Projects	15 – 30%	Mid-Term	30 – 40%
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# INTERCOLLEGE

	<table border="1"><tbody><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></tbody></table>	Homework	0 – 20%	Quizzes	0 – 10%	Class Attendance & Participation	0 – 10%
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Language	English						