

Course Title	Advanced Culinary Techniques & Fine Dining				
Course Code	ICUL-342E				
Type of Course	Required				
Level	1 <sup>st</sup> Cycle				
Year / Semester of study	Third / Spring				
Lecturer's Name					
ECTS	4	Lectures / week	0	Laboratories / week	6
Course Objectives	<p>The aim of the course is to give the students the right foundation to design in the future upgraded "a la carte" and "gourmet" menus. Also the aim of the course is to integrate students into new and more sophisticated and advance cooking methods and techniques (SOUS VIDE), new blends of kitchens and flavours (Fusion) and the Molecular Kitchen. This will be achieved through studies, presentations, practices and analysis of the general functionalities of a food business to be able to compose and execute such menus in a professional and even manner.</p> <p>Also, emphasis is placed on the correct design and costing of the dishes related to the above cuisines, advance cooking techniques and practical applications in real working conditions. Therefore, the result will be more effective. A prerequisite for success is the combination of demonstration of practical aspects with practice in preparing and baking food.</p>				
Learning Outcomes	<p>Upon completion of the course, students are expected to:</p> <ul style="list-style-type: none"> <li>Understand the theoretical and practical knowledge in designing and costing an advance "a la carte", "gourmet" and fine dining menu.</li> <li>Create and execute fine dining menus.</li> <li>Presentation of gourmet and fine dining dishes.</li> <li>Operate and apply advance culinary techniques and sous vide.</li> <li>Create and mix cuisines (Fusion) for inventiveness of new flavours.</li> <li>Understand and apply molecular kitchen techniques.</li> <li>Prepare food with a high level of quality and craftsmanship, following hygiene rules and the right ways of presenting food, taking into account combinations of colour, flavour, temperature and baking gradient.</li> <li>Know a high-level presentation with separate and light sauces and delicious flavours (Nouvelle).</li> <li>Know the use of residues, food quality, nutrient differentiation and their interference in costing.</li> </ul>				

Pre-requisites	ICUL 101E, 102E, 103E, 122E, 128E, 190E, 204E, 207E, 290E	Co-requisites	None
Course Content	<p>Presentations</p> <ul style="list-style-type: none"> <li>• Modern a la carte.</li> <li>• Fine dining.</li> <li>• Degustation menu.</li> <li>• Verrines and finger food.</li> <li>• Fusion cuisine.</li> <li>• Molecular cuisine.</li> <li>• Nouvelle cuisine.</li> <li>• "Sous vide" cooking method.</li> <li>• Presentation of gourmet and fine dining dishes.</li> <li>• Composition of new recipes involving students' nationalities of materials and quotes. Talk-corrections.</li> <li>• Careful marketing planning for "a la carte" and "gourmet" menus, including advance techniques such as Molecular cuisine techniques, once they have gained theories and demonstrations.</li> <li>• Demonstration fine dining menu by the Instructor</li> <li>• Practical student assignment.</li> </ul> <p>Practical training</p> <p>The practical training will take place in a specially designed area in the laboratory where there will be a bakery and a bakery workshop and will complement the theoretical modules and demonstrations where necessary. In this program the main practical training will consist of the following:</p> <ul style="list-style-type: none"> <li>• Explanations and laboratory program analysis.</li> <li>• How do students work using new cooking methods.</li> <li>• Presentation by a trained Chef of sous vide machines and testing by students.</li> <li>• Setting up a menu based on the mixing of materials from different cuisines.</li> <li>• Practice students in groups.</li> <li>• Gourmet dishes with "nouvelle" character.</li> <li>• Preparing quotes with applications of their new learning skills and skills.</li> <li>• Control and evaluation.</li> </ul>		
Teaching Methodology	Examples, demonstrations, videos, workshops and techniques in laboratories.		
Bibliography	<p>Required:</p> <p>McVety, P. J. et al. (2009) Fundamentals of menu planning. 3rd ed. Hoboken, N.J: John Wiley &amp; Sons.</p> <ul style="list-style-type: none"> <li>• Kinton, R and Ceserani, V. The Theory of Catering, Hodder &amp; Stoughton (<i>Latest version</i>).</li> <li>• <i>Practical cookery</i> Ceserani, Kinton, Foskett. Hodder &amp; Stoughton.</li> </ul>		

	<p>Latest version)</p> <ul style="list-style-type: none"> <li>• The Professional Chef”, The Culinary Institute of America, John Wiley &amp; Sons; 10th Revised edition</li> <li>• Lecture’s notes.</li> </ul> <p>Suggested:</p> <p>Gourmet Today, Reichl, Ruth, Houghton Mifflin Harcourt, (<i>Latest version</i>).</p> <ul style="list-style-type: none"> <li>• The Gourmet Bachelor, Chad Carns, Carns Concepts; (<i>Latest version</i>).</li> <li>• Professional Cooking, Wayne Gisslen, John Wiley and Sons; (<i>Latest version</i>).</li> <li>• A la Carte, Maria Villegas (Author), Benjamin Villegas (Editor), Villegas Editores</li> <li>• Bocuse a La Carte, Paul Bocuse, Pantheon (<i>Latest version</i>).</li> </ul>														
<p>Evaluation</p>	<ul style="list-style-type: none"> <li>• Class Participation</li> <li>• Projects</li> <li>• Lab Assessment</li> <li>• Tests</li> <li>• Final Exam</li> </ul> <p>Grading Policy</p> <table border="1" data-bbox="493 1102 1182 1384"> <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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<p>Language</p>	<p>English</p>														