

Course Title	Cold Kitchen and Buffet Operation				
Course Code	ICUL-206				
Course Type	Required				
Level	1 st Cycle				
Year / Semester	Second/Spring				
Teacher's Name	Panayiotis Theodosiou				
ECTS	3	Lectures / week	0	Laboratories / week	13
Course Purpose and Objectives	<p>The course aims are to help students comprehend and categorize the quality, the efficiency and storage with testing procedures on cold preparations of cooked meat and terrines as well as their preparation processes. Students will be able to elegantly prepare and present artistic salads, canapés and other cold appetizers. They will recognize the critical points and working standards in the cold kitchen.</p> <p>Also, the presentation of different buffet types and serving skills and abilities will be developed, as well as a high degree of artistic ability and imagination in designing a buffet. The ability to prepare a wide variety of food, using cognitive, critical thinking and practical assessment skills will be further developed.</p>				
Learning Outcomes	<p>Upon the completion of the course students will be able to:</p> <ul style="list-style-type: none"> • Know the production procedures and serving a buffet. • Know all the kinds of buffets and their features. • Recognize the advantages and disadvantages of the production and serving of a buffet. • Prepare hot and cold buffet options. • Cook for a large number of customers. • Prepare buffet decorations and carved exhibits. • Recognize the advantages and disadvantages of the buffet. • Handle, store and prepare the raw materials for the cold kitchen. • Classify the materials relating to the cold kitchen. • Store in the best way possible. • Produce basic recipes for terrines and pâtés based on fish, meat, poultry and vegetables (with the possibility of using dough, gelatins etc.). • Produce basic recipes of salads and sauces that accompany them. • Handle new cold raw materials, according to the culinary trends of the time. 				
Prerequisites	ICUL-101, 102, 121, 122, 193	Required	None		

Course Content	<ul style="list-style-type: none"> • Introduction, advantages and disadvantages. • Placing techniques and appearance of the buffet. • Preparation and presentation of hot and cold buffet dishes for: <ul style="list-style-type: none"> -Cocktail buffet -Carving buffet (in front of the customer) -BBQ buffet -High quality and presentation buffet • Food costing & inspection. • Purchase, storage, inspection and material classification. • Primary and secondary quality of food pieces, cutting down the size of the portions. • Making use of ingredients left (leftover material). • Cutting and preparing vegetables and salads. • Methods and techniques for the preparation of cold dishes (vegetables, fruits, meat, fish, poultry and game meat). • Production and presentation. • Waste prevention. • Processing of cold dishes.
Teaching Methodology	Lectures, examples, amphitheatric demonstrations in modern labs, studies and presentations, videos and transparencies, as well as, in class work.
Bibliography	<p>Required:</p> <ul style="list-style-type: none"> • Η Τέχνη του Μπουφέ, Boscolo Etoile, Εκδόσεις Τσιτσιλώνης, (τελευταία έκδοση) • Το βιβλίο του chef, The Culinary Institute of America, Μαλλιάρης Παιδείας, (τελευταία έκδοση) • Lecturer's notes <p>Suggested:</p> <ul style="list-style-type: none"> • Boscolo & Savio, Great Book of Decorations for Buffet. John Wiley & Sons Inc. (τελευταία έκδοση) • Ceserani, Kinton, Foskett. Practical cookery (τελευταία έκδοση). Hodder & Stoughton • D. P. Larousse. A Guide to the Art of Buffet. John Wiley & Sons Inc. (τελευταία έκδοση) • D. R. Stevenson, Basic Cookery; The Process Approach, International Edition, Stanley Thomas Ltd. • Denis Ruffle, The Professional Caterer Series. (τελευταία έκδοση) • Myleto & Khode, The Larder Chef Food Preparation and Presentation (τελευταία έκδοση) • C. Schmedes, The Book of Garnishing. (τελευταία έκδοση) • J. Fuller and E. Renold, The Chef's Compendium of Professional Recipes. • H. Walden, Dressings and Marinades. (τελευταία έκδοση) • F. H. Sonnenschmidt and J. E. Nicolas Art of Garde Manger(τελευταία έκδοση)

	<ul style="list-style-type: none">National Association of Meat Purveyors. The Meat Buyers Guide. Johnson & Wales University (τελευταία έκδοση) Culinary Institute of American, Garde Manger: The Art of cold kitchen
Assessment	Projects, tests and final exam.
Language	Greek