Course title	Fundamentals of Culinary Arts								
Course code	CCUL-101								
Course type	Required								
Level	Diploma								
Year / Sememster of study	1 <sup>st</sup> year/1 <sup>st</sup> semester								
Lecturer's name	ТВА								
ECTS	4	Lectures/W	/eek	2	Laboratories/ Week	N/A			
Course Aim  Learning outcomes	This module covers the fudamentals of culinary arts. Students learn about culinary tools, equipment, basic cooking procedures, recipe structure, recipe use and basic kitchen sanitation and safety procedures. Emphasis is given to the structure and history of each food group in order for students to be ready to understand the different methods of cooking. Practical experience is also included, which enables students to understand how a modern kitchen is organized and operated.  By the end of the course, students are expected to:  • Develop a sense of professional responsibility to the public health by recognizing and practicing common sanitary procedures needed to prevent food borne illness.  • become familiar with culinary tools, equipment and layout of the kitchen laboratory and use efficient ways to organize kitchen work that needs to be performed.  • understand how foods react as they do when mixed, cooked or otherwise processed.  • develop fundamental skills using recipes, measurements and seasonings.  • accumulate knowledge and skills necessary to prepare a simple menu of recipes.  • be able to work as a team in the kitchen.  • be able to use all the equipment in a professional and modern Kitchen.								
Prerequisites	NONE		Cored	quisites	NONE				
Course Content	<ol> <li>Introduction to gastronomy.</li> <li>History of cuisine</li> <li>Culinary Terminology</li> <li>Professionalism, Food Safety and Sanitation.</li> <li>Tools and Equipment,</li> <li>Different types of Knife and their uses</li> <li>Briefly explanation of the different cooking methods</li> <li>Kitchen outline.</li> <li>Measurements and Conversions, Recipe Conversion.</li> </ol>								
Lecturing Methodology	The course is delivered through lectures, discussion, assignments, presentations, case studies								
Bibliography	Require	ed:							

Assessment Policy	Title: Practical Cookery Author(s): Victor Ceserani, Ronald Kinton and David Foskett Publisher: Hodder and Stoughton Edition: Latest ISBN: 0-340- 749415  50 % Final Exam 30 % Mid –Term							
		10 %		Tests / Quizzes Homework  Class Attendance & Participation				
ECTS Allocation	Estimated student's work time distribution in hours:							
	Contact hours			Student's private time				
	Lectu	Lecture  Mid-Term Test		Private study	46			
	Mid-			Homework / Assignments / Projects	20			
	Final Exam		2	Test preparation	10			
				Final Exam Preparation	18			
	Total:		26	Total:	94			
Language	ENGLISH							