Course Title	Legumes, Grains and Vegetables									
Course Code	CCUL-111									
Course Type	Required									
Level	Diploma									
Year / Semester of Study	1 <sup>st</sup> Year/2 <sup>nd</sup> Semester									
Lecturer's Name	TBA									
ECTS	5	Lectures/W	eek	1	Laborato	ories/	6			
Course Aim	To acquaint the studetns to be familiar with grains, legumes and vegetables. And to assist them to learn in theory and practice on how to prepare, present and garnish plates with grains, legumes and vegetables									
Learning Outcomes	<ul> <li>By the end of the course, students are expected to:</li> <li>Define the cooking characteristics of Grains.</li> <li>Define the cooking characteristics of Legumes</li> <li>Identify standards of quality in grains and legumes.</li> <li>Recognize cooking characteristics of Grains and Legumes.</li> <li>Identify a variety of cooking methods for Grains and Legumes .</li> </ul>									
Prerequisites	CCUL 1 105 CC	04, CCUL UL 101				NE				
Course Content	<ol> <li>Principles and categories of Grains and Legumes</li> <li>Cooking Methods of Grain (Boiling, Steaming, pan steaming)</li> <li>Cooking Methods of legumes (Boiling, Steaming, pan steaming)</li> <li>Cooking Methods and Glazing of Vegetables</li> <li>Prepare a variety of vegetables by broiling, grilling, sautéing, poaching, baking, and deep- frying and pureeing</li> <li>Describe the methods of handling fresh vegetables and storage.</li> <li>Prepare a variety of traditional and international grain dishes</li> <li>Prepare a variety of traditional and international and legumes dishes.</li> <li>Prepare a variety of traditional and international of Vegetable</li> </ol>									
Lecturing Methodology	dishes  The course is delivered through lectures, discussion, assignments, presentations, case studies and laboratory applications.									
Bibliography	Required:									
	Title: Advanced Practical Cookery									

	Author(s): Victor Cesserani, Ronald Kinton, David Foskett							
	Publisher: Hodder & Stoughton							
	Edition: Latest							
	ISBN: 0-340-701889							
Assessment Policy		50 %		Final Exam / Project				
		40 %	Mid –					
		5 %	Labor					
		5 %	Class					
ECTS Allocation	Estimated student's work time distribution in hours:							
	Cor	tact hours		Student's private time				
	Lec	Lecture / Labs		Private study	43			
	Mid	Mid-Term Test						
	Fina	Final Exam		Test preparation	5			
				Final Exam Preparation	11			
	Tota	Total:		Total:	59			
Language	ENGLISH							