

Course title	Commercial Cooking				
Course code	CCUL-207				
Course type	Required				
Level	Diploma				
Year / Sememster of study	2 ND year/ 2 ND semester				
Lecturer's name	TBA				
ECTS	5	Lectures/Week	2	Laboratories/ Week	5
Course Aim	The purpose of this course is to provide the students with the knowledge and abilities to create a central food production system. In this module, the students specialize in the preparation of mass production of food in order to be able to work in such establishments as airline companies, schools, campuses, etc. In this course special attention is given to the distribution, heating, refrigeration / maintenance of the food and reheating as well as sanitation .				
Learning outcomes	By the end of the course, students are expected to: • Build an inventory with a 30-day shelf life. • Increase in consistency of quality and flavor profile as well nutrient integrity • Quick Service - Commonly referred to as fast food restaurants. These include burger, chicken, pizza, sandwich, and short order restaurants where there is generally no table service. • Use of numeric formulas and incorporation of functional ingredients such as modified wheat flours and all natural and organic hydrocolloids to insure proper viscosity and stability. • Safer food handling practices				
Prerequisites	NONE		Corequisites	NONE	
Course Content	1. Food Production & Scaling Food is prepared on site or at a central location under highest quality control standards and cooked in volume. 2. Cook & Vacuum Sealing Bag Upon reaching the exact degree of doneness, that is above pasteurization temperature, food is filled directly into a 3mm food grade bag to ensure strict sanitation and insure extended refrigerated shelf life of up to 30 days. 3. Bag Heat Sealing The bag is then securely closed with a heat seal system or clip closure. 4. Food Chilling and Freezing The sealed bag is immediately placed in iced water or tumble chiller to halt the cooking process and reduce the food's core temperature to 36-38°F degrees. Food can be stored refrigerated or frozen.				

	5. Reheating At the serving location, product can be reheated in several ways. The bag can be placed in a steamer, or simply immersed in hot water. An additional option for the re-therming process is opening the bag and pouring the contents into a kettle or serving pan to reheat the product. 6. Finished Product Aroma, taste, texture...the final presentation delivers quality, 'fresh-cooked'.																															
Lecturing Methodology	The course is delivered through lectures, discussion, assignments, presentations, case studies and laboratory applications.																															
Bibliography	Required: Title: Sous Vide and Cook-Chill Processing for the Food Industry Author(s): S. Ghazala Publisher: An Aspen Publication Edition: Latest ISBN-13: 978-0751404333																															
Assessment Policy		50 %	Final Exam																													
		30 %	Mid –Term / Tests / Quizzes																													
		15 %	Laboratory Participation																													
		5 %	Class Attendance & Participation																													
ECTS Allocation	<table><tr><th colspan="4">Estimated student's work time distribution in hours:</th></tr><tr><th colspan="2">Contact hours</th><th colspan="2">Student's private time</th></tr><tr><td>Lecture</td><td>89</td><td>Private study</td><td>40</td></tr><tr><td>Mid-Term Test</td><td>1</td><td>Homework / Assignments / Projects</td><td></td></tr><tr><td>Final Exam</td><td>2</td><td>Test preparation</td><td>8</td></tr><tr><td></td><td></td><td>Final Exam Preparation</td><td>11</td></tr><tr><td>Total:</td><td>91</td><td>Total:</td><td>59</td></tr></table>				Estimated student's work time distribution in hours:				Contact hours		Student's private time		Lecture	89	Private study	40	Mid-Term Test	1	Homework / Assignments / Projects		Final Exam	2	Test preparation	8			Final Exam Preparation	11	Total:	91	Total:	59
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