

Course title	Fundamentals of Culinary Arts				
Course code	CCUL-101				
Course type	Required				
Level	Diploma				
Year / Sememster of study	1 st year/1 st semester				
Lecturer's name	TBA				
ECTS	4	Lectures/Week	2	Laboratories/ Week	N/A
Course Aim	The course aims to develop professional culinary skills by focusing on understanding food groups, kitchen management, and fostering creativity. To enhance their professional skills, students become familiar with tools, equipment, fundamental cooking techniques, recipe structure, recipe utilization, and basic kitchen hygiene and safety procedures. The course also emphasizes sustainable cooking practices, preparing students for a comprehensive professional journey in the field of gastronomy.				
Learning outcomes	Upon completion of the "Fundamentals of Culinary Arts" course, students develop various skills and knowledge that equip them for a successful career in the culinary world. Specifically: 1. Culinary Terminology: Students gain a comprehensive understanding of culinary terminology, enabling effective communication in the professional environment. 2. History of Cooking: Students explore the history of cooking, enhancing their perspective and inspiring creative approaches. 3. Cooking Methods: They recognize and define all major cooking methods, making them versatile and adept in preparing various dishes. 4. Professional Responsibility and Health: They develop a sense of professional responsibility for public health, including the application of hygienic procedures. 5. Kitchen Organization: They become familiar with tools, equipment, and kitchen layout, learning effective ways to organize work. 6. Knife Knowledge: They acquire a basic understanding of various knives and proper usage techniques. 7. Menu Preparation: They practice preparing a simple menu of recipes, cultivating their creativity. 8. Teamwork: They develop collaboration skills by working as members of a team in a kitchen environment. 9. Familiarity with Professional Equipment: They know and understand professional equipment in a modern kitchen.				
Prerequisites	NONE		Corequisites	NONE	
Course Content	Unit 1: Introduction to Gastronomy				

	- History of Gastronomy - Basic principles of taste and flavor combinations Unit 2: Professionalism, Food Safety, and Personal Hygiene - Economic aspects in gastronomy - Food safety and hygiene practices - Professional behavior and personal hygiene Unit 3: Tools and Equipment - Understanding and using basic tools and equipment in a kitchen Unit 4: Types of Knives and Their Uses - Identification of different knives and their proper uses in cooking Unit 5: Various Cooking Methods - Overview and analysis of basic cooking techniques Unit 6: Basic Kitchen Design Knowledge - Understanding the fundamental principles of designing and organizing a professional kitchen																															
Lecturing Methodology	The course is delivered through lectures, discussion, assignments, presentations, case studies																															
Bibliography	Required: Title: Practical Cookery Author(s): Victor Ceserani, Ronald Kinton and David Foskett Publisher: Hodder and Stoughton Edition: Latest ISBN: 0-340- 749415																															
Assessment Policy		50 %	Final Exam																													
		30 %	Mid –Term																													
		10 %	Tests / Quizzes Homework																													
		10 %	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>23</td><td>Private study</td><td>46</td></tr><tr><td>Mid-Term Test</td><td>1</td><td>Homework / Assignments / Projects</td><td>20</td></tr><tr><td>Final Exam</td><td>2</td><td>Test preparation</td><td>10</td></tr><tr><td></td><td></td><td>Final Exam Preparation</td><td>18</td></tr><tr><td>Total:</td><td>26</td><td>Total:</td><td>94</td></tr></table>				Estimated student’s work time distribution in hours:				Contact hours		Student’s private time		Lecture	23	Private study	46	Mid-Term Test	1	Homework / Assignments / Projects	20	Final Exam	2	Test preparation	10			Final Exam Preparation	18	Total:	26	Total:	94
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Language	ENGLISH																															