

Course Title	Basic Cookery I				
Course Code	CCUL-130				
Course Type	Required				
Level	Diploma				
Year/ Semester of Study	1 st Year/2 nd Semester				
Lecturer's Name	TBA				
ECTS	6	Lectures/Week	1 hour per week	Laboratories/Week	2 hours per week
Course Aim	Basic Cooking begins with the fundamentals and principles of the art of cooking and the science of baking. It includes management and production skills and techniques. This course is offered as a laboratory-based course.				
Learning Outcomes	<p>By the end of the course, students are expected to:</p> <ul style="list-style-type: none"> • Determine the different positions and function of kitchen production. • Identify and properly operate equipment & common culinary hand tools. • Productively apply appropriate cooking skills • Identify various cooking techniques. • Comply with and practice safe work habits, identify safety hazards, employ preventative safety measures. • Maintain positive relations with others, cooperate through teamwork and group participation. • Exhibit appropriate work habits and attitudes; demonstrate willingness to compromise. • Identify behaviors for establishing successful working relationships • Demonstrate a positive attitude, conversation skills, & personal hygiene • Prepare, clarify and utilize basic stocks, sauces, soups & thickeners. • Identify & properly select grains, cereals, pastas & rice then cook dishes utilizing these. • Utilize portion control, work flow, plating and garnishing principals. 				
Prerequisites	NONE	Corequisites	NONE		
Course Content	<ul style="list-style-type: none"> • Basics of Cooking like various vegetables, fruits, pulses & grains and flours • Purchase and Store Grocery for the Kitchen • Tools, Equipment and Appliances to be used to cook • Preparing Ingredients and various methods to cook different dishes 				

	<ul style="list-style-type: none"> • Storing and Preserving Food after Cooking • Maintain safety and hygiene <ul style="list-style-type: none"> • Tracking eating habits of elderly person and support them in eating the food Cold sauces and marinades. • Savory pastries, salads and vegetables Cheese and eggs Plain salads 								
Lecturing Methodology	The course is delivered through lectures, discussion, assignments, presentations, case studies and laboratory applications.								
Bibliography	<p>Required:</p> <p>Johnson & Wales University. Culinary Essentials. New York, New York, 2002. National Restaurant Association. ServSafe Managers, 6th Edition. Chicago, Illinois, 2012. Reference book:</p> <p>Recommended:</p> <p>Labensky, Sandra Labensky and Alan Hauser. On Cooking, Third Edition. Upper Saddle River, NJ: Prentice Hall,</p>								
Assessment Policy	<table border="1"> <tr> <td>50 %</td> <td>Final Exam (Lab Exam)</td> </tr> <tr> <td>0 – 40 %</td> <td>Mid –Term (Lab Exam)</td> </tr> <tr> <td>0 – 30 %</td> <td>Laboratory Participation</td> </tr> <tr> <td>0 – 10 %</td> <td>Class Attendance & Participation</td> </tr> </table>	50 %	Final Exam (Lab Exam)	0 – 40 %	Mid –Term (Lab Exam)	0 – 30 %	Laboratory Participation	0 – 10 %	Class Attendance & Participation
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Language	ENGLISH								