

Course Title	Basic Cookery II				
Course Code	CCUL-210				
Course Type	Required				
Level	Diploma				
Year / Semester of study	2 nd Year/1 st Semester				
Lecturer's Name	TBA				
ECTS	6	Lectures/Week	1 hour per week	Laboratories/ Week	2 hours per week
Course Aim	An advanced culinary theory course which focuses on the development of knowledge, abilities, attitudes and personal qualities which would lead to job success in entry or specialized level jobs in the commercial or institutional foods industry. Areas studies include meat, poultry, game, ethnic food, vegetarian food and principles of pastry.				
Learning Outcomes	By the end of the course, students are expected to: • Understand in depth advanced foods and quantity preparations terminology, cooking and plate stylization theory, flavor psychology. • Exhibit Knowledge of basic local and international laws that influence the food industry. • be able to recognize advanced food qualities and standards. • to understand the role of Kitchen as a main back of the house support function				
Prerequisites	CCUL-130	Corequisites	NONE		
Course Content	Meat definitions, classifications, possible menu suggestions. Poultry definitions, classifications, possible menu suggestions. Game definitions, classifications, possible menu suggestions. Introduction to Ethnic food. Vegetarian dishes, possible menu variations.				

	Principles of pastry, classifications.										
Lecturing Methodology	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 Recommended: Title: Professional chef Author(s): The Culinary Institute of America Publisher: John Willey & Sons Edition: Latest ISBN: 0-471-38257-4										
Assessment Policy		<table><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										