

Global Learning Semesters

Course Syllabus

Course: HOSP-111 Food Production & Service Operations

Department: Hospitality and Tourism

Host Institution: University of Nicosia, Nicosia, Cyprus



Course Summary		
Course Code	Course Title	Recommended Credit Hours
HOSP-111	Food Production & Service Operations	3
Semester Offered	Contact Hours	Prerequisites
Spring	42	HOSP 100
Department	Level of Course	Language of Instruction
Hospitality and Tourism	Lower Division	English

Course Description

Introductory course related to food preparation theory. Comprising demonstrations of practical aspects of food handling with practice of some fundamental skills required in food preparation and service.

Instructor

Mr. George Kyprianou

Course Aims and Objectives

To introduce students to the theory of food production and service, with practical applications.

Teaching Methods

The course is delivered through a mixture of lectures, lab presentations, practical lab exercises and assignments and guest speakers

Course Teaching Hours

42 hours (24 hours lectures/presentations and 18 hours laboratory work). The course is delivered during the Spring semester over a 14 week period (3 hours / week).

Evaluation and Grading

Class Participation:	10%
Report:	20%
Mid-term:	30%
Final Exam:	40%

Readings and Resources

Required Textbook

- A. Willan, Complete Guide to Cookery, Dorling Kindersley, (ISBN: 0-86318-385-9)
- D. Lillicrap and J. Cousins, Food and Beverage Service, Hodder & Stoughton, (ISBN 0-340-50514-1)

Recommended Reading

- Kinton, R and Ceserani, V. Practical Cookery, Hodder & Stoughton, (ISBN 0-340-52683-1)
- Kinton, R and Ceserani, V. The Theory of Catering, Hodder & Stoughton, (ISBN 0-340-563036)
- Lillicrap, P. R. Food and Beverage Service, Edward Arnold, (ISBN 0-7131-0849-5)