

Global Learning Semesters

Course Syllabus

Course: HOSP-111A 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-111A	Food Production & Service Operations	3
Semester Offered	Contact Hours	Prerequisites
Please contact us	42-45	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.

Prerequisites

HOSP-100

Topic Areas

1. The structure and organization of a restaurant and banquet kitchen.
2. The equipment necessary in food production and maintenance.
3. Methods and techniques of cookery and service.
4. Laboratory exercises of theories taught in class.
5. Beverages.
6. Fish.
7. Dry goods.
8. Fruits and Vegetables.
9. Poultry.
10. Meat.
11. Bakery.
12. Pastry.

Readings and Resources

Required Textbooks

- Willan, A. Complete Guide to Cookery, Dorling Kindersley, 1996 (ISBN: 0-86318-385-9).
- Lillicrap, D and Cousins, J. Food and Beverage Service, Hodder & Stoughton, 1994, (ISBN 0-340-50514-1).

Recommended Reading

- Kinton, R and Ceserani, V. Practical Cookery, Hodder & Stoughton, 1995 (ISBN 0-340-52683-1).

- Kinton, R and Ceserani, V. The Theory of Catering, Hodder & Stoughton, 1994, (ISBN 0-340-563036).
- Lillicrap, P. R. Food and Beverage Service, Edward Arnold, 1996, (ISBN 0-7131-0849-5).