



UNIVERSITI TEKNOLOGI MARA

HTC110: BASIC CULINARY SKILLS I

Course Name (English)	BASIC CULINARY SKILLS I APPROVED		
Course Code	HTC110		
MQF Credit	3		
Course Description	This subject is to expose the students with fundamentals concept, skills and the techniques of basic cooking. It attempts to develop students knowledge in relation to the food preparation, terminology and other areas in culinary arts. The course will be based on classical cooking		
Transferable Skills	-		
Teaching Methodologies	Lectures, Demonstrations, Practical Classes		
CLO	CLO1 Describe the principal of using kitchen equipment, utensils, tools, culinary operations and preparation according to safety, hygiene and sanitation standard CLO2 Practice basic culinary skill technique in western food CLO3 Reproduce food product according to related topics		
Pre-Requisite Courses	No course recommendations		
Reading List	<table border="1"><tr><td>Recommended Text</td><td>Gisslen, W. 2014, <i>Professional Cooking</i>, 8th Ed., John Wiley & Sons, Inc Canada [ISBN: 978-1-118-63]</td></tr></table>	Recommended Text	Gisslen, W. 2014, <i>Professional Cooking</i> , 8th Ed., John Wiley & Sons, Inc Canada [ISBN: 978-1-118-63]
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Article/Paper List	This Course does not have any article/paper resources		
Other References	<ul style="list-style-type: none">• Text Book Culinary Institute of America 2007, <i>Grade Manger: The Art and Craft of the Cold Kitchen</i>, John Wiley & Sons Inc, New Jersey• Text Book Hamlyn 2009, <i>Larousse Gastronomique</i>, Octopus Publishing Group Ltd, UK• Text Book McGee. H 2004, <i>Food and Cooking</i>, Mackays of Chatham Ltd, Chatham Kent		