



UNIVERSITI TEKNOLOGI MARA

HTC160: FOOD STUDIES

Course Name (English)	FOOD STUDIES APPROVED	
Course Code	HTC160	
MQF Credit	3	
Course Description	This course will emphasize on basic knowledge of different classification of food and its composition, proper food handling and appropriate storing procedures of food items. In addition, it will also highlight on various cooking methods applicable through comprehension of heat transfer principles. Additionally, current trends and issues in foodservice industry will be incorporated as part of blended learning implementation.	
Transferable Skills	Knowledge, Social Skills and Responsibilities, Information Management and Lifelong Learning Skills	
Teaching Methodologies	Lectures, Discussion, Directed Self-learning	
CLO	<p>CLO1 Explain the appropriate cooking method, fundamental knowledge of food components, food handling and food ingredients in relation to food studies.</p> <p>CLO2 Identify the correct food handling procedure with regard to various category of food.</p> <p>CLO3 Justify the current trends and issues, various concepts and method applicable in foodservice industry.</p>	
Pre-Requisite Courses	No course recommendations	
Reading List	Recommended Text	<ul style="list-style-type: none"> • Hamlyn 2011, <i>Larousse Gastronomique</i>, 1st Ed., 20, Octopus Publishing Group Limited United Kingdom [ISBN: 978-0-600-620] • John Wiley & Sons 2012, <i>The Professional Chef</i>, 9th Ed., 16, Culinary Institute of America USA [ISBN: 978-1-118-558] • MacMillan, N 2010, <i>The Cook's Book of Ingredients</i>, 1st Ed., 10, Dorling Kindersley Great Britain [ISBN: 978-4053-5318] • Labensky, S. R., Hause, A. M., Martel, P. A., Malley, F., Bevan, A., & Sicoli, S 2014, <i>On Cooking: A Textbook of Culinary Fundamentals</i>, 5th Ed., 10, Pearson Education Canada
	Reference Book Resources	<ul style="list-style-type: none"> • Wayne Gisslen 2015, <i>Professional Cooking</i>, 8th Ed., 35, John Wiley & Sons USA [ISBN: 978-1-118-63]
Article/Paper List	This Course does not have any article/paper resources	
Other References	This Course does not have any other resources	