



**UNIVERSITI TEKNOLOGI MARA**

**HTC166: COMMERCIAL COOKERY I**

<b>Course Name (English)</b>	COMMERCIAL COOKERY I <b>APPROVED</b>		
<b>Course Code</b>	HTC166		
<b>MQF Credit</b>	3		
<b>Course Description</b>	Students will be introduced towards the attainment of knowledge through hands-on practice in food preparation to complement the Basic Table Service in the subject of Food and Beverage Service I. Production of menu reflecting influences of Western and Eastern. The production will also focus on different methods of cooking such as grilling, baking, roasting, stewing, braising and other methods of cooking. This course also designed in such way that it corresponds to the skill development for a more profound understanding of food and cooking. The practicality is on developing knowledge, food presentation skills and product development.		
<b>Transferable Skills</b>	Cooking Skill, Basic Cutting Skill, Time Management, Cooperation, Teamwork		
<b>Teaching Methodologies</b>	Demonstrations, Practical Classes, Supervision		
<b>CLO</b>	<p>CLO1 1. Display basic knowledge in food preparation to produce either a la carte, table d'hote or buffet men.(P3)</p> <p>CLO2 2.Demonstrate good personal hygiene and sanitation.(C3)</p> <p>CLO3 3.Distinguish all basic cooking method and its application to the product used.(C2)</p> <p>CLO4 Work cohesively in a team to produce final product.(A3)</p>		
<b>Pre-Requisite Courses</b>	No course recommendations		
<b>Reading List</b>	<table border="1"> <tr> <td><b>Reference Book Resources</b></td> <td> <ul style="list-style-type: none"> <li>• Gisslen, W. 2007, <i>Professional Cooking</i>, (7th Edition) Ed., New Jersey: Wiley &amp; Sons Inc.</li> <li>• Cracknell, H. I., Kaufmann, R. J., and Nobis, G. 2000, <i>Practical Professional Catering Management</i>, ( 2nd Edition) Ed., London: Macmillan.</li> <li>• Gisslen, W. 2004, <i>Professional Cooking</i>, (5th Edition) Ed., New Jersey: Wiley &amp; Sons Inc.</li> <li>• The Culinary Institute of America 2006, <i>Professional Chef</i>, (8th Edition) Ed., New Jersey: Wiley &amp; Sons Inc.</li> <li>• Boyle, T. &amp; Moriaty, T. 1997, <i>Grand Finales</i>, New York: Van Nostrand Reinhold.</li> <li>• Mohd Zahari, Sallehuddin., et al. 2008, <i>Culinary Arts 1</i>, Shah Alam: University Publication Center (UPENA).</li> <li>• 5. Mohd Zahari, Sallehuddin., et al. 2008, <i>Culinary Arts 2</i>, Shah Alam: University Publication Center (UPENA).</li> </ul> </td> </tr> </table>	<b>Reference Book Resources</b>	<ul style="list-style-type: none"> <li>• Gisslen, W. 2007, <i>Professional Cooking</i>, (7th Edition) Ed., New Jersey: Wiley &amp; Sons Inc.</li> <li>• Cracknell, H. I., Kaufmann, R. J., and Nobis, G. 2000, <i>Practical Professional Catering Management</i>, ( 2nd Edition) Ed., London: Macmillan.</li> <li>• Gisslen, W. 2004, <i>Professional Cooking</i>, (5th Edition) Ed., New Jersey: Wiley &amp; Sons Inc.</li> <li>• The Culinary Institute of America 2006, <i>Professional Chef</i>, (8th Edition) Ed., New Jersey: Wiley &amp; Sons Inc.</li> <li>• Boyle, T. &amp; Moriaty, T. 1997, <i>Grand Finales</i>, New York: Van Nostrand Reinhold.</li> <li>• Mohd Zahari, Sallehuddin., et al. 2008, <i>Culinary Arts 1</i>, Shah Alam: University Publication Center (UPENA).</li> <li>• 5. Mohd Zahari, Sallehuddin., et al. 2008, <i>Culinary Arts 2</i>, Shah Alam: University Publication Center (UPENA).</li> </ul>
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<b>Article/Paper List</b>	This Course does not have any article/paper resources		
<b>Other References</b>	This Course does not have any other resources		