



UNIVERSITI TEKNOLOGI MARA

HTC167: COMMERCIAL COOKERY

Course Name (English)	COMMERCIAL COOKERY APPROVED		
Course Code	HTC167		
MQF Credit	3		
Course Description	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.		
Transferable Skills	practical skills		
Teaching Methodologies	Demonstrations, Practical Classes, Supervision		
CLO	CLO1 1. Organize different types of meal services in team production area. CLO2 2. Manage proper procedures in utilizing various types of raw or processed ingredients preparing menu in for restaurant service. CLO3 3. Demonstrate the principle of supervision and human relation in scheduling personnel through effective leadership.		
Pre-Requisite Courses	No course recommendations		
Reading List	<table border="1"><tr><td>Recommended Text</td><td><ul style="list-style-type: none">Wayne Gisslen 2015, <i>Professional Cooking</i>, 8 Ed., ALL, WILEY USA [ISBN: ISBN: 9781118]John Wiley & Sons 2015, <i>Garde Manger: Art and craft of Cold Kitchen</i>, 4th edition Ed., ALL, John Wiley & Sons Inc. New Jersey.</td></tr></table>	Recommended Text	<ul style="list-style-type: none">Wayne Gisslen 2015, <i>Professional Cooking</i>, 8 Ed., ALL, WILEY USA [ISBN: ISBN: 9781118]John Wiley & Sons 2015, <i>Garde Manger: Art and craft of Cold Kitchen</i>, 4th edition Ed., ALL, John Wiley & Sons Inc. New Jersey.
Recommended Text	<ul style="list-style-type: none">Wayne Gisslen 2015, <i>Professional Cooking</i>, 8 Ed., ALL, WILEY USA [ISBN: ISBN: 9781118]John Wiley & Sons 2015, <i>Garde Manger: Art and craft of Cold Kitchen</i>, 4th edition Ed., ALL, John Wiley & Sons Inc. New Jersey.		
Article/Paper List	This Course does not have any article/paper resources		
Other References	This Course does not have any other resources		