



UNIVERSITI TEKNOLOGI MARA

HTC212: BASIC EASTERN COOKERY

Course Name (English)	BASIC EASTERN COOKERY APPROVED		
Course Code	HTC212		
MQF Credit	3		
Course Description	The course provides the fundamental concepts, skills, and techniques of basic eastern cooking. The students will be given the hands-on experience on how to prepare products derivatives with different types of cooking technique. This subject will gather such influences whereby the students will undergo pre-preparation, preparation, cooking and plating food items from major ethnic groups in Malaysia.		
Transferable Skills	Cooking skills Utensil-handling skill Communication skill Leadership skill		
Teaching Methodologies	Lectures, Demonstrations, Practical Classes		
CLO	CLO1 Display the proper procedure in handling kitchen equipment, utensils, and knives in a professional manner. CLO2 Apply thinking and problem solving technique in producing own menu based on the ingredient given. CLO3 Demonstrate teamwork during food preparation and cooking process.		
Pre-Requisite Courses	No course recommendations		
Reading List	<table border="1"> <tr> <td>Reference Book Resources</td> <td> <ul style="list-style-type: none"> • Noraini Sidek,, <i>Sajian Keraian, Perancangan, Penyediaan & Res</i>, Ed., , Utusan Publication & Distributors Sdn. Bhd. [ISBN:] • Berita Publishing, 1989, <i>Traditional Malay Cuisine</i>,, Ed., , Berita Publishing Sdn. Bhd. [ISBN:] • Culinary Arts Department, 2004, <i>Malaysian Cuisine: Students Manual</i>,, Ed., , Faculty of Hotel & Tourism Management, UiTM, [ISBN:] • Asiah Shamsudin, 1993, <i>Rampairasa Selatan</i>,, Ed., , Berita Publishing Sdn. Bhd. [ISBN:] • Ghillie Basan, Terry Tan, and Vilma Laus 2011, <i>The Food and Cooking of Malaysia & Singapore, Indonesia & the Philippines</i>, Lorenz Books • Norman Musa 2010, <i>Malaysian Food: A Collection of My Favourite Dishes and the Inspiration Behind Them</i>, Ning Limited • Susheela Raghavan 2010, <i>Flavors of Malaysia: A Journey through Time, Tastes, and Traditions</i>, Hippocrene Cookbook Library </td> </tr> </table>	Reference Book Resources	<ul style="list-style-type: none"> • Noraini Sidek,, <i>Sajian Keraian, Perancangan, Penyediaan & Res</i>, Ed., , Utusan Publication & Distributors Sdn. Bhd. [ISBN:] • Berita Publishing, 1989, <i>Traditional Malay Cuisine</i>,, Ed., , Berita Publishing Sdn. Bhd. [ISBN:] • Culinary Arts Department, 2004, <i>Malaysian Cuisine: Students Manual</i>,, Ed., , Faculty of Hotel & Tourism Management, UiTM, [ISBN:] • Asiah Shamsudin, 1993, <i>Rampairasa Selatan</i>,, Ed., , Berita Publishing Sdn. Bhd. [ISBN:] • Ghillie Basan, Terry Tan, and Vilma Laus 2011, <i>The Food and Cooking of Malaysia & Singapore, Indonesia & the Philippines</i>, Lorenz Books • Norman Musa 2010, <i>Malaysian Food: A Collection of My Favourite Dishes and the Inspiration Behind Them</i>, Ning Limited • Susheela Raghavan 2010, <i>Flavors of Malaysia: A Journey through Time, Tastes, and Traditions</i>, Hippocrene Cookbook Library
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Article/Paper List	This Course does not have any article/paper resources		
Other References	This Course does not have any other resources		