



UNIVERSITI TEKNOLOGI MARA

HTC356: MALAYSIAN CUISINE II

Course Name (English)	MALAYSIAN CUISINE II APPROVED	
Course Code	HTC356	
MQF Credit	3	
Course Description	This course provides the concepts, skills, and techniques in preparing Malaysian authentic and regional dishes. This course would enable the student to have an appropriate cooking technique, food preparation, presentation to produce regional and ethnicity set menu. The practicality is on developing presentation skills and product development.	
Transferable Skills	Cooking Skill Leadership Skill Teamwork Managerial Skill	
Teaching Methodologies	Lectures, Demonstrations, Practical Classes	
CLO	CLO1 Prepare the selected authentic dishes from the regional and ethnicity courses. CLO2 Assemble appropriate cooking techniques, food preparation and presentation to produce regional and ethnicity complete set menu. CLO3 Demonstrate leadership skill in performing various task during the production of regional and ethnicity complete set menu.	
Pre-Requisite Courses	No course recommendations	
Reading List	Recommended Text	<ul style="list-style-type: none"> • Hamdzah A.Rahman 2016, <i>Makanan Tradisional Masyarakat Malaysia</i>, Percetakan Bumi Restu Sdn. Bhd [ISBN: 978-983-46-15] • Dato Chef Ismail Ahmad 2015, <i>Makanan Warisan Melayu</i>, Alaf 21 [ISBN: 978-967-86-06]
	Reference Book Resources	<ul style="list-style-type: none"> • Othman Rahim, <i>Selera Masakan Kampung</i>, Karangkrak [ISBN: 978-983-124-9] • Chef Hanieliza 2013, <i>1 Hari 1 resepi panduan Langkah Demi Langkah</i>, Publishing House Sdn Bhd • Abd Hafiz Ainuddin 2013, <i>Malaysian Cuisine for Professional Students</i>, 1 Ed., Utusan Publication and Distribution Sdn Bhd • Asiah Shamsuddin, Ratifah Omar 1993, <i>Rampairasa Selatan</i>, Berita Publishing [ISBN: 9679693112]
Article/Paper List	This Course does not have any article/paper resources	
Other References	This Course does not have any other resources	