



**UNIVERSITI TEKNOLOGI MARA**

**HTC403: EXPERIENTIAL LEARNING**

<b>Course Name (English)</b>	EXPERIENTIAL LEARNING <b>APPROVED</b>				
<b>Course Code</b>	HTC403				
<b>MQF Credit</b>	3				
<b>Course Description</b>	Experiential learning provides students with 'hands-on' learning experience in commercial food preparation establishments. The internship program will take place in various selected hotels and high scale restaurants. This course also provides students with an exposure to various kitchen operations under the guidance and supervision of qualified trainers in the industry.				
<b>Transferable Skills</b>	Hands on Industrial exposure Supervision				
<b>Teaching Methodologies</b>	Industrial Training				
<b>CLO</b>	CLO1 Describe practical work experience based on theoretical concepts learnt from various courses. CLO2 Demonstrate basic skills experience in commercial food production departments. CLO3 Demonstrate current culinary practices aligned with industry standard. CLO4 Present in writing industrial attachment experiences.				
<b>Pre-Requisite Courses</b>	No course recommendations				
<b>Reading List</b>	<table border="1"> <tr> <td><b>Recommended Text</b></td> <td> <ul style="list-style-type: none"> <li>• Wayne Gisslen; photography by J. Gerard Smith; with a foreword by Andr?e J. Cointreau 2009, <i>Professional baking</i>, 5th Edition Ed., All, John Wiley Hoboken, N.J. [ISBN: 9780471783480]</li> <li>• the Culinary Institute of America 2006, <i>The professional chef</i>, 8th Ed., 38, John Wiley &amp; Sons Hoboken, N.J. [ISBN: 9780764557347]</li> </ul> </td> </tr> <tr> <td><b>Reference Book Resources</b></td> <td> <ul style="list-style-type: none"> <li>• [Philip Pauli]; translated by Arno Schmidt; edited by Margaret Schmidt; translation consultant, Hannelore Dawson-Holt; photography J. Gerard Smith 1997, <i>Classical cooking the modern way</i>, Third Ed., 11, New York ; Van Nostrand Reinhold, c1997. United States of America [ISBN: 0-442-01942-4]</li> <li>• Robert B Garlough, Angus Campbell 2006, <i>Modern Garde Manger</i>, 17, Thomson Delmar Learning United States of America [ISBN: 140185009X]</li> </ul> </td> </tr> </table>	<b>Recommended Text</b>	<ul style="list-style-type: none"> <li>• Wayne Gisslen; photography by J. Gerard Smith; with a foreword by Andr?e J. Cointreau 2009, <i>Professional baking</i>, 5th Edition Ed., All, John Wiley Hoboken, N.J. [ISBN: 9780471783480]</li> <li>• the Culinary Institute of America 2006, <i>The professional chef</i>, 8th Ed., 38, John Wiley &amp; Sons Hoboken, N.J. [ISBN: 9780764557347]</li> </ul>	<b>Reference Book Resources</b>	<ul style="list-style-type: none"> <li>• [Philip Pauli]; translated by Arno Schmidt; edited by Margaret Schmidt; translation consultant, Hannelore Dawson-Holt; photography J. Gerard Smith 1997, <i>Classical cooking the modern way</i>, Third Ed., 11, New York ; Van Nostrand Reinhold, c1997. United States of America [ISBN: 0-442-01942-4]</li> <li>• Robert B Garlough, Angus Campbell 2006, <i>Modern Garde Manger</i>, 17, Thomson Delmar Learning United States of America [ISBN: 140185009X]</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				