



UNIVERSITI TEKNOLOGI MARA

HTC462: BASIC COMMERCIAL COOKERY

Course Name (English)	BASIC COMMERCIAL COOKERY APPROVED	
Course Code	HTC462	
MQF Credit	3	
Course Description	This course is to give students the fundamental concept, skill and techniques of basic cooking and also expose students to basic kitchen management skill, to enable them to understand how professional's kitchen functions and what are involved in running a professional kitchen.	
Transferable Skills	cooking skill management skill communication skill	
Teaching Methodologies	Practical Classes, Supervision	
CLO	<p>CLO1 Prepare report on cooking techniques, concepts in menu development</p> <p>CLO2 Display products for meal service with appropriate plate presentation for different courses.</p> <p>CLO3 Work effectively in a team during restaurant operation hour.</p> <p>CLO4 Practice standard sanitation and safety procedures using good hygiene practice</p>	
Pre-Requisite Courses	No course recommendations	
Reading List	Recommended Text	<ul style="list-style-type: none"> • Culinary Institute of America 2006, <i>Professional Chef</i>, 8th edition Ed., John Wiley & Sons. • Gisslen, W. 2004, <i>Advanced Professional cooking</i>, 4th edition Ed., Wiley & Sons • Culinary Institute of America 2008, <i>Garde Manger: The Art and Craft of the Cold Kitchen</i>, 3rd Edition. Ed., John Wiley & Sons • Zahari, M. S. M. , Othman, Z. , Sharif, M.S. M., Ismail, T. A. T. , Hamid, M. A. , Hadi, H. A., and Rahman, R., <i>Culinary Arts 1</i>, 2nd Edition. Ed., UPENA • 5. Heyman, P.A. 2002, <i>International cooking</i>, Pearson Education 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	