



UNIVERSITI TEKNOLOGI MARA

HTF216: COMMERCIAL FOOD SERVICE OPERATION

Course Name (English)	COMMERCIAL FOOD SERVICE OPERATION APPROVED				
Course Code	HTF216				
MQF Credit	3				
Course Description	The course provides students with hands-on training on how to operate a mock commercial kitchen. This course will also enable students to further understand the fundamental skills of meal production planning, which enable them to understand the flow of food through each phase of the food production. In addition, students will be exposed to how commercial foodservice kitchen is operated based on different service style.				
Transferable Skills	practical skill leadership skill				
Teaching Methodologies	Lectures, Practical Classes, Project-based Learning				
CLO	CLO1 Construct a menu associated with various types of services based on international cuisines and therapeutic diet. CLO2 Display basic culinary techniques and food safety practices to produce different types of meals courses. CLO3 Demonstrate effective leadership in kitchen.				
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 2014, <i>Professional Cooking</i>, 8 Ed., Wiley [ISBN: 9781118636725]Wayne Gisslen 2012, <i>Professional Baking 6th Edition with Professional Baking Method Card Package Set</i>, 6 Ed., Wiley [ISBN: 9781118254363]</td></tr><tr><td>Reference Book Resources</td><td><ul style="list-style-type: none">Karen E. Drummond, Lisa M. Brefere 2013, <i>Nutrition for Foodservice and Culinary Professionals</i>, 8 Ed., Wiley [ISBN: 9781118429730]Redzuawan Ismail (Chef), <i>400 resepi terbaik Chef Wan</i>, 1 Ed. [ISBN: 9789674141622]</td></tr></table>	Recommended Text	<ul style="list-style-type: none">Wayne Gisslen 2014, <i>Professional Cooking</i>, 8 Ed., Wiley [ISBN: 9781118636725]Wayne Gisslen 2012, <i>Professional Baking 6th Edition with Professional Baking Method Card Package Set</i>, 6 Ed., Wiley [ISBN: 9781118254363]	Reference Book Resources	<ul style="list-style-type: none">Karen E. Drummond, Lisa M. Brefere 2013, <i>Nutrition for Foodservice and Culinary Professionals</i>, 8 Ed., Wiley [ISBN: 9781118429730]Redzuawan Ismail (Chef), <i>400 resepi terbaik Chef Wan</i>, 1 Ed. [ISBN: 9789674141622]
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