



## UNIVERSITI TEKNOLOGI MARA

### HTC120: BASIC CULINARY SKILLS

<b>Course Name (English)</b>	BASIC CULINARY SKILLS <b>APPROVED</b>		
<b>Course Code</b>	HTC120		
<b>MQF Credit</b>	3		
<b>Course Description</b>	This subject is to expose the students with fundamentals concept, skills and the technique of basic cooking. it attempts to develop students knowledge in relation to the food preparation, terminology and other areas in culinary arts. The course will be based on classical cuisines		
<b>Transferable Skills</b>	Fundamental of preparation and cooking		
<b>Teaching Methodologies</b>	Demonstrations, Practical Classes		
<b>CLO</b>	CLO1 Describe the principal of using equipment, utensils, tools, culinary operations and preparation according to safety, hygiene and sanitation standard CLO2 Display basic culinary skill technique in western food preparation CLO3 Work effectively as team members during the production of western food preparation		
<b>Pre-Requisite Courses</b>	No course recommendations		
<b>Reading List</b>	<table border="1"><tr><td><b>Recommended Text</b></td><td>Gisslen, W. 2014, <i>Professional Cooking</i>, 8th Ed., John Wiley &amp; Sons, inc [ISBN: 978-1-118-63]</td></tr></table>	<b>Recommended Text</b>	Gisslen, W. 2014, <i>Professional Cooking</i> , 8th Ed., John Wiley & Sons, inc [ISBN: 978-1-118-63]
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<b>Article/Paper List</b>	This Course does not have any article/paper resources		
<b>Other References</b>	<ul style="list-style-type: none"><li>• Book Culinary Institute of America 2007, <i>Garde Manger: The Art and Craft of the Cold Kitchen</i>, John Wiley &amp; Sons</li><li>• Book Hamlyn 2009, <i>Larousse Gastronomique</i>, Octopus Publishing Group Ltd</li><li>• Book McGee. H. 2004, <i>Food and Cooking</i>, Mackays of Chatham Ltd</li></ul>		