



UNIVERSITI TEKNOLOGI MARA

HTC201: HAUTE CUISINE

Course Name (English)	HAUTE CUISINE APPROVED	
Course Code	HTC201	
MQF Credit	3	
Course Description	This course focuses in exposing students to the processes undergone by chefs in the kitchen restaurant operation. The course will enable students to understand the following : basic kitchen functions, proper utilization of raw ingredients and employment of appropriate preparation and cooking technique in producing different type of meal with suitable presentation. Additionally, this course will instill a set of management aptitude which involves administration, supervision and interpersonal skill.	
Transferable Skills	Supervision skill Entrepreneur skills Interpersonal skills Cooking skills	
Teaching Methodologies	Lectures, Demonstrations, Supervision	
CLO	<p>CLO1 Organize different types of meal service with the appropriate food presentation, applying proper sanitation and safety practices according to foodservice standard</p> <p>CLO2 Demonstrate the ability in practicing principles of supervision, human relations and personnel scheduling thorough effective communication</p> <p>CLO3 Show the technique to produce foods with optimum utilization of ingredients for restaurant operation</p>	
Pre-Requisite Courses	No course recommendations	
Reading List	Recommended Text	<ul style="list-style-type: none"> • Gisslen, W 2010, <i>Professional Cooking</i>, 7th edition Ed., JohnWiley & Sons • Culinary Institute of America (CIA) 2002, <i>The New Professional Chef</i>, 7th edition Ed., Van Nostrand Reinhold
	Reference Book Resources	<ul style="list-style-type: none"> • Cracnell, H.I., Kaufman, R.J. and Nobis, G. 2000, <i>Practical Professional Catering Management</i>, 2nd edition Ed., Macmillan London
Article/Paper List	This Course does not have any article/paper resources	
Other References	This Course does not have any other resources	