



UNIVERSITI TEKNOLOGI MARA

HTC225: BASIC CULINARY SKILLS II

<b>Course Name (English)</b>	BASIC CULINARY SKILLS II <b>APPROVED</b>
<b>Course Code</b>	HTC225
<b>MQF Credit</b>	3
<b>Course Description</b>	This subject extends the fundamentals concept, skills and the technique of basic cooking. It attempts to develop students knowledge in relation to the food preparations terminology and other areas in culinary arts. the course will be based on both classical and modern cooking approaches
<b>Transferable Skills</b>	Cooking skills Leadership skills
<b>Teaching Methodologies</b>	Demonstrations, Practical Classes
<b>CLO</b>	CLO1 Apply the Fundamentals of Various Food Preparation Technique CLO2 Produce Varieties of Dishes Using Multiple Ingredients and Cooking Methods CLO3 Practice Safety, Hygiene and Sanitation in All Aspect of Planning and Organizing Production CLO4 Work Cooperatively in a Team
<b>Pre-Requisite Courses</b>	No course recommendations
<b>Reading List</b>	<b>Reference Book Resources</b> • Gisslen, Wayne 2010, <i>Professional Cooking</i> , 7 Ed., John Wiley and Son Canada
<b>Article/Paper List</b>	This Course does not have any article/paper resources
<b>Other References</b>	• Book CIA 2007, <i>Garde Manger: the art and craft of he cold kitchen</i> , John Wiley & Sons Inc, New Jersey • Book McGee.H 2004, <i>Food and Cooking</i> , Chatham Kent, Makays of Chatham Ltd • Book Hamlyn 2009, <i>Larousse Gastronomique (1st edition)</i> , Octopus Publishing Group Ltd, UK