



**UNIVERSITI TEKNOLOGI MARA**

**HTC583: CULINARY TASTE AND EXPERIENCE**

<b>Course Name (English)</b>	CULINARY TASTE AND EXPERIENCE <b>APPROVED</b>		
<b>Course Code</b>	HTC583		
<b>MQF Credit</b>	3		
<b>Course Description</b>	This course provides an opportunity for students to examine trends, issues and challenges in the world of food production. It combines theoretical knowledge with first-hand learning experiences which allow the students to develop greater appreciation towards culinary. It includes study trip to food related establishments such as restaurants, food markets, producers and businesses that afford deep insight into the production of culinary products. The students will also be introduced to food writing to enable them to communicate their experiences and thoughts through different mechanisms such as essays, reports, presentations, videos, photo slideshows, etc.		
<b>Transferable Skills</b>	Creative thinking and writing		
<b>Teaching Methodologies</b>	Lectures, Field Trip, Discussion		
<b>CLO</b>	CLO1 Analyze trends, issues and challenges in the world of food production CLO2 Present culinary experiences verbally and in writing CLO3 Demonstrate autonomous learning on current and future trends in the culinary industry		
<b>Pre-Requisite Courses</b>	No course recommendations		
<b>Reading List</b>	<table border="1"> <tr> <td><b>Reference Book Resources</b></td> <td> <ul style="list-style-type: none"> <li>• James L. Morgan 2007, <i>Culinary Creation: An Introduction to Foodservice and World Cuisine</i>, Routledge [ISBN: 978-075067936]</li> <li>• Joanne Finkelstein 2014, <i>Fashioning Appetite: Restaurants and the Making of Modern Identity</i>, Columbia University Press [ISBN: 978-023116796]</li> <li>• Wayne Gisslen 2018, <i>Professional Cooking</i>, 9th Ed., Wiley [ISBN: 978-111939961]</li> <li>• Pamela White 2006, <i>Make Money as a Food Writer in Six Lessons</i>, www.food-writing.com [ISBN: 978-097670500]</li> <li>• Deborah H. Golstein &amp; Danielle Aquiline 2014, <i>Food: A Reader for Writers</i>, Oxford University Press [ISBN: 978-019938568]</li> </ul> </td> </tr> </table>	<b>Reference Book Resources</b>	<ul style="list-style-type: none"> <li>• James L. Morgan 2007, <i>Culinary Creation: An Introduction to Foodservice and World Cuisine</i>, Routledge [ISBN: 978-075067936]</li> <li>• Joanne Finkelstein 2014, <i>Fashioning Appetite: Restaurants and the Making of Modern Identity</i>, Columbia University Press [ISBN: 978-023116796]</li> <li>• Wayne Gisslen 2018, <i>Professional Cooking</i>, 9th Ed., Wiley [ISBN: 978-111939961]</li> <li>• Pamela White 2006, <i>Make Money as a Food Writer in Six Lessons</i>, www.food-writing.com [ISBN: 978-097670500]</li> <li>• Deborah H. Golstein &amp; Danielle Aquiline 2014, <i>Food: A Reader for Writers</i>, Oxford University Press [ISBN: 978-019938568]</li> </ul>
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<b>Article/Paper List</b>	This Course does not have any article/paper resources		
<b>Other References</b>	This Course does not have any other resources		