

UNIVERSITI TEKNOLOGI MARA

HTF401: WESTERN CUISINE

Course Name (English)	WESTERN CUISINE APPROVED	
Course Code	HTF401	
MQF Credit	3	
Course	This course provides the fundamental concepts, skills and techniques of basic	
Description	western and pastry cooking. Using the classical cooking approach, this course helps to develop the student's knowledge and skill in food preparation and in all aspects of kitchen operations. The students also will be given the hands-on experience on how to prepare western food products and its derivatives.	
Transferable Skills	Learn independently and cooperatively. Listen actively Think laterally about a problem Take initiatives and lead others Take responsibility and carry out agreed tasks.	
Teaching Methodologies	Demonstrations, Practical Classes, Supervision	
CLO	CLO1 Demonstrate the different cooking techniques in western cuisine and proper procedure in handling kitchen equipment, utensils and knives in professional manner. CLO2 Produce different types of western products. CLO3 Use resources available to prepare baked goods and western products.	
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Pre-Requisite Courses	No course recom	
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Courses	No course recom	Wayne Gisslen 2014, !!!Book Not Found, 8 Ed., Wiley Inited
Courses	No course recom	Wayne Gisslen 2014, !!!Book Not Found, 8 Ed., Wiley Inited States [ISBN: 978-1-118-636] Wayne, G. 2004, Professional Baking, Student Workbook,, 4
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Courses	Reference Book Resources	Wayne Gisslen 2014, !!!Book Not Found, 8 Ed., Wiley Inited States [ISBN: 978-1-118-636] Wayne, G. 2004, Professional Baking, Student Workbook,, 4 Ed., , John Wiley & Sons. Inc. [ISBN:] Sokol, Gail. 2006, About Professional Baking., Ed., , Thomson & Delwar Learning. [ISBN:] H.L. Cracknell & R.J Kaufman. 2000, Practical Professional Cookery, 3 Ed., , Thomson & Delwar Learning. [ISBN:] Gisslen Wayne, 1996, Professional Baking, , Ed., , John Wiley & Sons, Inc. [ISBN:] Tenbner Christian, 1984, Great Desserts, , Ed., , Great Desserts, g group limited. [ISBN:] Donavan. D. Mary. 1996, Cooking Essentials,, Ed., , Van Nostrand Reinhold. [ISBN:] Labensky R.Sarah. 1995, On Cooking, Technique from Experts., Ed., , M.Allan, Chef. Prentice Hall. [ISBN:] Mc Williams, Magaret 2005, Fundamental of Meal