

Course Title	Catering Technology				
Course Code	CBPA204				
Course Type	Compulsory				
Level	Higher Diploma				
Year / Semester	2 nd Year / 3 rd Semester				
Teacher's Name	Savvas Savva				
ECTS	4	Lectures / week	2	Laboratories / week	None
Course Purpose and Objectives	<p>The course introduces participants to principles and practical applications of catering technology. The unit focuses on the creation of new food products and their assessment as suitable for a prescribed clientele. Learners will initially explore the issues surrounding the development of a new product or the modification of an existing one, including issues involved in large-scale production.</p> <p>The Course help the participants to understand the Catering Technology from the back of the house in every F&B outlet. Learners will learn what production equipment need to operate one kitchen, the modern techniques in food productions.</p> <p>They will also use testing techniques to investigate the quality of food products. These will include subjective testing, such as taste, texture, colour and flavour, as well as scientifically based objective testing. This aspect will include evaluating the responses of customers to the new product.</p>				
Learning Outcomes	<p>Upon successful completion of this course, students are expected to:</p> <ul style="list-style-type: none"> • Understand fundamentals of the catering industry • Be able to develop a new or modify an existing food or beverage product • Evaluate the issues of large-scale production • Be able to investigate food quality using subjective and objective tests • Be able to evaluate the responses of customers to the new product. • Recognize the different types of equipment and utensils (incl. knives) and demonstrate the competency to use them properly • Familiarize with essential culinary theory, skills and techniques 				
Prerequisites		Co-requisites	None		
Course Content	<ul style="list-style-type: none"> ▪ Professional Kitchen & Cooking: Introduction, Definition, and its importance; Personal & Kitchen Department, Classical Kitchen Brigade ▪ Business Ethics, Social Entrepreneurship 				

	<ul style="list-style-type: none"> ▪ Responsibilities of various chefs in kitchen, their attributes; coordination of kitchen with others ▪ Technology systems, Kitchen Equipment, Classification, Description, Usage, Upkeep and Storage, Kitchen Tools and Knives ▪ Catering Design: concept research, small-scale development, corporate development programs, costing, spec. manual, presentation methods, food stabilizers, food enhancers, trend analysis, consumer reactions, timescales for development, risk assessment ▪ Legislation: e.g. food labelling, additives, food safety, risk analysis ▪ Influences: e.g. food fashions, globalization, ethnic cookery ▪ Production: project design and management ▪ Packaging: role of packaging in demand and acceptance, technological ▪ Technical knowledge on the environmental impacts of food ▪ Promoting sustainable food consumption ▪ Electricity waste, Water waste ▪ Appliance versatility, equipment requirements, up-skilling/ re skilling, ▪ Subjective tests: e.g. taste, colour, texture, smell, flavour
Teaching Methodology	<p>Course topics are presented by a variety of teaching approaches including lectures, exercises, multimedia cases, homework case analysis and class presentations and discussions of assigned readings.</p> <p>Extensive visits to catering establishments</p>
Bibliography	<p>Compulsory reading</p> <ul style="list-style-type: none"> • Mattel, Bruce (2016), Catering: A guide to managing a successful business operation, 2nd, John Wiley & Sons, ISBN:978-1118137970. <p>Additional reading</p> <ul style="list-style-type: none"> • The Culinary Institute of America (2011), The professional chef, 9th, John Wiley & Sons, ISBN:978-0470421352.
Assessment	<ul style="list-style-type: none"> ▪ Class participation 10% ▪ Assignments/Tests 20% ▪ Mid-term exam 20% ▪ Final exam 50%
Language	English