

## HOSP06158 Classical and Contemporary Cuisine

<b>Full Title</b>	Classical and Contemporary Cuisine		
<b>Status</b>	Uploaded to Banner	<b>Start Term</b>	2021
<b>NFQ Level</b>	06	<b>ECTS Credits</b>	10
<b>Module Code</b>	HOSP06158	<b>Duration</b>	Semester - (13 Weeks)
<b>Grading Mode</b>	Pass/Fail	<b>Department</b>	Culinary Arts
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### Module Description

This module is designed to give learners the opportunity to develop specialist expertise and creative ability in the areas of classical and contemporary cuisine. It will enable the learner to compare and contrast classical and contemporary styles of food production and analyse the current trends within the culinary environment. Students will build on their knowledge of cookery developed in the first three semesters and structured periods of placement. This module challenges students to explore through research and practical application aspects of the original dish while making it indicative of their own culinary style.

### Learning Outcomes

**On completion of this module the learner will/should be able to:**

1. Produce a range of classical and contemporary products.
2. Evaluate the effect of modern trends on style, preparation and presentation of contemporary cuisine.
3. Analyse current market trends and design modern and innovative products to meet these trends.
4. Prepare and present dishes with relevant accompaniments, incorporating a range of presentation styles both classical and modern in a safe working environment.
5. Evaluate the cost factors involved in the production of innovative dishes

### Indicative Syllabus

#### Classical and Traditional Cookery

- Modernising the classics

#### Classical and traditional specialities:

- Hors d'oeuvre
- Soups and farinaceous
- Fish and shellfish
- Furred and feathered game
- Meats, poultry and offal
- Vegetable and vegetarian
- Desserts

#### Contemporary Cuisines

- Modern European Cuisine
- Fusion Cuisine

#### Innovative Development

- Creativity in dish design
- Recipe development and testing
- Sensory analysis
- Market analysis
- Nutritional analysis.
- Recipe balancing

#### Product Costing

- Dish costing
- Production viability

### Teaching and Learning Strategy

Lectures, tutorials, demonstrations, directed independent learning, group work, question and answer sessions. A variety of learning methodologies will be used to communicate and develop concepts and theories. Active learner participation will be encouraged throughout. This module is designed to give learners the opportunity to develop specialist expertise and creative ability in the area of modernising the classics. Learners will build on the knowledge and skills gained in year one of the programme and will have gained the additional practical skills and knowledge to practice classical cooking techniques with confidence

### Assessment Strategy

The ultimate purpose of testing and assessment is to improve student learning. The strategy is to assess practical work using continuous practical assessment. A formal assessment is available for examiners to use, which measure areas such as: professional conduct, skills development, principles, presentation skills, related theory and knowledge and finished products. Underpinning theoretical aspects of the programme will be further assessed using in-class tests. In-class tests will take place at different times in the learning process and are matched to the learning goals that the learners' have achieved at various points in their learning. Repeat Assessment Procedure

### Repeat Assessment Strategies

Learners who have not achieved a pass grade through continuous assessment will be required to complete a 6-hour practical exam which will assess the learning outcomes.

Indicative Coursework and Continuous Assessment:		%		
Form	Title	Percent	Week (Indicative)	Learning Outcomes
Practical Evaluation	Continuous Assessment	100 %	OnGoing	1,2,3,4,5

Part Time Delivery Mode Average Weekly Workload:			4.00 Hours		
Type	Description	Location	Hours	Frequency	Weekly Avg
Practical	Practical	Kitchen	4	Weekly	4.00
Independent Learning	Independent Learning	Not Specified	10	Weekly	10.00

### Required Reading Book List

Foskett, D., Paskins, P., Rippington, N., (2019). *Practical Cookery 14th Edition*. Hodder Education.  
ISBN 9781510461512 ISBN-13 1510461515

Treuille, E., Blashford-Snell, V., (2009). *Canapes*. Dorling Kindersley Ltd.  
ISBN 9781405344197 ISBN-13 1405344199

### Recommended Reading Book List

Kinsella, J., Harvey, T., *Professional Charcuterie*. Wiley.  
ISBN 0471122378 ISBN-13 9780471122371

Larousse, D., *The Professional Garde Manger*. Wiley.  
ISBN 0471106038 ISBN-13 9780471106036

Pepin, J., Perer, L., (2001). *Jacques Pepin's Complete Techniques*. Black Dog & Leventhal Pub.  
ISBN 1579122205 ISBN-13 9781579122201

Sonnenschmidt, H., Nicolas, F., *The Professional Chef's Art of Garde Manger*. Wiley.  
ISBN 0471284890 ISBN-13 9780471284895

Leto, M J., , , (2006). *The Larder Chef*. Routledge.  
ISBN 9780750668996 ISBN-13 0750668997

Institute, T., (2008). *Garde Manger*. John Wiley & Sons.  
ISBN 9780470055908 ISBN-13 0470055901

### Journal Resources

British Food Journal  
 Caterer and Hotelkeeper  
 Catering and Licensing Review  
 Croner's Catering Magazine  
 European Food Science and Technology  
 Food Ireland  
 Good Food Gourmet  
 Harvard Business Review  
 Hospitality Hotel and Catering Review  
 Inside Hotels  
 International Journal of Food Research and Technology  
 Journal of Culinary Science & Technology  
 Journal of Food Composition,  
 Elsevier Journal of Food Engineering,  
 Elsevier Journal of Food Science  
 Journal of Food Service Business Research  
 Journal of Gastronomica  
 Restaurant and Institutions  
 Restaurant Times  
 Scientific American Trends in Food Science & Technology, Elsevier

#### Online Resources

[www.caterer.com](http://www.caterer.com)  
[www.atomicgourmet.com](http://www.atomicgourmet.com)  
[www.bordbia.ie](http://www.bordbia.ie)  
[www.bim.ie](http://www.bim.ie)  
[www.bbc.co.uk/food](http://www.bbc.co.uk/food)  
[www.cheftalk.com](http://www.cheftalk.com)  
[www.chefden.com](http://www.chefden.com)  
[www.convert-me.com](http://www.convert-me.com)  
[www.escoffier.net](http://www.escoffier.net)  
[www.escoffier.com](http://www.escoffier.com)  
[www.failteirelandfoodtoolkit.com/](http://www.failteirelandfoodtoolkit.com/)  
[www.foodonline.com](http://www.foodonline.com)  
[www.foodphotography.com](http://www.foodphotography.com)  
[www.fsai.ie](http://www.fsai.ie)  
[www.ehotelier.com](http://www.ehotelier.com)  
[www.gourmetspot.com](http://www.gourmetspot.com)  
[www.greatfood.ie](http://www.greatfood.ie)

#### Other Resources

None

#### Additional Information

None

#### Programme Membership

