

MODULE DOCUMENTATION

Classical and Contemporary

Cuisine 2

HOSP08013

Mandatory

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Full Title	Classical and Contemporary Cuisine 2		
Status	Uploaded to Banner	Start Term	2015
NFQ Level	08	ECTS Credits	05
Module Code	HOSP08013	Duration	Semester - (13 Weeks)
Grading Mode		Department	Culinary Arts
Module Author	Louis Smith		
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Module Description

This subject is designed to give learners the opportunity to develop specialist expertise and creative ability in the area of contemporary and modern cuisine.

Learning Outcomes

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

1. Produce a selection of classical and modern products to reflect contemporary European, Pacific Rim, Cajun, Thai and Fusion Cuisine.
2. Evaluate the effect of modern trends on style, preparation and presentation of contemporary cold work and buffet presentation.
3. Analyse current market needs and design modern and innovative products to meet these.

Indicative Syllabus

- | | |
|---|------------|
| 1. Contemporary Cuisines | 50% |
| 1.1 Modern European Cuisines | |
| 1.2 Fusion Cuisine | |
| 1.3 World cuisine | |
| 2. Contemporary Cold Work | 50% |
| 2.1 Buffet preparation and presentation | |
| 2.2 Modern and contemporary cold work | |

Teaching and Learning Strategy

The module will be taught through a combination of lectures and tutorials. The focus will be on the understanding of the theory and applying it into a practical kitchen setting. Modern equipment, techniques and ingredients will be used to enhance and improve the student's ability to develop new dishes. Attendance at lectures is essential and students will be encouraged to do some of their own research and take an active role in their own learning. Course material will be made available through the on-line service of Moodle which students will be expected to have read prior to attending class.

Assessment Strategy

- 1) Continuous assessment based on preparation for class, class participation, students development, the quality of classwork and attendance.
- 2) Practical skills Test.

Repeat Assessment Strategies

attend repeat

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

Full Time Delivery Mode Average Weekly Workload:			6.00 Hours		
Type	Description	Location	Hours	Frequency	Weekly Avg
Practical	Practical	Not Specified	5	Weekly	5.00
Lecture	Theory	Kitchen	1	Weekly	1.00

Literary Resources

Ehlert, F., Edouard, L.,Raffael, M and Wesel F. Pâtés and Terrines. Hamlyn. Spain 1984.

Leto M.J & Bode W.K.H. The Larder Chef. Heinemann. London. 1969.

Boxer, A., A Visual Feast, Random Century: 1992

Cracknell & Kaufmann. Practical and Professional Cookery (Latest edition). Mac Millen Education Ltd. London 1992.

Cullen, N., Quantity Food Production, Prentice Hall: 2001

Culinary Institute of America, The New Professional Chef, Van Nostrand Reinhold :1996

Escoffier, A., The Complete Guide to Modern Cookery, Heinman :1989

Gisslin, G., Professional Cooking , Wiley & Sons :1999

Knight, J. B., Quantity Food Preparation and Management, Wiley: 1989

Courtine, R.J., Larousse Gastronomique. Hamlyn Octopus: 2001

Saulnier, L (Translated by: E. Brunet). Le Répertoire de La Cuisine. Leon Jaeggi & Sons Ltd. London 1914.

Treuille, E. & Blashford, V., Small Canapés, Dorling Kindersley: 1999

Paul Dowding 2009 *Forest Fungi in Ireland* Imprint unknown

ISBN-10 190269662X ISBN-13 9781902696621

Derry & Sallyanne& Doorley, Tom Clarke 2004 *Not Just a Restaurant* L'Ecrivain
Restaurant

ISBN-10 0954869206 ISBN-13 9780954869205

Peter Gilmore 2010 *Quay: Food Inspired By Nature* Murdoch Books

ISBN-10 1741964873 ISBN-13 9781741964875

Pier Murdoch

ISBN-10 1921259043 ISBN-13 9781921259043

David Everitt-Matthias 2006 *Essence* Absolute Press

ISBN-10 1904573525 ISBN-13 9781904573524

David Everitt-Matthias 2013 *Beyond Essence: New Recipes from Le Champignon
Sauvage* Absolute Press

ISBN-10 1906650780 ISBN-13 9781906650780

Daniel Humm 2011 *Eleven Madison Park: The Cookbook* Little, Brown and Company

ISBN-10 0316098515 ISBN-13 9780316098519

Ross Lewis 2013 *Chapter One: An Irish Food Story* Gill & MacMillan, Limited

ISBN-10 0717157873 ISBN-13 9780717157877

Note the most recently published text will apply

Other Resources

Journals and Periodicals:
BBC Good Food Guide
Caterer and Hotelkeeper
Catering and Licensing Review
Hospitality
Hotel and Catering Review
Inside Hotels
Croner's Catering Magazine
Restaurant Times

Additional Information

None

Programme Membership

GA_OCULG_H08 201500 Bachelor of Business (Honours) in Culinary Arts
GA_OFIEG_H08 201800 Bachelor of Business (Honours) in Food Innovation and Enterprise
GA_OCGSG_H08 202000 Bachelor of Arts (Honours) in Culinary and Gastronomic Sciences