

# **MODULE DOCUMENTATION**

## **Classical and Contemporary**

### **Cuisine 1**

### **HOSP07014**

Elective

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<b>Full Title</b>	Classical & Contemporary Cuisine 1		
<b>Status</b>	Uploaded to Banner	<b>Start Term</b>	2009
<b>NFQ Level</b>	07	<b>ECTS Credits</b>	05
<b>Module Code</b>	HOSP07014	<b>Duration</b>	Semester - (13 Weeks)
<b>Grading Mode</b>		<b>Department</b>	Culinary Arts
<b>Module Author</b>	Louis Smith		
<b>Co Authors</b>	Eamonn Hoult		

### Module Description

This module is designed to provide learners with the opportunity to develop their culinary 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 range of classical and contemporary products and apply the principles of art and design to the organoleptic creation of innovative savoury dishes.
2. Analyse current market needs and future trends, designing modern and innovative products from the analysis.

### Indicative Syllabus

- |    |  |     |
|----|--|-----|
| 1. | Classical and Traditional Cookery<br>1.1 Classical and traditional specialities: <ul style="list-style-type: none"> <li>• Hors d 'oeuvre</li> <li>• Soups and farinaceous</li> <li>• Fish and shellfish</li> <li>• Furred and feathered game</li> <li>• Meats, poultry and offal</li> </ul> 1.2 Modernising the classics | 45% |
| 2. | Innovative Development<br>2.1 Creativity in dish design<br>2.2 Recipe development and testing<br>2.3 Analysis of current market needs and trends<br>2.4 Nutritional analysis<br>2.5 Recipe balancing   | 45% |
| 3. | Production Viability<br>3.1 Production Viability   | 10% |

**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**

This module is assessed by 70% continuous assessment and 30% final examination. This is appropriate for the modules intended learning outcomes, and will validate the modules learning achievement.

**Repeat Assessment Strategies****Indicative Coursework and Continuous Assessment:****100 %**

<i>Form</i>	<i>Title</i>	<i>Percent</i>	<i>Week (Indicative)</i>	<i>Learning Outcomes</i>
UNKNOWN	Class Assessment Classical & Contemp Cuisines 1	70 %	OnGoing	1
UNKNOWN	Other Exam Classical & Contemp Cuisines 1	30 %	OnGoing	2

**Full Time Delivery Mode Average Weekly Workload:****6.00 Hours**

<i>Type</i>	<i>Description</i>	<i>Location</i>	<i>Hours</i>	<i>Frequency</i>	<i>Weekly Avg</i>
Lecture	Classical & Contemp Cuisine 1	Lecture Theatre	1	Weekly	1.00
Lecture	Classical and Contemp Cuisine 1	Not Specified	5	Weekly	5.00

**Literary Resources**

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

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

Escoffier, A. (Translated by: Cracknell and Kaufmann). The Complete Guide to the Art of Modern Cookery. Heinemann Ltd. London 1921 (English Translation 1979)

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

**Note the most recently published text will apply**

**Other Resources**

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\_B07 201500 Bachelor of Business in Culinary Arts  
GA\_OFIEG\_H08 201800 Bachelor of Business (Honours) in Food Innovation and Enterprise  
GA\_OFIEG\_B07 201800 Bachelor of Business in Food Innovation and Enterprise  
GA\_OCGSG\_B07 202000 Bachelor of Arts in Culinary and Gastronomic Sciences  
GA\_OCGSG\_H08 202000 Bachelor of Arts (Honours) in Culinary and Gastronomic Sciences