

MODULE DOCUMENTATION

Modern Classics and

Global Cuisines

HOSP06024

Mandatory

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Full Title	Modern Classics and Global Cuisines		
Status	Uploaded to Banner	Start Term	2017
NFQ Level	06	ECTS Credits	10
Module Code	HOSP06024	Duration	Stage - (26 Weeks)
Grading Mode		Department	Culinary Arts
Module Author	Sadie Davoren		
Co Authors	Anne OLeary, Martin Ruffley		

Module Description

This module is designed to build on and consolidate the skills and knowledge gained in year one, and to give the learners the opportunity to develop specialist expertise and creative ability in the areas of classical and contemporary cuisine.

The learners will research, prepare, taste, serve and evaluate traditional regional dishes and beverages from a variety of global cuisines.

Learning Outcomes

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

1. Consolidate knowledge and practice of hygiene and safety legislation and practices and their applications in industry.
2. Participate effectively as a team member in a food production and food service operation.
3. Identify the basic ingredients, flavours and associated beverages of selected global cuisines.
4. Demonstrate knowledge of techniques and equipment required to competently produce menu items from a range of International cuisines.
5. Competently prepare and present a range of classical and contemporary menu items.
6. Apply decision making, motivation, leadership and communication skills to a food production and service operation.
7. Develop innovative and creative skills in the preparation and presentation of menu items.
8. Evaluate the cost factors involved in the production of classical and contemporary dishes.

Indicative Syllabus

1. International Cuisine

- 1.1 Identify the features of a range of international cuisines
- 1.2 Specialist equipment and techniques
- 1.3 Commodities associated with International cuisine
- 1.4 Skills development across a range of international cuisine

2. Healthy Eating/Mediterranean Cuisine

- 2.1 Commodities and equipment used in mediterranean cuisine
- 2.2 Preparation, analysis and evaluations of a range of dishes or specific diets.
- 2.3 Related Theory
- 2.4 Applied Nutrition and impact of various preparation and cooking methods to the nutritional value of finished products

3. Contemporisation of Classical Cuisine

- 3.1 Refine culinary skills through the use of a variety of commodities and contemporary methods of production.
- 3.2 Innovation with commodities/ dish production
- 3.3 Menu make up, planning

4. Applied Production Management

- 4.1 Kitchen Operating Procedures
- 4.2 Food and beverage cost and quality control systems.
- 4.3 Food Cost Control: Dish costing,
Overheads,
Production viability.

5. General Kitchen Maintenance

- 5.1 Purchasing Equipment
- 5.2 Concept of planned and unplanned kitchen maintenance

Teaching and Learning Strategy

Teacher led practical labs and lectures supported with lecture notes, student reflections.

Demonstrations

Use of Moodle

In-class written test

Assessment Strategy

This module is assessed by 100% continuous assessment.

Consisting of:

70% continuous assessment of culinary skills development to include a skills assessments in each semester.

30% (2 x 15%) in-class tests

Repeat Assessment Strategies

Any student failing Modern Classics and Global Cuisines Module will be required to repeat -attend the entire module at the next opportunity.

Indicative Coursework and Continuous Assessment:		100 %		
Form	Title	Percent	Week (Indicative)	Learning Outcomes
Practical Evaluation	Continous Assesment of practical classes	70 %	OnGoing	1,2,3,4,5,6,7,8
Assessment	In class tests	30 %	End of Semester	3,4,5,6,7,8

Full Time Delivery Mode Average Weekly Workload:			6.00 Hours		
Type	Description	Location	Hours	Frequency	Weekly Avg
Practical	Practical	Kitchen	5	Weekly	5.00

Lecture	Lecture	Lecture Theatre	1	Weekly	1.00
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Recommended Reading Book List

Ceserani, V., (2008). *Practical Cookery Book and Dynamic Learning DVD*. Hodder Education Publishers.
ISBN 034094837X ISBN-13 9780340948378

Cracknell, H L., *Practical Professional Cookery*. Cengage Learning.
ISBN 1861528736 ISBN-13 9781861528735

Of, C., (2001). *The Professional Chef*. Wiley.
ISBN 0471382574 ISBN-13 9780471382577

Larousse, L., (2009). *Larousse Gastronomique: The World's Greatest Culinary Encyclopedia, Completely Revised and Updated* Clarkson Potter.
ISBN 0307464911 ISBN-13 9780307464910

Pauli, P., *Classical Cooking The Modern Way: Methods and Techniques, Third Edition*. Wiley.
ISBN 0471291870 ISBN-13 9780471291879

Cousins, J., (2002). *Food and Beverage Management*. Longman Pub Group.
ISBN 0582452716 ISBN-13 9780582452718

Cousins, J., (2014). *Food & Beverage Service, 9th edition*. Trans-Atlantic Publications.
ISBN 1471807959 ISBN-13 9781471807954

Escoffier: The Complete Guide to the Art of Modern Cookery. Wiley.
ISBN 0471290165 ISBN-13 9780471290162

(2000). *Classical Cooking: The Modern Way Recipes, Third Edition*. Wiley.
ISBN 0471286702 ISBN-13 9780471286707

Lewis, R., (2013). *Chapter One: An Irish Food Story*. Gill & MacMillan, Limited.
ISBN 0717157873 ISBN-13 9780717157877

Maguire, N., (2012). *The MacNean Restaurant Cookbook*. Gill & MacMillan, Limited.
ISBN 0717154394 ISBN-13 9780717154395

Keller, T., (2016). *Under Pressure: Cooking Sous Vide (The Thomas Keller Library)*. Artisan.

Keller, T., (2016). *The French Laundry Cookbook (The Thomas Keller Library)*. Artisan.

Myhrvold, N., (2011). *Modernist Cuisine: The Art and Science of Cooking*. The Cooking Lab.
ISBN 0982761007 ISBN-13 9780982761007

Literary Resources

Online Resources

www.bbc.co.uk/food
www.epicurious.com
www.foodnetwork.com
www.foodonline.com
www.foodireland.com
www.gourmetspot.com
www.hospitalityireland.com

Other Resources

Caterer and Hotelkeeper

Hotel and Catering review

BBC Good Food Guide

Catering and Licensing Review

Gastronomica: The Journal of food and culture

Hotel and Catering Review

Restaurant Times

Programme Membership

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_OCPCG_C06 202000 Higher Certificate in Arts in Culinary Arts - Professional Chef Programme

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

GA_OCGSG_C06 202000 Higher Certificate in Arts in Culinary Arts (Exit)