

HIGHER HOTEL INSTITUTE CYPRUS

Module Description 2019/20



Module Title:	Product Identification, Purchasing and Storing		
Module Code:	CAPM 113		
Programme of Study/ Year of Study:	Culinary Arts / Year 1		
Group:	CA I	Semester:	Fall
Number of Hours Taught:	2 periods per week	ECTS :	3

Instructor:	Maria Charitou		
Office Hours:	Tuesday 09:20 – 10:20		
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Pre-requisite(s) : No previous background assumed

Module Rationale

This module is intended to introduce the students to identification, purchasing, storing and handling of products.

Aims

This course provides the students with a basic understanding of the key elements and procedures related to the identification, purchasing, storing and handling of a wide range of food commodities. Students will be able to identify the characteristics and composition of various food groups, and familiarise themselves with the quality factors associated with the shelf-life of food produce.

Intended Learning Outcomes

On successful completion of this module, students will be able to:

- Define the related terminology of the course content.
- Recognise the importance of food identification.
- Acknowledge the importance of purchasing in the food service industry.
- Describe the factors related to the process of receiving, handling and storage of different food commodities.
- Identify the characteristics and composition of selected food groups.
- Explore both fresh and prepared foods.
- Explain the quality factors associated with the selection of various fresh, frozen, canned, and dry ingredients in order to preserve and extend their shelf-life.



Delivery Methods:

1. Lectures
2. Coursework
3. Group Project Presentations

Assessment:

Quizzes/Tests	10%
Midterm Examination	20%
Final Examination	30%
Assignments/Coursework	<u>40%</u>
	100%

Module Requirements

Refer to the students' manual for the module requirements.

Module Plan and Content

Week	Dates	Topics to be Covered	Reference Chapter / Material
1.	02/10	Introduction to the fundamental functions of product identification	
2.	09/10	Purchasing and Procurement Process	Page 26 Instructor's notes
3.	16/10	Seasonings, Flavourings and Spices	Instructor's notes
4.	23/10	Herbs	Instructor's notes
5.	30/10	Vegetables and Legumes	Page 119, 340-342 Instructor's notes
6.	06/11	Cereals, Grains and Farinaceous Products	Page 117, 121 Instructor's notes
7.	13/11	Eggs	Page 105-107 Instructor's notes
8.	20/11	Fruits, Nuts and Seeds	Instructor's notes
9.	27/11	Milk and Dairy Products	Page 441 -442 Instructor's notes
10.	04/12	Fats and Oils	Page 438-439 Instructor's notes
11.	11/12	Natural Sweeteners	Page 439 Instructor's notes
12.	18/12	Group Project Presentations I	
13.	08/01	Group Project Presentations II	

Essential Reading

Foskett, D., Rippington, N., Paskins, P., & Thorpe, S. (2015). *Practical Cookery For Level 2 NVQS and Apprenticeships* (13 ed.). London: Hodder Education.



Additional Reading

1. Foskett, D., Rippington, N., Paskins, P., & Thorpe, S. (2014). *Practical Cookery For Level 3 NVQ and VRQ Diploma* (6th ed.). London: Hodder Education.
2. The Culinary Institute of America, (2011). *The New Professional Chef*. 9th ed. New York: Wiley
3. Garlough, R., 2010. *Modern Food Service Purchasing: Business Essentials to Procurement*. New York: Delmar
4. Kiple, K. and Ornelas K., 2000. *The Cambridge World History of Food*. Cambridge: Cambridge University Press.
5. Fortin, F. and D'Amico Serge. 1996. *The Visual Food Encyclopedia: The Definitive Practical Guide to Food and Cooking*. Hoboken: Wiley
6. Dowell, P., Bailey A., 1991. *The Book of Ingredients*. Middlesex: Mermaid Books.

