

# HIGHER HOTEL INSTITUTE CYPRUS

## Module Description 2019/20



<b>Module Title:</b>	Modern Food Concepts & Event Catering		
<b>Module Code:</b>	CAPM 312		
<b>Programme of Study/ Year of Study:</b>	Culinary Arts / Year 3		
<b>Group:</b>	CA III	<b>Semester:</b>	Spring
<b>Number of Hours Taught:</b>	2 theory and 5 lab per week	<b>ECTS :</b>	14

**Instructor:** Stalo Vatiliotou

**Office Hours :** Monday 14:00 – 15:00

**Office Number :** 201

**Office** 22-404826

**Tel :**

**e-mail :** stalo\_10@hotmail.com

### Pre-requisites :

CAPM 211 - Buffet Preparation & Contemporary Plating Techniques  
CAPM 212 - Advanced Garde Manger  
CAPM 221 - Advanced Baking & Pastry  
CAPM 222 - Contemporary Desserts  
CAPM 311 - International Cuisines: From Classical to Fusion  
CAPM 321 - Advanced Plated Desserts

### Module Rationale:

This module intends to educate students on current food concepts to meet the needs of today's market. Emphasis will be placed on planning, organisation and implementation of selected catering events.

### Aims:

This module aims to expose students to current food concepts, their evolution throughout the ages and the recent trends and development, enabling them to respond effectively to the customer needs and aspirations. It also enables students to plan, organise and implement effectively the catering of various types of events. Students undertake real- life event catering, executing all stages of event organisation, from planning to evaluation.

### Intended Learning Outcomes:

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

1. Demonstrate an understanding of the modern food concepts.
2. Describe the philosophy of ethnic-fusion, healthy-spa and sustainable cuisines, and the art of molecular gastronomy and bistronomy.
3. Comprehend and define related course terminology.
4. Apply effectively the techniques driven from the current food trends.
5. Recognise the models of global planned events.



6. Acknowledge the professional principles and ethics of event catering.
7. Develop and implement an event plan.
8. Demonstrate the ability to coordinate, market and produce thematic events  
Develop interpersonal skills working within a diverse team.

**Methods of Teaching/Learning:**

- Lectures
- Reading Materials
- Class Discussions
- Research Assignment
- Workshop Assignments

**Assessment:**

The students will be assessed in both theoretical and practical aspects of the module. It should be noted that in order for the students to succeed in these module, they should achieve **at least** a score of **50% in the theoretical part** and **50% in the practical part** of the subject.

Theoretical Part: 40%

- |                                  |   |      |              |
|----------------------------------|---|------|--------------|
| • Quizzes / Tests                | } | 20 % | <b>100 %</b> |
| • Project - Group Event Planning |   | 50 % |              |
| • Final Written Examination      |   | 30 % |              |
| •                                |   |      |              |

Practical Part: 60%

- |                                       |   |      |             |
|---------------------------------------|---|------|-------------|
| • Modern Food Concepts                | } | 25 % | <b>100%</b> |
| • Final Practical Assessment          |   | 25 % |             |
| • Event Organisation / Implementation |   | 50%  |             |

**Module Requirements**

Refer to the Students' Manual Appendix I Culinary Arts Workshop Requirements.

**Module Plan and Content**

Week	Dates	Topics to be Covered	Reference Chapter / Material
1	27/01– 31/01	Event Catering & Banquet Planning Principles	Instructor's Handouts
2	03/02-07/02	Ethnic-Fusion Cuisine	Instructor's Handouts
3	10/02-14/02	Healthy-Spa Cuisine	Instructor's Handouts
4	17/02-21/02	Sustainable Cuisine	Instructor's Handouts
5	24/02-28/02	Molecular Gastronomy	Instructor's Handouts



Week	Dates	Topics to be Covered	Reference Chapter / Material
6	03/03-06/03	The Art of Bistronomy	Instructor's Handouts
7	09/03-13/03	Modern Food Concepts – Practical Assessment	Instructor's Handouts
8	16/03-20/03	Group Research I (Brainstorming / Event Planning)	
9	23/03-27/03	Event Catering or Banquet Organisation/ Implementation I	Instructor's Handouts
10	30/03-03/04	Group Research II (Brainstorming / Event Planning)	
11	06/04-10/04	Event Catering or Banquet Organisation/ Implementation II	Instructor's Handouts
12	13/04-14/04 & 22/04-24/04	Group Research III (Brainstorming / Event Planning)	
	15/04-21/04	EASTER HOLIDAYS	
13	27/04-30/04	Event Catering or Banquet Organisation / Implementation III	Instructor's Handouts
14	04/05-08/05	Final Practice	

#### Essential Reading:

Instructor's handouts based on the course content.

#### Additional Reading:

##### Modern Food Concepts Resources:

1. Styler, C., 2006. *Working the Plate*. Hoboken: Wiley

##### Event Catering Resources:

1. Allen, J., *Event Planning*. 2<sup>nd</sup> ed. Hoboken: Wiley
2. Goldblatt, J., 2013. *Special Events: Creating and Sustaining a New World for Celebration*. 7<sup>th</sup> ed. Hoboken: Wiley
3. Eichelberger, E., 2014. *Remarkable Banquet Service*. Hoboken: Wiley

