

HIGHER HOTEL INSTITUTE CYPRUS

Module Description 2019/20



Module Title:	Food Production and Hygiene		
Module Code:	HTPM 114		
Programme of Study/ Year of Study:	Hospitality & Tourism Management/Year 1		
Group:	HTMI	Semester:	Spring
Number of Hours Taught:	Total: 7 (2 theory and 5 practical per week)	ECTS :	6

Instructors:	Savvas Savva, Ioanna Savva		
Office Hours :	Savvas Savva (08:00 – 09:00) / I. Savva (Monday: 09:00 – 11:00)		
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Pre-requisites:

Module Rationale:

This module introduces the students to fundamental culinary theory, skills and techniques and provides the student with essential knowledge of food hygiene principles necessary to operate a food service facility.

Aims:

This course aims to familiarise the students with essential culinary theory, skills and techniques in accordance to food hygiene practices associated with the production of food.

Intended Learning Outcomes:

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

1. Acknowledge the necessity of proper chef's attire (uniform) and professional etiquette.
2. Demonstrate a working knowledge of the food safety principles and procedures to ensure public health within a food service establishment.
3. Recognise the different types of equipment and utensils (incl. knives) and demonstrate the competency to use them properly.
4. Demonstrate a competent level of fundamental skills and techniques in food preparation in relation to key culinary principles.
5. Produce a selection of culinary dishes in conjunction with basic cooking methods utilising a variety of



food commodities.

6. Use the appropriate culinary terminology.
7. Work individually and as members of a diverse team by developing interpersonal skills within the kitchen environment.
8. Demonstrate proper production and waste control management.

Delivery Methods:

1. Lectures
2. Case Studies Analysis
3. Current Research Topics
4. Demonstrations
5. Individual and Group Work

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 the 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: 50%

• Coursework	30 %	}	100%
• Quizzes / Tests	30 %		
• Final Written Examination	40 %		

Practical Part: 50%

• Continued Workshop Assessment (Individual and Group Work)	60 %	}	100%
• Final Practical Assessment	40 %		

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	<ul style="list-style-type: none">• An Introduction to Food Safety• Introduction to the Culinary Profession<ul style="list-style-type: none">- Knife Skills Development- Basic Vegetable Cuts	Chapter beginning p.3 Lecturer's Handouts
2.	03/02-07/02	<ul style="list-style-type: none">• Microbiological Hazards• Introduction to Key Culinary Principles<ul style="list-style-type: none">- Basic Stocks- Basic Soup Preparations- Thickening Agents	Chapter beginning p.7 Lecturer's Handouts



Week	Dates	Topics to be Covered	Reference Chapter / Material
3.	10/02-14/02	<ul style="list-style-type: none"> • Food Poisoning and it's Control • Leading Sauces and Derivatives 	Chapter beginning p.10 Lecturer's Handouts
4.	17/02-21/02	<ul style="list-style-type: none"> • Food Contamination Hazards <ul style="list-style-type: none"> - Biological / Physical / Chemical • Cooking Vegetables, Potatoes and Pulses 	Chapter beginning p.16 Lecturer's Handouts
5.	24/02-28/02	<ul style="list-style-type: none"> • Personal Hygiene • Safe Food Handling • Eggs and Breakfast Cookery 	Chapter beginning p.33 Lecturer's Handouts
6.	03/03-06/03	<ul style="list-style-type: none"> • Food Premises and Equipment • Cooking Grains and Farinaceous (Pasta) 	Chapter beginning p.38 Lecturer's Handouts
7.	09/03-13/03	<ul style="list-style-type: none"> • Pest Control • Food Waste Management • Moist Heat Cooking Methods <ul style="list-style-type: none"> - Boiling, Poaching, Simmering and Steaming 	Chapter beginning p.43 Lecturer's Handouts
8.	16/03-20/03	<ul style="list-style-type: none"> • Cleaning and Disinfection • Dry Heat Cooking Methods I <ul style="list-style-type: none"> - Sautéing and Stir-Frying 	Chapter beginning p.48 Lecturer's Handouts
9.	23/03-27/03	<ul style="list-style-type: none"> • HACCP • Dry Heat Cooking Methods II <ul style="list-style-type: none"> - Shallow-Frying and Deep-Frying 	Chapter beginning p.57 Lecturer's Handouts
10.	30/03-03/04	<ul style="list-style-type: none"> • Food Safety Legislation • Dry Heat Cooking Methods III <ul style="list-style-type: none"> - Grilling and Broiling 	Chapter beginning p.52 Lecturer's Handouts
11.	06/04-10/04	<ul style="list-style-type: none"> • Dry Heat Cooking Methods IV <ul style="list-style-type: none"> - Baking, Roasting and Pooleing 	Lecturer's Handouts
12.	13/04-14/04 & 22/04-24/04	<ul style="list-style-type: none"> • Combination Cooking Methods <ul style="list-style-type: none"> - Stewing and Braising 	Lecturer's Handouts
	15/04-21/04	EASTER HOLIDAYS	
13.	27/04-30/04	<ul style="list-style-type: none"> • Salads, Sandwiches and Wraps 	Lecturer's Handouts
14.	04/05-08/05	Revision and Final Practical Assessment	

Essential Reading:

1. Sprenger, R.A., 2013. *The Food Hygiene Handbook*. (Level 2) 31st ed. Doncaster: Highfield
2. Sprenger, R.A., 2013. *A Question of Food Safety*. 12th ed. Doncaster: Highfield
3. Lecturer's handouts based on the course content units



Additional Reading:

1. The Culinary Institute of America, 2011. ***The New Professional Chef***. 9th ed. New Jersey: John Wiley & Sons Inc.
2. The Culinary Institute of America, 2008. ***Garde Manger - The Art and Craft of the Cold Kitchen***, 3rd ed. New Jersey: John Wiley & Sons Inc.
3. Cesserani, V., Campbell, J. and Fosket, D., 2008. ***Practical Cookery***, 11th ed. London: Hodder & Stoughton.



