

33.

<b>Module Title</b>	<b>Menu Development and Plate Decoration</b>				
<b>Module Code</b>	CBPA253				
<b>Course type</b>	Theoretical and Practical				
<b>Level</b>	Bachelor's				
<b>Year / Semester</b>	2 <sup>nd</sup> Year / 4 <sup>th</sup> Semester				
<b>Teacher's name</b>	George Voskou				
<b>ECTS</b>	4	<b>Lectures / week</b>	2	<b>Tutorials / week</b>	2
<b>Course purpose and objectives</b>	The aim of the course is to teach students the principles of Food Development and Dish Decoration.				
<b>Learning outcomes</b>	<p>Upon completion of the course, students are expected to:</p> <p><b>Knowledge</b></p> <ul style="list-style-type: none"> <li>• <b>Define</b> the principles of menu preparation and dish decoration</li> </ul> <p><b>Skills</b></p> <ul style="list-style-type: none"> <li>• <b>Design</b> dishes using the classic and modern methods of dish decoration</li> </ul> <p><b>Competences</b></p> <ul style="list-style-type: none"> <li>• <b>Respond</b> to consumer expectations regarding food products</li> <li>• <b>Design</b> and <b>develop</b> innovative delicacies and recipes</li> <li>• Be in a position to <b>adjust and modify</b> existing plate decorations.</li> </ul>				
<b>Prerequisites</b>		<b>Required</b>			
<b>Course content</b>	<ul style="list-style-type: none"> <li>• New Trends in the Catering Industry</li> <li>• Market Research</li> <li>• Nutrition and Food Design</li> <li>• Catering dishes</li> <li>• Efficiency test</li> <li>• Recipe Standards</li> <li>• Recipe Costing</li> <li>• Food styling</li> <li>• Ways to build a dish</li> <li>• Building a dish from scratch</li> <li>• Menu features</li> <li>• Commercial features of a menu</li> <li>• Analysis of catering equipment</li> </ul>				
<b>Teaching methodology</b>	Lectures, demonstrations, individual and group assignments in the workshop				

<p><b>Bibliography</b></p>	<p><b>Greek Bibliography</b></p> <ul style="list-style-type: none"> <li>• Σαλεσιώτης, Μ. Π. (2007). Σύνθεση εδεσματολογίου. [<i>Menu composition</i>]. Interbooks. ISBN 978-960-390-190-7.</li> <li>• McVety, P. J. (1999). Αρχές σχεδίασης μενού. [<i>Principles of menu planning</i>]. Εκδοτικός Όμιλος Ίων. ISBN: 960-286-377-3.</li> <li>• Ντερέκας, Κ. (2010). Διακόσμηση εδεσμάτων: Ταξίδι στη διακόσμηση: φρούτων-λαχανικών, κρεάτων-ψαριών, ζύμης-βουτύρου, ζάχαρης-σοκολάτας, διακόσμηση σε πάγο, ανθικές συνθέσεις. [<i>Food decoration: A decoration trip: fruits-vegetables, meat-fish, dough-butter, sugar-chocolate, ice decoration, flower decoration</i>]. Αθήνα: Interbooks. ISBN 978-960-390-221-8.</li> <li>• Boscolo, R., and Constantino, S. (2002). Το μεγάλο βιβλίο διακόσμησης για μπουφέ. [<i>The big book of buffet decoration</i>]. Τσιτσιλώνης. ISBN: 960-8058-23-6.</li> <li>• KES College notes.</li> </ul> <p><b>English Bibliography</b></p> <ul style="list-style-type: none"> <li>• Unsworth, F. (2018). <i>The New Art of Cooking: A modern guide to preparing and styling delicious food</i>. Bloomsbury Publishing. ISBN: 978-1-4088-8673-1.</li> <li>• McVety, P. J., and Ware, B. J. (2009). <i>Fundamentals of menu planning</i>. 3<sup>rd</sup> Edition. John Wiley &amp; Sons. ISBN: 978-0-470-07267-7.</li> <li>• Drysdale, J. A. (2002). <i>Profitable menu planning</i>. 3<sup>rd</sup> Edition. Prentice Hall. ISBN: 0-13-089164-9.</li> <li>• Styler, C. (2006). <i>Working the Plate: The Art of Food Presentation</i>. John Wiley &amp; Sons. ISBN: 9780471479390.</li> <li>• Gisslen, W. (2011). <i>Professional cooking</i>. John Wiley &amp; Sons. ISBN: 978-0-470-19752-3.</li> <li>• Custer, D. (2010). <i>Food Styling: The Art of Preparing Food for the Camera</i>. John Wiley &amp; Sons, ISBN: 978-0470080191.</li> <li>• KES College handouts.</li> </ul>
<p><b>Assessment</b></p>	<ul style="list-style-type: none"> <li>• Attendance and class participation: 10%</li> <li>• Midterm written examination: 20%</li> <li>• Final practical examination: 30%</li> <li>• Final written examination : 40%</li> </ul>
<p><b>Language</b></p>	<p>Greek or English</p>