

MODULE DESCRIPTION

Module Title	Food Preparation on a Cruise Ship				
Module Code	CSH-114				
Module Type	Compulsory				
Level	Certificate				
Year/Semester	Year 1/Semester 1				
Instructor's Name					
ECTS	7	Lectures/week	2 academic hours	Laboratories/week	3 academic hours
Module Overview	<p>Aim & Objectives:</p> <p>Students should be able to develop the necessary knowledge, skills and techniques on food preparation, learn the basic principles of cooking methods and to be able to work in a kitchen on a cruise ship.</p>				
Learning Outcomes	<p>Upon successful completion of the module, students should be able to:</p> <ul style="list-style-type: none"> ▪ Study the key principles and concepts of food preparation and operations. ▪ Develop various skills and cultivate the proper attitude needed for the delivery of quality service of food and beverage operations in restaurants, especially in a cruise environment. ▪ Familiarize students with the concept of menu planning, design and pricing. ▪ Develop working program, and how to handle and store food. ▪ Apply the different cooking techniques in the cruise industry. ▪ Identify and develop skills, techniques and abilities to use the different cooking methods. ▪ Handle and maintain knives, cutting equipment ▪ Understand the uses of the hygienic clean food production areas, equipment and utensils. ▪ Study the importance and concept of budgeting and cost control for food operations as this applies in the cruise industry. ▪ Analyze current trends in a variety of restaurant service fields. 				
Prerequisites	N/A				
Module Content	<ul style="list-style-type: none"> ▪ Understand basic food preparation terminology and culinary terms, skills, and techniques ▪ Different methods and practices and techniques for cooking food ▪ Maintain a safe and secure environment 				

	<ul style="list-style-type: none"> ▪ Hazards and risk assessments ▪ The principles of cooking standards ▪ Handling and storing food ▪ Practice the cooking techniques in the hospitality/cruise industry ▪ Clean food production areas ▪ Practice starters, appetizers, soups-classifications and traditional ▪ Maintain and handle knives, tools and equipment of identification and use of common kitchen tools and equipment ▪ Practice creams and basic dough of desserts ▪ Use of various methods of cooking ▪ Prepare main courses with different chicken-beef-lamb, and pork-offals ▪ Learn how to maintain and promote hygiene in food storage ▪ Practice creams and basic dough of desserts ▪ Cooking techniques - poach, steam, and grill ▪ Prepare English breakfast, Continental breakfast, Buffet breakfast etc ▪ Prepare, cook and assemble food for service ▪ Knowledge how to prepare a cocktail party ▪ Practice on cocktail parties ▪ Learn how to assemble food for quick service, a la carte and table d' hotel dishes 	
Teaching Methodology	Lectures	Class notes, handouts, cases studies/examples, discussion/written questions.
	Multimedia	PowerPoint, audio and visual
	Class Assignments	Quizzes, group exercises, sample problems and solutions are provided for each chapter.
Bibliography	Required	<ul style="list-style-type: none"> ▪ Foskett, D. and Paskins, P. (2016) The Theory of Hospitality and Catering. 13th edition, Hodder Education.
	Recommended	<ul style="list-style-type: none"> ▪ Dowling, R. K. (2017) Cruise Ship Tourism. 2nd edition, CABI. ▪ World Tourism Organisation (2010) Cruise Tourism-Current Situation and Trends. World Tourism Organisation.
Language of Instruction	English	
Assessment	<p>1. Practical Assessments (25%):</p> <ul style="list-style-type: none"> ▪ Cooking Practicals: ooking sessions where students demonstrate various cooking techniques applicable in the cruise industry, such as grilling, sautéing, baking, and sous vide. (Within the College's Kitchen Laboratories) ▪ Menu Planning Exercise: students will be assigned with designing menus suitable for a cruise ship restaurant, 	

	<p>considering factors like guest preferences, dietary restrictions, and seasonal availability of ingredients.</p> <p>2. Written Reports (25%):</p> <ul style="list-style-type: none"> ▪ Menu Analysis Assignment: students will be assigned to analyse existing cruise ship menus, focusing on aspects such as diversity, nutritional balance, pricing strategies, and alignment with target guest demographics. <p>or</p> <ul style="list-style-type: none"> ▪ Research Paper on Food Trends: students will be asked to research and write papers on current trends in restaurant service fields, such as sustainable sourcing, fusion cuisine, or dietary trends like plant-based diets. <p>3. Simulation Exercises (10%):</p> <ul style="list-style-type: none"> ▪ Service Simulation: simulate restaurant service scenarios onboard a cruise ship, where students take on roles such as servers, chefs, or managers, and are assessed on their ability to deliver quality service under pressure. (Simulations will take place in the restaurant laboratory of the College). ▪ Budgeting Exercise: a simulation where students will be given a budget and are asked to plan a food operation for a cruise itinerary, considering factors like ingredient costs, staffing, and revenue projections. <p>4. Group Projects and Presentations (25%):</p> <ul style="list-style-type: none"> ▪ Menu Design Project: students will be divided into groups and have them create comprehensive menu designs for different dining venues onboard a cruise ship, presenting their concepts, pricing strategies, and rationale to the class. <p>or</p> <ul style="list-style-type: none"> ▪ Cost Control Case Study: groups of students will be assigned to analyse case studies related to cost control challenges in food operations on cruise ships, and present their findings along with proposed solutions. <p>5. Online Assessments (15%):</p> <ul style="list-style-type: none"> ▪ Online Quizzes: quizzes covering topics such as cooking techniques, food safety standards, menu planning principles, and cost control strategies. <p style="text-align: center;">THE PASSING MARK FOR EACH MODULE IS 50/100</p>	
Mark's Description	MARK RANGE	GENERAL CHARACTERISTICS
Excellent	96 - 100	Exceptional breadth and depth of knowledge and understanding of the area of study; evidence of extensive and appropriate selection and

		critical evaluation/synthesis/analysis and of reading/research beyond the prescribed range, in both breadth and depth, to advance work/direct arguments; exceptional demonstration of relevant skills; excellent communication; performance deemed to be beyond expectation.
	91 - 95	Outstanding/excellent knowledge and understanding of the area of study as the student is typically able to go beyond what has been taught; evidence of extensive and appropriate selection and critical evaluation/synthesis/ analysis of reading/research within the prescribed range, to advance work/direct arguments; excellent demonstration of relevant skills; excellent communication; performance deemed according to expectation of the level.
Very good	88 - 90	Very good knowledge and understanding of the area of study as the student is typically able to relate facts/concepts together with some ability to apply to known/taught contexts; evidence of appropriate selection and evaluation of reading/research, some beyond the prescribed range, may rely on set sources to advance work/direct arguments; demonstrates autonomy in approach to learning; very good demonstration of relevant skills; strong communication skills.
	84 - 87	
	81 - 83	
Good	76 - 80	Good knowledge and understanding of the area of study balanced towards the descriptive rather than analytical; evidence of appropriate selection and evaluation of reading/research but generally reliant on set sources to advance work/direct arguments; good demonstration of relevant skills, though may be limited in range; communication shows clarity but structure may not always be coherent.
	71 - 75	
	66 - 70	
Satisfactory	61 - 65	Knowledge and understanding is satisfactory to deal with terminology, basic facts and concepts but fails to make meaningful synthesis; some ability to select and evaluate reading/research however work may be more generally descriptive; strong reliance on available support set sources to advance work; arguments may be weak or poorly constructed; adequate demonstration of relevant skills over a limited range; communication/presentation is generally competent but with some weaknesses.
	56 - 60	
	50 - 55	
Fail	21 - 49	Unsatisfactory in knowledge and understanding of the area of study; some ability to select and evaluate reading/research however work is more generally descriptive; fails to address some aspects of the brief; a limited use of sources to advance work; arguments may be weak/poor or weakly/poorly constructed; demonstration of relevant skills over a reduced range; communication shows limited clarity, poor presentation, structure may not be coherent.
	0 - 20	Highly unsatisfactory or no evidence of knowledge or understanding of the subject or taught concepts; facts reproduced in a disjointed or decontextualised manner; fails to address the outcomes addressed by the brief; typically ignores important sources in development of work and data/evidence inappropriately used; weak technical and practical competence hampers ability to demonstrate/communicate achievement of outcomes.