

dct

كلية دبي للسياحة
Dubai College of Tourism

DCT Diploma in Culinary Arts (Level 5)

Core Units

Unit Title	Internship 2	Programme	Tourism, Hospitality, Events, Retail and Culinary Arts
Unit Code	M2004	Credit Value	2
Months in the workplace	Minimum of 4 months		
Unit Description/ Purpose	<p>The internship unit involves a minimum of a four month professional work placement with a Dubai business or government department in an industry that is relevant to the student's area of study. The internship provides students with the opportunity to experience a hands-on business environment in which to observe and apply their knowledge and skills gained from the diploma programme. At the beginning of the internship, a project will be negotiated between the faculty and the sponsor within the host business that the student is to work on throughout their placement. This may include a marketing plan, research-based project, strategy work, assistance with accounting or financial reporting, HR plans or activities, research, business development, customer relations, events management and market entry strategies, or any other negotiated project. Students must complete the program and the project to the satisfaction of their host organisation as well as an academic supervisor to be eligible to pass this course. They will also be expected to keep a weekly diary of their activities and submit bi-weekly project updates to their academic supervisor. They must also complete a self-evaluation at the end of the placement. Internships will be offered to students on merit through a competitive application and interview process, although all students are guaranteed a placement.</p>		
High Level Learning Outcomes	<p>LO1: Plan, coordinate and undertake a professional project within a workplace environment. LO2: Apply and practice good communication skills in a variety of professional and cultural contexts. LO3: Apply relevant skills and capabilities learnt throughout the year to support the needs of the business you are placed with. LO4: Evaluate the internship experience in relation to personal career goals, engaging in reflective practice to facilitate personal and professional growth.</p>		
Topics	N/A		
Delivery Method & Facilities	<ul style="list-style-type: none"> External internship in a professional business environment. Weekly check-ins from academic advisor. 		
Unit Assessment	<ul style="list-style-type: none"> Written report evaluating the progress and success of the assigned project. Professional behaviour and attitude report from business placement. 		

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Specialised Units

Unit Title	Menu Creation	Programme	Culinary Arts
Unit Code	C2001	Credit Value	2
Classroom Hours:	20	Self Study Hours:	10
Unit Description/ Purpose	This unit will cover the basic principles involved in menu creation including colour, taste, texture and balance. The different factors involved in menu planning and the dining experience will be investigated, alongside different types of menu styles such as A La Carte, Fixed Price and Afternoon Tea. The setting and style of menu will also be visited. Students will take the learnings from their theory lessons into the kitchen, learning how to create tasty, balanced and well presented meals from a selection of surprise ingredients.		
High Level Learning Outcomes	LO1: Describe factors that influence how a menu is planned. LO2: Demonstrate how to present food on a plate. LO3: Understand types and styles of menus. LO4: Create well-designed menus from a basket of unknown ingredients.		
Topics	<ol style="list-style-type: none"> 1. How our senses affect our appetite. 2. Factors that influence how a menu is planned. 3. How to present food on a plate. 4. Factors that impact the dining experience 5. Types and styles of menus 6. Legal menu requirements 7. Kitchen practicals 		
Delivery Method & Facilities	<ul style="list-style-type: none"> • Classroom delivery • Kitchen practicals 		
Unit Assessment	<ul style="list-style-type: none"> • Written Theory Assessment • Practical Assessment 		

Unit Title	Food Preservation	Programme	Culinary Arts
Unit Code	C2002	Credit Value	2
Classroom Hours:	20	Self Study Hours:	10
Unit Description/ Purpose	<p>In this unit, students will learn about the history and importance of food preservation. They will look at various techniques for preserving food, including drying, smoking, curing, addition of chemicals and food irradiation. Students will be introduced to the process of Sous Vide as a preservation technique and also as a cooking method. Accompanying this unit will be a series of practical activities where students will have the opportunity to turn theory into action.</p>		
High Level Learning Outcomes	<p>LO1: Evaluate the history, science and various methods of food preservation. LO2: Describe the process and history of Sous Vide. LO3: Demonstrate a number of popular food preservation techniques.</p>		
Topics	<p>8. Food Preservation Techniques</p> <ul style="list-style-type: none"> - Reasons food need to be preserved - Science of food preparation - Various methods of food preservation - Overview of food processing <p>9. Sous Vide</p> <ul style="list-style-type: none"> - The history of Sous Vide - The process and benefits of Sous Vide - Equipment required - Important considerations when cooking Sous Vide <p>10. Recipes</p>		
Delivery Method & Facilities	<ul style="list-style-type: none"> • Classroom delivery • Kitchen practicals 		
Unit Assessment	<ul style="list-style-type: none"> • Written Theory Assessment • Practical Assessment 		

Unit Title	Food Purchasing	Programme	Culinary Arts
Unit Code	C2003	Credit Value	4
Classroom Hours:	40	Self Study Hours:	20
Unit Description/ Purpose	This unit will provide students with a basic understanding of the purchasing function in the food service industry. Purchasing stock includes the actions of processing stock orders, maintaining stock levels, minimising stock losses, managing stocktakes and maintaining documentation relating to the administration of stock purchasing. Students will explore how to maintain the quality of perishable supplies for food and beverage, commercial cookery or catering operations. This includes storing perishable supplies in optimum conditions to minimise wastage and avoid food contamination.		
High Level Learning Outcomes	LO1: Understand the key operations, processes and activities involved in the food purchasing. LO2: Describe common methods of ordering and purchasing food stock LO3: Understand the activities and processes involved in receiving purchased stock. LO4: Know how to correctly store and manage the quality of purchased stock.		
Topics	11. Introduction to Food Purchasing 12. Purchasing Systems 13. Ordering and Purchasing Stock 14. Receiving Purchased Stock 15. Storing Purchased Stock 16. Managing Purchased Stock		
Delivery Method & Facilities	<ul style="list-style-type: none"> • Classroom delivery • Guest speakers from industry • Site visits 		
Unit Assessment	<ul style="list-style-type: none"> • Written Theory Assessment 		

Unit Title	Advanced Baking	Programme	Culinary Arts
Unit Code	C2004	Credit Value	4
Classroom Hours:	40	Self Study Hours:	20
Unit Description/ Purpose	This unit introduces students to advanced baking techniques, with emphasis on the ingredients, techniques and skills required to bake various types of breads and viennoiserie. Student will explore a variety of bread styles from around the world, including Arabic breads, English muffins, American bagels, French brioche and many more. Viennoiserie pastry techniques will be explored as students learn to bake croissants, brioche and other varieties. In preparation for this unit, students must have taken the certificate level course 'Baking Fundamentals'.		
High Level Learning Outcomes	<p>LO1: Understand the basic principles of the bread making process, including equipment involved and the key steps in the process.</p> <p>LO2: Demonstrate the production of various breads using a variety of methods e.g. rolls and loaf bread, whole grain and sourdough and breads from around the globe.</p> <p>LO3: Understand the basic principles and the history of viennoiserie, including variety and selections, key ingredients and equipment and techniques.</p> <p>LO4: Demonstrate the production of various viennoiserie products, including croissants, brioche and Danish pastries, to the required standards.</p>		
Topics	<p>17. Introduction to Advanced Baking techniques</p> <p>18. The bread making process and equipment</p> <p>19. Rolls, baguettes, loaf breads and toasts</p> <p>20. Various flour alternatives such as whole grain, sour dough, rye etc.</p> <p>21. Speciality breads from around the globe</p> <p>22. Introduction to Viennoiserie, including the history, variety, ingredient and equipment.</p> <p>23. Croissants</p> <p>24. Danish pastries, apple turnover, puff pastries such as filo and strudel</p> <p>25. Choux pastry, puffed brioche and panetone</p> <p>26. Recipes</p>		
Delivery Method & Facilities	<ul style="list-style-type: none"> • Classroom delivery • Kitchen practicals 		
Unit Assessment	<ul style="list-style-type: none"> • Written Theory Assessment • Practical Assessment 		

Unit Title	Pastry and Confectionary	Programme	Culinary Arts
Unit Code	C2005	Credit Value	4
Classroom Hours:	40	Self Study Hours:	20
Unit Description/ Purpose	This unit introduces students to advanced pastry and confectionary techniques, with emphasis on the ingredients, techniques and skills required to create various dishes. Student will explore the history, specialist equipment and advanced techniques required to create a variety of dishes such as custards and creams, tarts and doughs, mousses and foams, dessert fruits and jams. A key emphasis will be on sugar and students will explore the history and importance of sugar, health considerations, popular sugar techniques and common alternatives. In preparation for this unit, students must have taken the certificate level course 'Baking Fundamentals'.		
High Level Learning Outcomes	<p>LO1: Understand the basic principles and the history, specialist equipment and advanced techniques required to create a variety of pastry and confectionary dishes.</p> <p>LO2: Prepare a variety of pastry and confectionary dishes using skills and techniques that meet the specified requirements.</p> <p>LO3: Describe the history and importance of sugar, including health considerations, popular sugar techniques and common alternatives.</p>		
Topics	<p>27. Introduction to pastry and confectionary</p> <p>28. Key equipment and techniques</p> <p>29. Custard, cremes and sauces</p> <p>30. Tarts and dough</p> <p>31. Mousses, foams and espumas</p> <p>32. The use of fruits in confectionary, including history, composition and health benefits</p> <p>33. Jams, compotes, fruit pastes and jelly terrines</p> <p>34. Sugar; history, variety, techniques and alternatives</p> <p>35. Recipes</p>		
Delivery Method & Facilities	<ul style="list-style-type: none"> • Classroom delivery • Kitchen practicals 		
Unit Assessment	<ul style="list-style-type: none"> • Written Theory Assessment • Practical Assessment 		

Unit Title	Chocolate	Programme	Culinary Arts
Unit Code	C2006	Credit Value	4
Classroom Hours:	40	Self Study Hours:	20
Unit Description/ Purpose	<p>This unit introduces students to the craft, art and science of chocolate production, with particular emphasis on key techniques and skills required to create a number of the world's most popular sweet treats.</p> <p>Students will begin by learning about the history of chocolate and the theory behind working with chocolate, including key challenges and how to overcome them. They will then learn how to make a variety of chocolate-based delicacies, including ganache and truffles, moulded chocolates, filling and fondants, chocolate soufflé and chocolate cakes. They will explore a variety of design, decorating, flavouring and colouring techniques, including how to plate and display chocolate in a way that is both creative and inspiring.</p>		
High Level Learning Outcomes	<p>LO1: Explain the history and global popularity of chocolate.</p> <p>LO2: Understand the basic principles behind the chocolate making process, including equipment involved and key techniques such as tempering.</p> <p>LO2: Demonstrate your ability to create a variety of chocolate delicacies, using the proper techniques and to the required standards.</p> <p>LO4: Demonstrate your ability to display, design and plate chocolate products.</p>		
Topics	<p>36. The History of Chocolate 37. Working with Chocolate 38. Tempering 39. Ganache and Truffles 40. Moulded Chocolates 41. Chocolate Applications 42. Design & Decor 43. Filling and Fondants 44. Flavoured and Coloured 45. Chocolate Soufflé and Cakes 46. Plating and Designs 47. Design and Décor Showpieces 48. Plastic Chocolate/Sculpture</p>		
Delivery Method & Facilities	<ul style="list-style-type: none"> • Classroom delivery • Kitchen practicals 		
Unit Assessment	<ul style="list-style-type: none"> • Written Theory Assessment • Practical Assessment 		