

25. Cooking and Pastry with an emphasis on Cypriot cuisine (urban)

Unit A/A	ANALYSIS OF THE CONTENT OF SECTIONS	DURATION (HOURS)
1	<p><b>Introduction to Cypriot cuisine</b></p> <ul style="list-style-type: none"> <li>• Historical review</li> <li>• Basic features</li> </ul>	0,75
2	<p><b>Cypriot Cooking &amp; Cypriot Pastry</b></p> <ul style="list-style-type: none"> <li>• Appetizer</li> <li>• Soups</li> <li>• Pasta-pilafia</li> <li>• Meat - Meat preparations</li> <li>• Saltiness</li> <li>• Sweetness</li> </ul>	0,75
3	<p><b>Masters class – Preparation of Cypriot ravioli (boiled and fried preparation)</b></p>	1,5
	<b>TOTAL</b>	<b>3</b>