Course Syllabus

Department: Business Department

Date: 12/17/2012

I. Course Prefix and Number: HTM 205

   Course Name: Principles of Food Production

   Credit Hours and Contact Hours: 4 credit hours and 4 contact hours

   Catalog Description including pre- and co-requisites:

This course is an introduction to the basic principles of food preparation. Topics of study include kitchen organization and efficiency, equipment usage, recipe utilization and manipulation, food composition, preparation methods, ingredient uses and availability, product evaluation, sanitation techniques, and kitchen safety.

Prerequisites: HTM 100 and HTM 130.

Relationship to Academic Programs and Curriculum including SUNY Gen Ed designation if applicable:

This course is a required course for Hotel & Resort Management students, a business elective for business students and a general elective for all other students.

II. Course Student Learning Outcomes:

Upon completion of this course the student will be able to:

1. Demonstrate appropriate knife skills
2. Identify and exhibit appropriate food handling techniques that reduce occurrences of foodborne illness
3. Demonstrate meat fabrication methods
4. Follow and manipulate recipes
5. Exhibit proper storage techniques
6. Demonstrate various cooking methods according to industry standards
7. Identify the mother sauces and demonstrate soup, sauce, and stock preparation
8. Describe and exhibit appropriate kitchen behaviors
College Learning Outcomes Addressed by the Course:

- [ ] writing
- [ ] computer literacy
- [X] oral communications
- [X] ethics/values
- [ ] reading
- [X] citizenship
- [ ] mathematics
- [X] global concerns
- [ ] critical thinking
- [ ] information resources

III. Assessment Measures:

<table>
<thead>
<tr>
<th>List identified College Learning Outcomes(s)</th>
<th>Specific assessment measure(s)</th>
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<tr>
<td>Oral Communication</td>
<td>Students will be required to present their products to the class in a critique format. Kitchen communication methods and the, at times, hectic nature of a kitchen setting will be explored. Students will have to assume a leadership role and communicate effectively under those constraints.</td>
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<tr>
<td>Ethics/Values</td>
<td>Students will discuss the integrity of the food supply and analyze how food safety, truth-in-menu concerns, organic ingredients, food additives, and product reliability affect the consumer.</td>
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<td>Citizenship</td>
<td>Students will explore the responsibility that comes with preparing food for the public.</td>
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<td>Global Concerns</td>
<td>Students will explore a variety of global cuisines and produce some foods from other cultures.</td>
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IV. Instructional Materials and Methods

Types of Course Materials:

Textbook – The FLCC College Bookstore is able to provide information on the textbook currently being used in this course. Additional materials such as articles, digital presentations, and guest speakers may be used to supplement the textbook.

Methods of Instruction:

This course should be taught using a traditional lecture and discussion format with a corresponding lab experience aimed at providing a hands-on understanding of the material covered in that week’s lecture. Group exercises, individual projects, group leader exercises, product presentations, and product critiques may additionally be used. Voluntary and mandatory visitations and field experiences may also be utilized.
Students may be evaluated on the following basis: tests, quizzes, written homework, lab performance, skill competencies, submitted projects and papers, group participation, attendance, and class participation.

V. General Outline of Topics Covered:
1. Proper mise en place
2. Knife skills
3. Food safety and foodborne illness
4. Proper kitchen set-up
5. Soups, stocks and sauces
6. Basic cooking techniques i.e. Saute’
7. Proper food cooking and cooling temperatures
8. Proper pre-prep and prep
9. The kitchen brigade system
10. Kitchen equipment and utensils
11. Presentation, service styles and methods
12. Basic garnish design and technique
13. Challenges and realities of the service industry
14. Kitchen communication w/ FOTH, BOTH and customer
15. Uses of and manipulation of ingredients
16. Kitchen staples
17. Recipe usage
18. Menu development and food cost.
19. Kitchen sanitation
20. Proper storage techniques
21. Moist and dry-heat cooking methods
22. Fruit and vegetable fabrication
23. Egg manipulation and breakfast
24. Starch and pasta utilization
25. Dessert and quick bread options
26. Beef poultry and seafood fabrication