

Date: February 2006

I. Course Name: Principles of Food Production
Prefix and Number: HTM 205
Credit Hours and Contact Hours: 4 credit hours – 4 contact hours
Course Description:

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.

II. COURSE OUTCOMES AND OBJECTIVES

The general objectives of this course deal with preparing the student for the challenges of a management career in hospitality or your chosen field. Through the study of actual operational situations, the student will: develop their management style, heighten their industry awareness, focus their values and beliefs, develop a service attitude, advance their communication and interpersonal skills, and enhance their decision-making and problem-solving abilities.

RELATIONSHIP TO ACADEMIC PROGRAMS AND CURRICULUM

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.

COLLEGE COMPETENCIES ADDRESSED BY THIS COURSE

Of the following “FLCC Learning Outcomes,” this course addresses those that are marked with the “→” symbol:

- Writing
- Oral Communication
- Reading
- Mathematics
- Computer Literacy
- Professional Competency
- Problem solving
- Ethics/Values
- Citizenship
- Global Concerns
- Informational Resources

III. METHOD OF INSTRUCTION

TYPES OF COURSE MATERIALS

REQUIRED READINGS

On Cooking: A Textbook of Culinary Fundamentals
By Labensky, House, Labensky and Labensky

Students are expected to read all assigned chapters, articles, and case studies. While discussions in class will summarize the chapter, some subjects contained in the reading will not be covered in class. Regardless, the student is responsible for all material assigned. It is recommended that

the student read the materials as they are assigned rather than one night prior to the exam.

RECOMMENDED VIDEO

“Big Night” (1996)

Directed by Campbell Scott and Stanley Tucci

FIELD EXPERIENCES

Students enrolled in this course may have the opportunity to participate in a variety of field visitations designed to supplement and enhance the lecture-based learning experiences associated with the course.

Attendance at these functions may be mandatory or voluntary and will be communicated to the student by the instructor. In either case, participation in these educational activities will broaden the student’s understanding of hospitality management.

METHODS OF INSTRUCTION

This course has a traditional "reading and lecture" component but is predominantly a hands-on experiential course. The team concept will be utilized and stressed. This lab format will be supplemented with a variety of activities which may include some or all of the following: group projects, simulations, case studies, role playing exercises, site visitations, critiques, presentations, and industry interviews.

Since the ability to express ideas in written form is an important criteria for success, every student will have to demonstrate their understanding of the material by submitting a variety of writing samples including: essay exams and various written projects like those listed above.

ASSESSMENT MEASURES

Students in this course can expect the utilization of the following assessment techniques and methodologies:

- Direct questioning
- Group critique
- Peer evaluation and analysis
- Test “test questions”
- Anecdotal correlations
- Demonstration of technique
- Student study guide compilation
- “What would you do?” scenarios
- Use of hypotheticals
- Misconception/Preconception check
- End of course survey
- Quizzes, tests and exams

METHODS OF EVALUATION

Student achievement will be measured using careful analysis of lab achievement, no fewer than three tests and homework assignments. Attendance and class participation will be factors in determining the student's final grade. Some materials turned into the instructor may be retained by the instructor.

IV. 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
17. Measurement and recipe conversion
18. Menu development and food cost.
19. Kitchen sanitation
20. Proper storage techniques
21. Moist and dry-heat cooking methods