NOTE: This course is not designed for transfer credit.

Catalog Course Description:
This course is a study and application of principles of quantity food production utilizing institutional equipment and procedures. The course includes quantity food planning, procurement and service.

Entry Level Standards:
Students must be able to read, write, speak, and reason at the college level.

Prerequisite:
HSP 2200 - Introduction to Hospitality II

Textbook(s) and Other Reference Materials Basic to the Course:

I. Week/Unit/Topic Basis:

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<thead>
<tr>
<th>Week</th>
<th>Topic</th>
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<tbody>
<tr>
<td>1</td>
<td>Introduction to Food Service Delivery Systems</td>
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<td>2</td>
<td>Food Service Equipment</td>
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<td>3</td>
<td>Layout and Design. Flow Analysis</td>
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<td>4</td>
<td>Menu, Menu Engineering</td>
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<td>5</td>
<td>Menu Pricing, Recipe Standardization</td>
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<td>6</td>
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<td>Cooking Methods</td>
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<td>Pantry Products</td>
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<td>10</td>
<td>Purchasing Specifications; Food Grades</td>
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</table>
II. Course Objectives*:

A. Understand food production systems. I, II, V, VI

B. Demonstrate an understanding of the principles underlying the physical organization of a quantity food production facility. I, II, IV, V, VIII

C. Understand the uses of various pieces of food service equipment. I, III, VII

D. Evaluate menus as to equipment and preparation techniques. I, III, V, VI, VII

E. Understand food sanitation and nutritional factors vital to quantity food production. I, II, VI, VII, VIII

F. Demonstrate an understanding of specifications and purchasing of various foods. I, II, III, IV, V, VI, VII

G. Understand the basic concepts of kitchen, service, and dining area design including the effects each has on all other components of the quantity food system. I, II, VII

H. Distinguish the major pieces of quantity food production equipment including uses, critical sanitation and safety factors, as well as purchasing considerations. I, II, III, VI, VII

*Roman numerals after course objectives reference goals of the Hospitality program.

III. Instructional Processes*:

Students will:

1. Strengthen analytical skills by developing menu recipes for large quantity production. Numerical Literacy Outcome, Personal Development Outcome

2. Analyze the production facility of a local institutional kitchen and complete a term project exploring the relationships of the menu with the equipment, the facilities flow and ability to meet customer needs. Personal Development Outcome

3. Refine reading skills and expand vocabularies through completion of library research requiring identification and evaluation of institutional food service equipment. Communication Outcome, Technological Literacy Outcome

4. Strengthen communication and technological skills by drafting a paper concerning food safety issues from information gathered from Internet sites. Communication Outcome

5. Work in a randomly chosen team to demonstrate the types of service inherent to the food service industry. Cultural Diversity and Social Adaptation Outcome, Active Learning Outcome,
Transitional Strategy

*Strategies and outcomes listed after instructional processes reference Pellissippi State’s goals for strengthening general education knowledge and skills, connecting coursework to experiences beyond the classroom, and encouraging students to take active and responsible roles in the educational process.

IV. Expectations for Student Performance*:

Upon successful completion of this course, the student should be able to:

1. Describe the relationship between the menu and all other facets of the food service operation. A, B, C, D, E, F
2. Outline the standards for food safety and sanitation. A, B, E, F
3. Translate a recipe into standardized institutional form. F, G, H
4. Relate how product, preparation, service and customer flow affect the operation of a food service facility. A, C, G, H
5. Explain which pieces of institutional food service equipment would be found in different types of food service operations. A, B, C, D, E, G
6. Demonstrate how specific pieces of equipment operate, how they are cleaned and sanitized. C, E, H
7. Define food grades and specifications for specific menu items. D, F
8. Differentiate the types of service methods found in various types of food service operations. A, G
9. Differentiate among different types of cooking methods. A, C, D
10. Identify the type of food service operation with its respective market segment. A, F, G
11. Discuss the managerial and physical factors involving the receiving of products. A, B, F
12. Discuss the pricing and profit models associated with food service menus. A, F
13. Explain the nutritional factors that are important in menu engineering. A, E
14. Identify various bakery products with their respective production needs. A, C, D, F
15. Explain the different methods of purchasing. A, F
16. Discuss the need for and methods of purveyor reviews. A, F

*Letters after performance expectations reference the course objectives listed above.

V. Evaluation:

A. Testing Procedures:

Students are evaluated primarily on the basis of tests. A minimum of three exams must be given.

B. Laboratory Expectations: None

C. Field Work:
Students will be responsible for four written reports. The first will require library research for the purpose of identifying and evaluating institutional food service equipment. The second will involve the standardization of a home recipe to serve 25 people. The third will be a group report designed to evaluate a local restaurant on the basis of menu, flow, equipment, and ability to meet the customer's desires. The fourth will be an Internet search report concerning current issues with food safety and sanitation.

D. Other Evaluation Methods:

Class participation, group work and homework will also comprise the final grade for the course. Each instructor must provide full details the first week of class via a syllabus supplement.

E. Grading Scale:

92 - 100 A
89 - 91 B+
82 - 88 B
79 - 81 C+
72 - 78 C
65 - 71 D
Below 65 F

VI. Policies:

Attendance Policy: Pellissippi State Technical Community College expects students to attend all scheduled instructional activities. As a minimum, students in all courses must be present for at least 75% of their scheduled class and laboratory meetings in order to receive credit for the course.