NOTE: This course is not designed for transfer credit.

Catalog Course Description:

The 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

Textbook(s) and Other Course Materials:


I. Week/Unit/Topic Basis:

<table>
<thead>
<tr>
<th>Week</th>
<th>Topic</th>
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</table>
| 1    | The Food Service Industry  
Sanitation and Safety |
| 2    | Tools and Equipment  
Basic Cooking Principles |
| 3    | The Recipe: Its Structure and Its Use  
The Menu  
Mise en Place |
| 4    | Stocks and Sauces  
Soups |
| 5    | Understanding Meats and Game  
Cooking Meats and Game |
| 6    | Understanding Poultry and Game Birds  
Cooking Poultry and Game Birds |
| 7    | Understanding Fish and Shell Fish  
Cooking Fish and Shell Fish |
II. Course Objectives*:

A. Understand food production and cooking methods. 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 skill by developing menu recipes for large quantity production. Mathematical Outcome, Active Learning Strategies.

2. Analyze the production facility of a local institutional kitchen and complete a term project requiring exploration of the relationships of the menu with the equipment, the facilities flow and
ability to meet customer needs. *Active Learning Strategies, Technological Literacy Outcome*

3. Refine reading skills and expand vocabularies through completion of library research on identifying and evaluating institutional food service equipment. *Communication Outcome, Technological Outcome.*

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

5. Work in a randomly chosen team to demonstrate the types of service inherent to the food service industry. *Social/Behavioral Sciences Outcome, Active Learning Outcome.*

*Strategies and outcomes listed after instructional processes reference TBR’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:

<table>
<thead>
<tr>
<th>Score Range</th>
<th>Grade</th>
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<tbody>
<tr>
<td>92 - 100</td>
<td>A</td>
</tr>
<tr>
<td>89 - 91</td>
<td>B+</td>
</tr>
<tr>
<td>82 - 88</td>
<td>B</td>
</tr>
<tr>
<td>79 - 81</td>
<td>C+</td>
</tr>
<tr>
<td>72 - 78</td>
<td>C</td>
</tr>
<tr>
<td>65 - 71</td>
<td>D</td>
</tr>
<tr>
<td>Below 65</td>
<td>F</td>
</tr>
</tbody>
</table>

VI. Policies:

A. 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 percent of their scheduled class and laboratory meetings in order to receive credit for the course. [NOTE: No differentiation is noted for excused/unexcused absences. These will be treated as an absence.]

B. Academic Dishonesty:

Plagiarism, cheating, and other forms of academic dishonesty are prohibited. Students guilty of academic misconduct, either directly or indirectly through participation or assistance, are immediately responsible to the instructor of the class. In addition to other possible disciplinary sanctions which may be imposed through the regular Pellissippi State procedures as a result of academic misconduct, the instructor has the authority to assign an F or a zero for the exercise or examination or to assign an F in the course.

C. Accommodations for disabilities:

If you need accommodations because of a disability, if you have emergency medical information to share, or if you need special arrangements in case the building must be evacuated, please inform the
instructor immediately. Please see the instructor privately after class or in his/her office. Students must present a current accommodation plan from a staff member in Services for Students with Disabilities (SSWD) in order to receive accommodations in this course. Services for Students with Disabilities may be contacted by going to Goins 127 or 131 or by phone: 694-6751(Voice/TTY) or 539-7153.

D. Other Policies

Computer Usage Guidelines:
College-owned or -operated computing resources are provided for use by students of Pellissippi State. All students are responsible for the usage of Pellissippi State’s computing resources in an effective, efficient, ethical and lawful manner.