

PELLISSIPPI STATE COMMUNITY COLLEGE
MASTER SYLLABUS

**QUANTITY FOOD PRODUCTION
HSP 2320**

Class Hours: 3.0

Credit Hours: 3.0

Lab Hours: 0.0

Revised: Fall 2015

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:

None

Textbook(s) and Other Course Materials:

Textbook: Gisslen, W. Professional Cooking, 7th Ed. John Wiley and Sons, New York, 2011.
ISBN: 978-0-470-19752-3

I. Week/Unit/Topic Basis:

Week	Topic
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

8	Understanding Vegetables Cooking Vegetables Potatoes and Other Starches
9	Salads and Salad Dressings Sandwiches and Hors d'Oeuvres
10	Breakfast Preparation, Dairy, Coffee & Tea Sausages & Cured Foods
11	Pates, Terrines, and Other Cold Food Food Presentation and Garnish
12	International Recipes
13	Bakeshop Production Yeast Products
14	Desserts
15	FINAL EXAM

II. Course Goals*:

The course will:

- A. Expand student understanding of food production and cooking methods. (I, II, III, IV, VI)
- B. Guide students to an understanding of the principles underlying the physical organization of a quantity food production facility. (I, II, III, IV, V, VI)
- C. Enhance student understand of the uses of various pieces of food service equipment. (I, III, VI)
- D. Enhance effective use of professionally accepted evaluation methods to compare menus to equipment and preparation techniques. (I, III, IV, V, VI)
- E. Guide students toward an understanding of food sanitation and nutritional factors vital to quantity food production. (I, II, IV, VI, VII, VIII)
- F. Enhance effective use of professionally accepted specifications and purchasing of various foods. (I, II, III, IV, V, VI)
- G. Expand student understanding of 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, III, V, VI)
- H. Enhance effective use of the major pieces of quantity food production equipment including their uses, critical sanitation and safety factors, as well as purchasing considerations. (I, II, III, IV, VI)

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

III. Expected Student Learning Outcomes*:

The student will 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)
3. Translate a recipe into standardized institutional form. (F, G, H)
4. Relate how product, preparation, service and customer flow effect 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, F, G)
6. Demonstrate how specific pieces of equipment operate, 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, 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, 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.

IV. 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

V. Policies:

A. Attendance Policy:

Pellissippi State expects students to attend all scheduled instructional activities. As a minimum, students in all courses (excluding distance learning courses) must be present for at least 75 percent of their scheduled class and laboratory meetings in order to receive credit for the course. Individual departments/programs/disciplines, with the approval of the vice president of Academic Affairs, may have requirements that are more stringent. In very specific circumstances, an appeal of the policy may be addressed to the head of the department in which the course was taken. If further action is warranted, the appeal may be addressed to the vice president of Academic Affairs.

B. Academic Dishonesty:

Academic misconduct committed either directly or indirectly by an individual or group is subject to disciplinary action. Prohibited activities include but are not limited to the following practices:

- Cheating, including but not limited to unauthorized assistance from material, people, or devices when taking a test, quiz, or examination; writing papers or reports; solving problems; or completing academic assignments.
- Plagiarism, including but not limited to paraphrasing, summarizing, or directly quoting published or unpublished work of another person, including online or computerized services, without proper documentation of the original source.
- Purchasing or otherwise obtaining prewritten essays, research papers, or materials prepared by another person or agency that sells term papers or other academic materials to be presented as one's own work.
- Taking an exam for another student.
- Providing others with information and/or answers regarding exams, quizzes, homework or other classroom assignments unless explicitly authorized by the instructor.
- Any of the above occurring within the Web or distance learning environment.

Please see the Pellissippi State Policies and Procedures Manual, Policy 04:02:00 Academic/Classroom Conduct and Disciplinary Sanctions for the complete policy.

C. Accommodations for disabilities:

Students that need accommodations because of a disability, have emergency medical information to share, or need special arrangements in case the building must be evacuated should inform the instructor immediately, privately after class or in her or his office. Students must present a current accommodation plan from a staff member in Disability Services (DS) in order to receive accommodations in this course. Disability Services may be contacted by sending email to disabilityservices@pstcc.edu, or by visiting Alexander 130. More information is available at <http://www.pstcc.edu/sswd/>.

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.