

Pellissippi State Community College
Master Syllabus

QUANTITY FOOD PRODUCTION
HSP 2320

Class Hours: 3.0
Credit Hours: 3.0
Laboratory Hours: 0.0
Revised: 11/30/2010

Instructor:
Office:
Phone:
Email:

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 using institutional equipment and procedures. It 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 1200

Textbooks and Other Supplies:

Textbook: Gisslen, W. Professional Cooking, 6th Ed. John Wiley and Sons, New York, 2007.
ISBN: 471-66374-3

I. WEEK/ASSIGNMENT:

| Week | Chapter | Topic |
|-------------|----------------|---|
| 1 | 1, 2 | The Food service Industry Sanitation and Safety |
| 2 | 3, 4 | Tools and Equipment Basic Cooking Principles |
| 3 | 5, 6, 7 | The Recipe: Its Structure and Its Use The Menu Mise en Place |
| 4 | 8, 9 | Stocks and Sauces Soups |
| 5 | 10, 11 | Understanding Meats and Game Cooking Meats and Game |
| 6 | 12, 13 | Understanding Poultry and Game Birds Cooking Poultry and Game Birds |
| 7 | 14, 15 | Understanding Fish and Shell Fish Cooking Fish and Shell Fish |
| 8 | 16, 17, 18 | Understanding Vegetables Cooking Vegetables Potatoes and Other Starches |
| 9 | 19, 20 | Salads and Salad Dressings Sandwiches and Hors d'Oeuvres |
| 10 | 21, 22 | Breakfast Preparation, Dairy, Coffee & Tea Sausages & Cured Foods |
| 11 | 23, 24 | Pates, Terrines, and Other Cold Food Food Presentation and Garnish |
| 12 | 25 | International Recipes |

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|----|--------|---------------------------------------|
| 13 | 26, 27 | Bakeshop Production Yeast Products |
| 14 | 28, 29 | 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)

III. EXPECTED STUDENT LEARNING OUTCOMES:

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)
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)

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: N/A

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, attendance, 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 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. (*Pellissippi State Online Catalog*)

B. Academic Dishonesty:

Plagiarism, cheating and other forms of academic dishonesty are prohibited. A student guilty of academic misconduct, either directly or indirectly through participation or assistance, is immediately responsible to the instructor of the class. In addition to other possible disciplinary sanctions that 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. (*Pellissippi State Online Catalog*)

C. 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. (*Pellissippi State Online Catalog*)

D. Accommodation for Disabilities:

Students who 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 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, 132, 134, 135, 131 or by phone: 539-7153 or TTY 694-6429. More information is available at www.pstcc.edu/departments/swd/.