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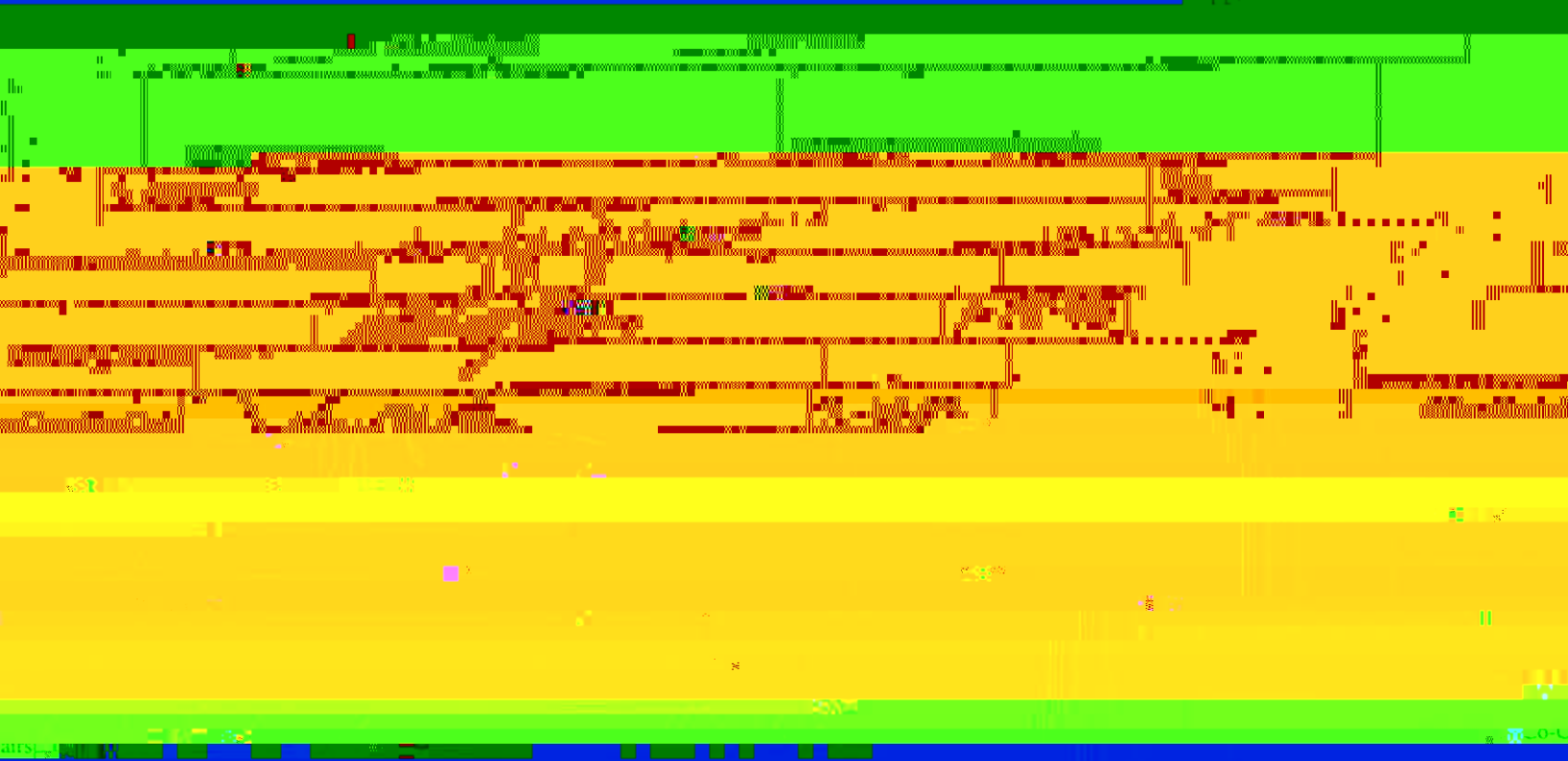


☐ **MS-2** Course Designations: Check if appropriate

Catalog Description Change

Program Revision

2. Program Proposal



NEW SYLLABUS OF RECORD

I. Catalog Description:

HMGT 313 Food Production and Service

1 class hour
6 lab hours
4 credit hours
(1c-6l-4cr)

Introduces the management of food service operations in commercial kitchen

facilities. Includes planning, preparation and service of quantity food production

Emphasizes the integration of sanitation, menu planning, cost controls, and

application of computer software.

Prerequisites: HMGT 130, 150, and permission of instructor

II. Course Objectives:

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

1. review, discuss, and apply all required food service safety and sanitation techniques.
2. demonstrate an understanding of the operation and cleaning of kitchen equipment and small hand tools.
3. recognize quality food products.
4. select appropriate food item, equipment and utensils for each culinary

III. Course Outline

D. Introduction to Food Production Techniques (1 hour)

- 1. Building Flavor, Body, Texture
- 2. Developing Knife Skills

Laboratory #4: Mise en Place (6 hours)

3. Commercial preparation equipment

E. Stocks and Sauces (1 hour)

- 1. Types of Stocks
- 2. Preparation of Stock
- 3. Types and Preparation of Sauces

Laboratory #5: Sauce Preparation Laboratory (6 hours)

F. Soups (1 hour)

- 1. Types of Soups
- 2. Preparation, Service and Storage of Soups

- H. Salads and Salad Dressings (1 hour)
1. Types of salads
 2. Salad dressings

Laboratory #8: Salad Bar Set-Up and Service (6 hours)

- I. Short-Order Cooking and Appetizers (1 hour)
1. Sandwich production
 2. Appetizers

Laboratory #9 Sandwich Shoppe Set-Up and Service (6 hours)
Appetizer Buffet Service

- J. Breakfast Cookery (1 hour)
1. Eggs
 2. Dairy products
 3. Breakfast cookery

Laboratory #10: Continental Breakfast and (6 hours)
Breakfast Bar Set-Up and Service

- K. Bake Shop Production (1 hour)
1. Baked good production
 2. Dessert production

Laboratory #11: Dessert Buffet Set-Up and Service (6 hours)

- L. Meat Cookery (1 hour)
1. Product identification
 2. Production methods
 3. Presentation and service

M. Poultry Cookery (1 hour)

1. Product identification
2. Poultry fabrication
3. Commercial cooking methods

Laboratory #13: Commercial Poultry Preparation (6 hours)

1. Product identification
2. Fish and shellfish fabrication
3. Commercial cooking methods
4. Service and presentation

Laboratory #14: Commercial Seafood Buffet Service (6 hours)

O. Culminating Activity (2 hours)

IV. Evaluation Method

A. The final grade will be based on the following:

50% Laboratory Performances. Criteria to be considered in determining the student's laboratory grade are listed on the evaluation form presented to the students on the first class day. The form is utilized by the instructor to evaluate performance during each lab.

10% Learning Worksheets and Computer Modules. Each worksheet and module is explained to the student during lecture. All papers have a due date. All papers handed in late lose 5 points in value.

4 Learning Worksheets 10 points each 40 points

6 Computer Modules 10 points each 60 points

Tests:

Mid-term Examination 150 points

Final Examination 200 points

V. Example Grading Scale

100 -90 = A

89 - 80 = B

79 - 70 = C

69 - 60 = D

59 or lower = F

VI. Attendance Policy

As student learning is enhanced by class attendance and participation in discussions, this instructor requires regular class attendance. The attendance policy of this instructor recognizes students' needs to miss class because of illness or personal emergency.

VII. Required Textbook

Gjsslen, Wayne Professional Cooking 5th Edition John Wiley and Sons, New

- B. The student will need access to a computer in order to complete software assignments.

IV. Bibliography

Amendola, Joseph, Understanding Baking, Third Edition, The Culinary Institute of America, New York, New York, 2002.

Blumenthal, David, Plating and Food Styling, The Culinary Institute of America

Wiley and Sons, New York, New York, 2002.

DeFranco, Agnes, and Noriega, Pender, Cost Control in the Hospitality Industry, Prentice Hall, Upper Saddle River, New Jersey, 2000.

Drysdale, John, Profitable Menu Planning, 3rd edition, Prentice Hall, Upper Saddle River, New Jersey, 2002.

Friberg, Bo, The Professional Pastry Chef: Fundamentals of Baking and Pastry, 4th edition, John Wiley & Sons, New York, New York, 2002.

Mill, Robert Christie, Restaurant Management: Customers, Operations and

Part II. Description of the Curriculum Change**2. Summary of Proposed Revisions****OLD Catalog Description:**

HRIM 313 Food Systems I (2c-var-4sh)

Prerequisite: FDNT 150, HRIM 259, permission

A basic course in quantity food production with experience in planning, purchasing, preparing, and serving nutritionally adequate meals. Requirements of the National School Lunch program emphasized in satellite and on-premises food service. Requires some preparation and service outside regularly scheduled class time.

NEW Catalog Description:

HMGT 313 Food Production and Service (1c-6l-4cr)

Prerequisites: HMGT 130, 150, and permission of instructor

Service, a proposed new course in which students will produce and serve food within the program's commercial dining room.

4. Old Syllabus of Record

Attached.

5. Liberal Studies Approval Form

N/A

Part III. Letters of Support or Acknowledgement

Attached.

HR 313 Food Systems I

4 credits
2 lecture hours
8.5 lab hours
(2c-var1-4sh)

I. Catalog Description:

A basic course in quantity food production that gives instruction and fundamental experiences essential for the preparation of food on a quality basis. Experiences include: menu planning, purchasing, preparing, supervising and extensive record-keeping and finance

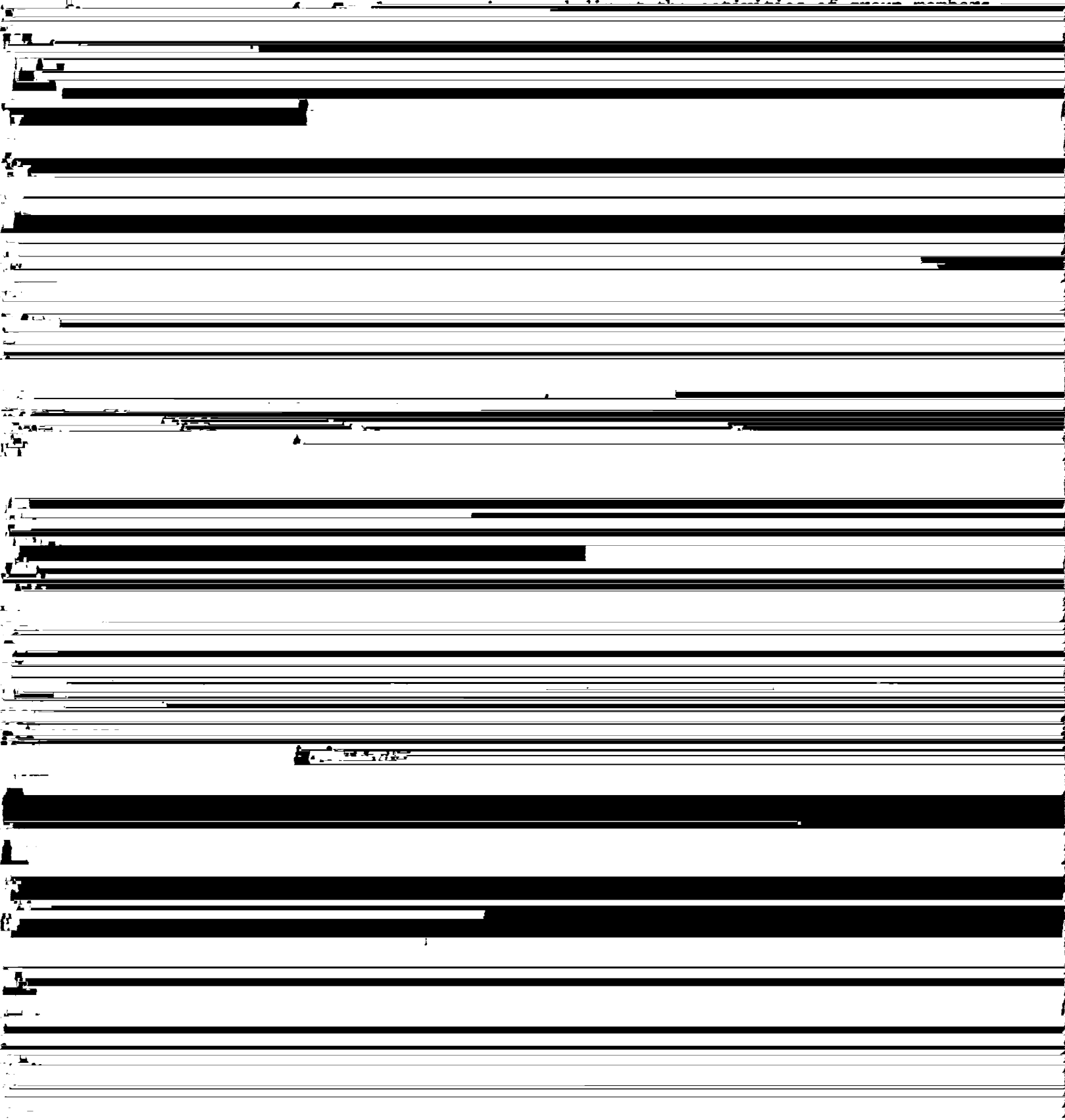
Prerequisites: HR 116 or FN 150, by permission

II. Course Objectives

A. Basic Understandings

... includes acquired in previous classes to the

2. To employ practices which will result in standardizing portion sizes.
3. To use and care for available institutional and commercial equipment.
4. To follow established policies for food sanitation and safety.
5. To learn the serving procedures for cafeteria service and satellite feeding.



3. Quantity cookery methods for:

- a. meat
- b. fish
- c. poultry
- d. milk, cheese and related foods

- (1) yeast rolls
 - (2) quick breads
 - (3) cakes
 - (4) pies
4. Salads and salad dressings
 5. Beverages
 6. Government-donated commodities

D. Equipment Use and Care (4 hours plus daily laboratory applications)

1. Cooking equipment

used will be 0-4. As a student manager, you will also use this criteria in evaluating your peers and include this peer evaluation in your manager's report.

You will be evaluated as a manager on the following: Specificity of
General Organization and Management Personality

Spears, M., Foodservice organizations, Macmillan Publishing Company, New York, second edition, 1991.

Readings:

Fast Food
Gourmet
Institutions
Prepared Foods
Restaurant News
School Food Service Journal
The Server

VI. Special Resource Requirements and Affiliations

- A. Each student will be expected to supply the following:
~~1. \$10.00 (hat, coat, pants, shoes)~~

Addendum I

IUP DEPARTMENT OF HRIM
FOOD PREPARATION LABORATORIES PROFESSIONAL DRESS CODE

Books

Date Sent: Thursday, December 10, 2009

Add to Address Book

Shihong P. Shihong <sshing@jlu.edu>

[The body of the email contains several paragraphs of text that are almost entirely obscured by heavy digital noise and corruption. Only faint fragments of text are visible, including what appears to be a salutation like "Dear [Name]" and some illegible lines of text.]

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