

GRAND CANYON UNIFIED SCHOOL DISTRICT and COCONINO COMMUNITY COLLEGE

COURSE OUTLINE

Prepared by: Matthew Yost and Justin Warnat

Date: August 2021

Identification:

Subject Area: Hotel and Restaurant Management

Course Number: HRM 140

Course Title: FOOD PRODUCTION CONCEPTS

Credit Hours: 3

Classroom: Culinary Arts Kitchen for Lab and room 307 for Lecture

Catalog Description:

Introductory course identifying and describing the various interrelated components of systematic food service management. Three lecture.

Instructional Materials:

Text - Culinary Essentials **ISBN-10002139718X**

Supplemental Texts - Serve Safe Manual, Coconino County Food Handlers' Manual, Intro to Culinary Arts, The Culinary Professional ISBN-101631264370, The Bakers Guide Le Cordon Blue, Cooking Basics for Dummies

Students will find all assignments within the Grand Canyon Culinary Arts Google Classroom.

Course Goals:

Develop a comprehensive knowledge of food service management, safety, preparation, procurement, and marketing.

C.

Course Outcomes:

Students will:

1. Determine relevant criteria for various food service establishments including energy & waste management programs to include various product selections for food service facilities.
2. Identify TQM (total quality management) theories that relate to the managerial skills of different food services and recognize the importance of staff relations.

3. Apply knowledge of basic food safety and microbiology in classroom settings to identify practices of unacceptable employee health, hygiene and safe food handling that harbor food borne illness.
4. Interpret and practice HACCP and OSHA regulations/standards
5. Describe the importance of appropriate kitchen designs and equipment selection standards.
6. Evaluate existing menus and create descriptive menus that are marketable to a spectrum of clientele that may be procured in different food service establishments.
7. Recognize the importance of kitchen design and equipment selection.
8. Understand quality standards of planning, purchasing, receiving, storing, preparing, and serving to reduce food cost, waste, and unsafe practices in the field.
9. Describe the history of food service, the emerging trends, and the important factors of market regulation, procurement and vendor/product selection.
10. Differentiate various types of evolved food service systems in government, private and public entities.

D.

Assessment of Course Outcomes.

At a minimum, Assessments will reflect the outcomes identified for this course, as and will include:

1. Exams-points once per semester (30% of Total Grade)
2. Quizzes-every other week (20% of Total Grade)
3. Participation in labs (50% of Total Grade) Students are expected to display common sense, initiative, cooperation, and confidence.

E.

Course Content:

1. Food service systems and marketing
2. Purchasing and receiving
3. Storing and inventory control
4. Production
5. Service
6. Sanitation and safety
7. Equipment and energy

8. Quality assurance control
9. Food service management
10. Menus
11. Human resource management

Class format:

This class will be a combination of lecture and hands on labs work. Daily classes will be set up in multiple groups with assignments and responsibilities for making the Culinary Arts kitchen operate. The first several weeks will be stressing personal and food safety. We prepare and cook food on a daily basis so be prepared.

Food, Drinks, Chewing Gum, Candy are not allowed at all. There is no eating or drinking in the classroom for sanitation purposes (except tasting, which shall be done in a correct fashion to avoid dropping food from mouth into dishes).

Horseplay and Improper Behavior- Safety and Sanitation- We will cover safety and sanitation as it applies to the work field. All rules and policies outlined that week should be applied the rest of the semester. Items include: personal hygiene, personal behavior, equipment and chemical safety, fire safety, first aid safety, and sanitation.

Kitchen Lab Dress Code:

This code is put in place to protect personnel. Students will be informed of lab days and will be expected to be prepared (although they should always be prepared). Being unable to participate in a class will result in a zero daily grade.

- No open toed shoes
- No shorts or skirts
- No tank tops
- Hair must be pulled back, secured with a tie
- Hats must be worn
- Students are encouraged to leave a pair of sneakers, a hat, and long pants in their locker or the Culinary classroom for labs
- Jewelry must be removed prior to entering the lab
- Apron or chef coat must be on. They are provided.
- Hands Must be Washed according to Health Code

Student Behavior:

Participation is evaluated as if the class were a job. Punctuality, attendance, honesty and preparation will be expected and graded daily.

All students will participate in critiquing and tasting foods.

While students are at Culinary Arts classes they are responsible for their own safety, their colleagues' safety, equipment safety and food safety. There is a lot of activity going during food production.

- Clean as you go. Each student is responsible for cleaning all equipment used in their lab.
- Focus on assigned tasks. If a task is completed before the end of a period, students are expected to ask the instructor for further instructions, or voluntarily clean something or put something away.
- While grades are assigned to groups, individual grades will be adjusted based on professionalism, participation, productivity, skills, finished product & clean up.
- Students shall not leave the kitchen or classroom unless excused by the instructor.