

COCONINO COMMUNITY COLLEGE

COURSE OUTLINE

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Status: Permanent

Date: October 8, 1997
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A. Identification:

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| 1. | Subject Area: | Hotel and Restaurant Management |
| 2. | Course Number: | HRM 140 |
| 3. | Course Title: | FOOD PRODUCTION CONCEPTS |
| 4. | Credit Hours: | 3 |
| 5. | Catalog Description: | |

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

B. 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
2. Projects

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