

COCONINO COMMUNITY COLLEGE

COURSE OUTLINE

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Status: Permanent

October 10, 1997
Fall 2003
Spring 2011
Spring 2013

A. Identification:

1. Subject Area: Hotel/Restaurant Management
2. Course Number: HRM 240
3. Course Title: COMMERCIAL FOOD PRODUCTION
4. Credit Hrs: 3
5. Catalog Description:

Introduction to the operations, principles, and presentation techniques associated with the large and small commercial food services industry. Prerequisite: HRM 140 or Consent of Instructor. Two lecture. Two lab.

B. Course Goals:

To introduce students to the science of cooking and the art of presentation.

C. Course Outcomes:

Students will:

1. identify kitchen types and their unique applications.
2. determine kitchen organization, staffing, and equipment needs.
3. explain the evolution of food service kitchens.
4. determine safety/sanitation issues pertaining to kitchen operations.
5. determine procedures for preparing a variety of food sources.
7. name the important substances of which foods are made and discuss how cooking affects foundation stocks, sauces, soups, vegetables, pastas, entrees, and baked items.
8. demonstrate a variety of cooking methods in creating quality foundation stocks, sauces, soups, vegetables, pastas, entrees and baked items.
9. determine the essentials of service and presentation.
10. recognize the importance of menu presentation.

D. Assessment of Course Outcomes.

1. Instructor assigned reading and homework
2. Departmental exam questions and/or project

E. Course Content:

Will include:

1. Food service
2. Beverage service
3. Cuisine
4. Restaurant language vocabulary
5. The kitchen
6. Sanitation and safety
7. Food preparation
8. Recipes and measurement
9. The cooking process
10. Soups, sauces, pastas, meats, and the bake shop
11. Planning and presentation of the meal
12. Breakfast, brunch, and dinner

13. Food service systems and marketing