

PALOMAR COLLEGE
COURSE OUTLINE OF RECORD FOR
DEGREE CREDIT COURSE

X Transfer Course X A.A. Degree applicable course
(check all that apply)

COURSE NUMBER AND TITLE: IFS 110 Food Production Management

UNIT VALUE: 3

MINIMUM NUMBER OF SEMESTER HOURS: 80

BASIC SKILLS REQUIREMENTS:

Appropriate language and computational skills.

ENTRANCE REQUIREMENTS

PREREQUISITE: None.

COREQUISITE: None.

RECOMMENDED PREPARATION: None.

SCOPE OF COURSE:

Quantity food preparation with emphasis on food production management, and the effective use of time and equipment. Food preparation processes and techniques including organization for presentation and service. Experiences to develop menu planning and cooking judgment, recipe conversions and substitutions, and production supervisor responsibilities.

SPECIFIC COURSE OBJECTIVES:

Successful students will:

1. identify the responsibilities of the food production supervisor.
2. analyze and evaluate food production systems and their component parts.
3. identify equipment utilized in food services and be able to evaluate proper use.
4. analyze techniques for large quantity food preparation.

CONTENT IN TERMS OF SPECIFIC BODY OF KNOWLEDGE:

- I. Implementation of Menu
 - A. Production Orders

- B. Forecasting
- C. Master Menu
- D. Purchasing
- E. Production Records
- F. Leftovers
- G. Equipment Selection
- II. Service of Food
 - A. Portion Control
 - B. Food Presentation
 - C. Temperature Control
- III. Standardized Recipes
 - A. Costing
 - B. Records
 - C. Plate Waste, Meat Shrinkage, Acceptance
- IV. Emergency Planning
 - A. Power Failure
 - B. Labor Shortages
 - C. Lack of Ingredients
 - D. Natural Disaster
- V. Food Preparation
 - A. Breakfast Cookery
 - B. Entrees
 - C. Convenience Items
 - D. Baked Items
- VI. Food Productions Systems

REQUIRED READING:

Gissler, Wayne. Professional Cooking. 3rd Edition. New York: John Wiley and Sons, 1996.

SUGGESTED READING:

None.

REQUIRED WRITING:

Necessary reports that a Food Service Supervisor would use on the job are assigned during the semester. Each report is at least one typewritten page. Exams include at least one essay question that would require a minimum of two paragraphs.

OUTSIDE ASSIGNMENTS:

Students are expected to spend a minimum of three hours per unit per week in class and on outside assignments, prorated for short-term classes.

Students will prepare an in-service lecture to present to staff on equipment maintenance. Laboratory assignments in a large quantity kitchen will also be assigned outside of class time to gain practical experience in a food production kitchen and allow the student to prepare large quantity recipes. Students will study for exams and read the textbook.

INSTRUCTIONAL METHODOLOGY:

Check all that apply:

- lecture
- laboratory
- lecture-laboratory combination
- directed study

DISTANCE LEARNING:

This course may be offered as a distance learning course and meets Title 5 regulations 55370, 55372, 55374, 55376, 55378, and 55380.

Yes No

If yes, check all that apply:

- Television Course (Video one-way, e.g. ITV, video cassette, etc.)
- Online Course (Text one-way, e.g. newspaper, correspondence, electronic file, etc.)
- Two-Way Video Conferencing (Two-way interactive video and audio)
- One-Way Video Conferencing (One-way interactive video and two-way interactive audio)
- Computer Assisted Instruction (A specialized form of mediated instruction relying primarily on student access to information and prepared lessons or teaching materials through a computer terminal, but not under immediate supervision of a qualified instructor.)

GRADING POLICY AND STANDARDS (include methods of determining whether the stated objectives have been met by students):

Mid-term and final examinations (combination of essay, short answer, and multiple choice questions)	60%
Class projects	30%
Participation	10%

IS COURSE REPEATABLE FOR REASON(S) OTHER THAN DEFICIENT GRADE?

Yes No Number of times course may be taken for credit: _____

If yes, identify specific provision of Title 5 Division 2 section(s), 55761-55763 and 58161 which qualifies course as repeatable:

CONTACT PERSON: Nancy Galli, ext: 2352

SIGNATURES ON FILE:
