

**Course Outline**  
**HRMT – 201**  
**Food Production – I**  
**3 credits**

**The Community College of Baltimore County**

**I. General Course Description**

Food Production – I

Serves as an introductory course in food production; examines food chemistry, basic cooking techniques, preparation utensils and equipment and product evaluation.

Prerequisite: HRMT 102

**II. General Course Objectives**

When the student completes the course, he/she will be able to:

- A. Develop basic techniques used for cutlery in a production kitchen.
- B. Explain the proper sanitation techniques in the kitchen environment.
- C. Define basic culinary terms used in a production kitchen.
- D. Analyze how various chemical processes are used in cooking.
- E. Develop a basic understanding of the chemical bacteriological, biochemical and culinary terms employed in the care of food preparation.
- F. Identify and use commercial food production equipment.
- G. Explain how to sanitize and breakdown commercial food production equipment.
- H. Evaluate the quality of food products against established standards.
- I. Understand the role of recipes and how to read them for quantity preparation.
- J. Develop an organization chart for a production kitchen.
- K. Explain the role and responsibilities of key production staff personnel.
- L. Describe the responsibilities of the Executive Chef as a manager in the production environment.
- M. Analyze the role of teamwork in the production environment.
- N. Prepare a document outlining food production controls and standards.

**III. Major Topics**

- A. Basic knife handling skills and the proper use of production kitchen.
- B. Understand and calculate quantity food recipes.
- C. Basic food preparation techniques or quantity food preparation.
- D. Organization and supervision of the kitchen staff
- E. Planning production and preparation of meats, fish, and poultry.
- F. Sauces and Soup preparation

**IV. Course Requirements**

Specific assignments and procedures for evaluating student performance in this course will be described in the individual class syllabus. However, all students will:

- A. Participate actively in class activities, which include learning basic knife skills for culinary preparation.
- B. Respond to required reading and homework assignments.
- C. Successfully complete a minimum of two exams that demonstrate a mastery of the major concepts in the course.
- D. Successfully complete appropriate skill assessments.
- E. Present/participate in individual or group preparation of a quantity food recipes.