

Course Outline
HRMT 202
Food Production - II
3 credits

The Community College of Baltimore County

I. General Course Description

Food Production - II

Serves as an advanced course in food production; examines how to plan menus, write recipes, schedule labor and production, and execute meals for up to 50 customers.

Prerequisite: HRMT 201

II. General Course Objectives

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

- A. Demonstrate acceptable sanitation and food handling procedure as presented in HRMT 101 and HRMT 201 – Food Production I.
- B. Develop an advanced understanding of the chemical bacteriological, biochemical and culinary terms employed in the area of food preparation.
- C. Develop advanced skills in the handling of kitchen utensils and tools.
- D. Identify and properly name kitchen utensils and tools, describe their functions and demonstrate their proper use as described in lectures and demonstration laboratories.
- E. Demonstrate the ability to follow procedures in producing quality foods using recipe cards and other references.
- F. Analyze the role of leadership through participation in the Chef-of-the-day program.
- G. Demonstrate a professional attitude in lectures and laboratory work.
- H. Develop the effective use of teamwork and team spirit.
- I. Define in writing the scientific principles applied to the actual preparation of foods as presented in the lectures and laboratory discussions.
- J. Demonstrate acceptable methods for the preparation of selected food products as discussed in lectures and demonstrated and practiced in the laboratory.
- K. Discuss verbally, and in writing, the role of recipe cards, product evaluation forms, and other food production control and standards as they relate to the preparation and evaluation of food products.
- L. Evaluate the quality of food products against established standards.
- M. Demonstrate and explain the effect of certain manipulative procedures on the quality of selected food products.

III. Major Topics

- A. Advance menu planning for commercial production.
- B. Pasta, Rice, and Cereals,
- C. Fish & shellfish preparation
- D. Salads and salad dressing
- E. Vegetable preparation
- F. Planning the menu for special events

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 and cooking skills test.
- 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, which will include planning, and preparation of a meal for 50.
- E. Present/participate in individual or group presentations.