

## Management of Food Production and Service (RSTO 2405)



**Credit:** 4 semester credit hours (2 hours lecture, 4 hours lab)

**Prerequisite/Co-requisite:** CHEF 1305, CHEF 1405, and CHEF 2305

### Course Description

A study of the fundamental principles of food preparation and cookery to include Brigade System, cooking techniques, material handling, heat transfer, sanitation, safety, nutrition, and professionalism

### Required Textbook and Materials

1. *Food for Fifty*, 12th Ed , Mary K. Molt
  - a. ISBN-10: 0131138715
  - b. ISBN-13: 9780131138711
  - c. eText ISBN-10: 0-13-171569-0
  - d. eText ISBN-13: 978-0-13-171569-1
  - e. Print ISBN-10: 0-13-113871-5
  - f. Print ISBN-13: 978-0-13-113871-1
2. Materials:
  - a. Chef coat, black pants, non-skid shoes, knife set and case
3. A package of #882 Scantrons and #2 pencils.

### Course Objectives

Upon completion of this course, the student will be able to:

1. Name and identify cooking techniques, to handle and understand cooking materials. (SCANS: C5.4, C6.4, C9.4, C18.5, C19.5, C20.4, F5.4, F7.4, F11.5)
2. Use nutrition, safety and sanitation principles as should be applied to the industry. (SCANS: C3.5, C5.5, C6.5, C7.4, C15.3, F7.4, F11.4)
3. Understand the Brigade System and professionalism (SCANS: C12.4, F6.5, F9.4, F13.5, F16.5)

### SCANS Skills and Competencies

Beginning in the late 1980's, the U.S. Department of Labor Secretary's Commission on Achieving Necessary Skills (SCANS) conducted extensive research and interviews with business owners, union leaders, supervisors, and laborers in a wide variety of work settings to determine what knowledge workers needed in order to perform well on a job. In 1991 the Commission announced its findings in *What Work Requires in Schools*. In its research, the Commission determined that "workplace know-how" consists of two elements: foundation skills and workplace competencies.

### Course Outline

Approved 11/2010

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- I. Planning Meals
  - A. Planning the menu and planning special meals and receptions
    - 1. Menu planning
    - 2. Planning special meals and receptions
- II. Food Production Information
  - A. Guides and Tables
    - 1. How to use Tables and Guides
      - a) Section A: The Recipe: Development, Construction, and Adjustment
      - b) Section B: Amounts of Food to Serve, Yield and Food Equivalents Information
      - c) Section C: Weights, Measures, and Guides for Cooking/Baking Temperatures
      - d) Section D: Food Safety
  - B. Food Product Information, Purchasing, and Storage.
    - 1. Basic food products
  - C. Production Fundamentals
    - 1. Production and Kitchen Readiness
    - 2. Production Scheduling
    - 3. Cooking Methods and Terms
    - 4. Evaluating Food for Quality
  - D. Knives and Equipment
    - 1. Knives
    - 2. Equipment
- III. Recipes
  - A. Appetizers, Hors d'oeuvres, and Special Event Food
    - 1. Appetizer Recipes
  - B. Beverages
    - 1. Coffee, tea, punch, wine
    - 2. Beverage Recipes
  - C. Breads
    - 1. Quick and Yeast Breads
    - 2. Bread Recipes
  - D. Desserts
    - 1. Cakes and Icing, Cookies, Pies, Other
    - 2. Recipes
      - a) Cake
      - b) Icing
      - c) Fillings
      - d) Drop Cookies
      - e) Bar Cookies
      - f) Pressed, molded, and rolled cookies
      - g) Pie recipes
      - h) Other dessert recipes
  - E. Eggs and Cheese.
    - 1. Egg, cheese, and milk cookery

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- 2. Egg and cheese recipes
- F. Fish and Shellfish
  - 1. Fish and shellfish cookery, time and temperature timetables and guidelines
  - 2. Fish and shellfish recipes
- G. Meat
  - 1. Time and temperature timetables and guidelines for cooking meat
  - 2. Degree of doneness
  - 3. Beef recipes
  - 4. Veal recipes
  - 5. Pork recipes
- H. Poultry
  - 1. Safe handling
  - 2. Cooking methods
  - 3. Poultry recipes
- I. Pasta, Rice, Cereals, and Foods with Grains, Beans, and Tofu
  - 1. Rice and pasta yields
  - 2. Pasta recipes
  - 3. Rice recipes
  - 4. Cereal and grain recipes
  - 5. Bean and tofu recipes
- J. Salad And Salad Dressings
  - 1. Salads
  - 2. Arranged salads
  - 3. Salad bars
  - 4. Salad ingredients
  - 5. Vegetable and pasta salad recipes
  - 6. Entrée salad recipes
  - 7. Relish recipes
  - 8. Salad dressing recipes

**Grade Scale**

90 – 100	A
80 – 89	B
70 – 79	C
60 – 69	D
0 – 59	F

**Course Evaluation**

Final grades will be calculated according to the following criteria:

Exams	10%
Final Exam	10%
Lab Assignments	40%
Homework Assignment	40%

**Lab attendance as well as participation is mandatory**

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**Pop Quizzes**

Pop quizzes may be given at any time, in either class or lab.

**Lab Grade**

The lab grade will be given in accordance to the performance level of assignment, as well as the professionalism of the student.

**Course Requirements**

1. Produce a variety of food products applying principles of food handling and preparation.

**Course Policies**

1. No food, drinks, or use of tobacco products in class.
2. No children or guests are allowed to attend this class.
3. Assignments are due on the date specified. Ten (10) points per day will be deducted for late assignments.
4. Tests. Students that miss a test are not allowed to make up the test. Students that miss a test will receive a grade of '0'.
5. Attendance Policy. Two absences are allowed. If a student is tardy to class or departs early three (3) times, it will be equal to one (1) absence. Each absence beyond two absences will result in a 5 point deduction from your final grade.
6. Mandatory Attendance. Lab classes are mandatory. If students need to be absent from a lab class, they must contact the instructor prior to the absence. An alternate lab will be arranged if the instructor gives permission for the student absence.
7. Students are responsible for initiating and completing the drop process. If you stop coming to class and fail to drop the course, you will earn an 'F' in the course.
8. A sign in sheet is distributed the first of class. If you are late it is your responsibility to sign in at the end of the class period. If you are more than 45 minutes late for a 2 ½ hour class period you will be counted absent.
9. Class participation is encouraged, but disruptive talking is not. Students will be asked to leave if they are disruptive. If you continue to disrupt the class in subsequent classes you will not be allowed to return to class.
10. Turn off all pagers and phones before entering class. Students will be asked to leave if a pager or phone rings.

**Disabilities Statement**

The Americans with Disabilities Act of 1992 and Section 504 of the Rehabilitation Act of 1973 are federal anti-discrimination statutes that provide comprehensive civil rights for persons with disabilities. Among other things, these statutes require that all students with documented disabilities be guaranteed a learning environment that provides for reasonable accommodations for their disabilities. If you believe you have a disability

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requiring an accommodation, please contact the Special Populations Coordinator at (409) 880-1737 or visit the office in Student Services, Cecil Beeson Building.

**Course Schedule**

<b>Week</b>	<b>Topic</b>	<b>Reference</b>
1	Planning the Menu and Planning Special Meals and Receptions.	Required Textbook
2	Guides and Tables.	
3	Food Product Information, Purchasing, and Storage.	
4	Production Fundamentals.	
5	Knives and Equipment.	
6	Appetizers, Hors d'oeuvres, and Special Event Food.	
7	Beverages.	
8	Breads.	
9	Desserts.	
10	Eggs and Cheese.	
11	Fish and Shellfish.	
12	Meat.	
13	Poultry.	
14	Pasta, Rice, Cereals, and Foods with Grains, Beans, and Tofu	
15	Salad and Salad Dressings	