

DIET 55 Course Outline as of Fall 2008**CATALOG INFORMATION**

Dept and Nbr: DIET 55 Title: FOOD PRODUCTION MGT

Full Title: Food Production Management

Last Reviewed: 12/12/2023

Units		Course Hours per Week		Nbr of Weeks	Course Hours Total	
Maximum	2.00	Lecture Scheduled	2.00	17.5	Lecture Scheduled	35.00
Minimum	2.00	Lab Scheduled	0	17.5	Lab Scheduled	0
		Contact DHR	0		Contact DHR	0
		Contact Total	2.00		Contact Total	35.00
		Non-contact DHR	0		Non-contact DHR	0

Total Out of Class Hours: 70.00

Total Student Learning Hours: 105.00

Title 5 Category: AA Degree Applicable

Grading: Grade Only

Repeatability: 00 - Two Repeats if Grade was D, F, NC, or NP

Also Listed As:

Formerly:

Catalog Description:

The control of food purchasing, receiving procedures, food production, inventories, storeroom issues and standardized recipes for quantity food production and service. Effective management of time and equipment and the responsibilities of the production supervisor are stressed.

Prerequisites/Corequisites:**Recommended Preparation:**

Eligibility for ENGL 100 or ESL 100

Limits on Enrollment:**Schedule of Classes Information:**

Description: The control of food purchasing, receiving procedures, food production, inventories, storeroom issues and standardized recipes for quantity food production and service. Effective management of time and equipment and the responsibilities of the production supervisor are stressed. (Grade Only)

Prerequisites/Corequisites:

Recommended: Eligibility for ENGL 100 or ESL 100

Limits on Enrollment:

Transfer Credit: CSU;

Repeatability: Two Repeats if Grade was D, F, NC, or NP

ARTICULATION, MAJOR, and CERTIFICATION INFORMATION:

AS Degree:	Area	Effective:	Inactive:
CSU GE:	Transfer Area	Effective:	Inactive:
IGETC:	Transfer Area	Effective:	Inactive:
CSU Transfer:	Transferable	Effective: Fall 1981	Inactive:
UC Transfer:		Effective:	Inactive:

CID:

Certificate/Major Applicable:

Both Certificate and Major Applicable

COURSE CONTENT

Outcomes and Objectives:

Upon successful completion of this course, students will be able to:

1. Design or revise an organization chart showing lines of authority and levels of responsibility.
2. Compose job descriptions for the food service supervisor position and each food service position in a quantity food production operation. (Identify qualifications, responsibilities, scope and analysis of job functions.)
3. Assess the advantages of different food production and service systems for a variety of settings and institutions.
4. Describe and compare product standards for commonly used foodstuffs and select the appropriate quality of ingredients for a variety of meal items.
5. Convert any recipe into a standardized form with adjustments for different yields, including production for over 100 portions.
6. Compose a food order from any menu using standardized recipes.
7. Compose a list of minimal equipment in a commercial kitchen and explain both the operation and the cleaning of each.
8. Determine methods for ensuring delivery of wholesome food at the appropriate service temperature.
9. Develop a cycle menu.
10. Choose nutritionally appropriate food substitutes in a menu.

Topics and Scope:

Topics will include but not be limited to:

1. Production systems and component parts.
 - a. Types of food production systems and organizational structure.
 - b. Components.

1. Work organization and tasks.
2. Implementing the menu.
3. Service of food.
4. Emergency planning.
5. Evaluation of products.
2. Basic criteria and standards for quality food production.
 - a. Product standards for quality food products.
 - b. Standardized recipes; scaling recipes.
 - c. Systems for monitoring and controlling kitchen inventory.
 - d. Food ordering; equivalencies.
 - e. Recommended food production procedures.
 - f. Basic equipment operation and cleaning.
 - g. Safety and sanitation aspects of quantity food preparation; holding and serving food.
3. Computer programs useful in managing quantity food service.
4. Special events.

Assignment:

1. Prepare an organization chart and a one-day work schedule for food service department.
2. Calculate raw food costs for a variety of items.
3. Prepare a 10-day cycle menu, including portion sizes.
4. Prepare a written policy and procedure for storage and use of leftover food.
5. Write a food order using standardized recipes.
6. Exams and final exam.
7. Approximately 10-20 pages of text reading per week.

Methods of Evaluation/Basis of Grade:

Writing: Assessment tools that demonstrate writing skills and/or require students to select, organize and explain ideas in writing.

Other: Policy and procedures.
Organizational chart and work schedule.

Writing
10 - 30%

Problem Solving: Assessment tools, other than exams, that demonstrate competence in computational or non-computational problem solving skills.

Other: Calculating food costs; calculating food orders.
Written cycle menu.

Problem solving
20 - 35%

Skill Demonstrations: All skill-based and physical demonstrations used for assessment purposes including skill performance exams.

None

Skill Demonstrations
0 - 0%

Exams: All forms of formal testing, other than skill performance exams.

Multiple choice
Completion
Short answer

Exams
40 - 60%

Other: Includes any assessment tools that do not logically fit into the above categories.

Attendance and participation.

Other Category
5 - 10%

Representative Textbooks and Materials:

Foodservice Management and Food Safety, Grossbauer, Sue, Dietary Managers Association, 2006.