

DIET 55 Course Outline as of Fall 2014**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, the responsibilities of the production supervisor are stressed.

Prerequisites/Corequisites:

Completion of CSKLS 371 or higher (V1) or qualifying score on Math placement test

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, the responsibilities of the production supervisor are stressed. (Grade Only)

Prerequisites/Corequisites: Completion of CSKLS 371 or higher (V1) or qualifying score on Math placement test

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. Use an organization chart to describe the lines of authority and levels of responsibility for a given organization.
2. Identify job functions for food service positions in a quantity food production operation.
3. Assess the advantages of different food production and service systems for a variety of settings and institutions.
4. Develop a seasonally appropriate multi-day cycle menu that meets budget restrictions; follows nutrition guidelines and basics of good menu planning; and is acceptable to a defined target population.
5. Choose nutritionally appropriate food substitutes in a menu.
6. Convert recipes into standard, block form, scaling for different yields, including production for over 100 portions, and including specifics for ensuring appropriate portioning for service.
7. Compose a food order for a meal from any menu using standardized recipes.
8. Evaluate stores to write an appropriate food order that meets quality and budget standards.
9. Describe appropriate and safe techniques for receiving, inspecting, and storing a food order.
10. Determine methods for ensuring delivery of wholesome food at the appropriate service temperature.
11. Describe and compare product standards for commonly used foodstuffs and select the appropriate quality ingredients for a variety of meal items.

Topics and Scope:

1. Organizational charts, lines of authority and responsibility
2. Basic job functions for food service positions in a quantity food production operation
3. Institutional food service compared to restaurant and home food production
4. Institutional food production systems and component parts
 - a. Types of food production systems and organizational structure

- i. kitchen equipment
- ii. kitchen design and layout
- iii. lighting, ventilation, wall and floor surfaces
 - b. components
 - i. Work organization and tasks
 - ii. Implementing the menu
 - iii. Service of food
 - iv. Evaluation of products
5. Multi-Day Cycle Menu Planning
 - a. nutrition guides for menu planning; nutritionally appropriate menu substitutions
 - b. color, texture, temperature and other menu planning considerations for customer acceptance
 - c. seasonality of the menu
6. Standard recipes
 - a. block form, recipe organization
 - b. use of food guides and nutritional recommendations to establish recipe serving sizes
 - c. scaling recipes for different yields
 - d. scoop, ladle and other serving utensils - common sizes and ounce equivalents
 - e. converting to appropriate measurement sizes for quantity food production
7. Food Ordering
 - a. food staples for a commercial kitchen
 - b. common measurements for fresh produce
 - c. As Purchased (AP) and Edible Portion (EP) conversions
 - d. estimating expected yields from different recipes and food as purchased
 - e. drain weight
 - f. using common commercial can sizes
 - g. equivalencies
 - h. evaluating of food and supply stores
 - i. composing a food and supply order
8. Inventory Control
 - a. physical inventory
 - b. perpetual inventory
 - c. minimum/maximum system
 - d. par level system
 - e. ABC analysis for inventory control
9. Safe and Sanitary Receiving, Inspecting, and Storage of Food and Supply Orders
 - a. required equipment; dry goods, refrigerated, and frozen products
 - b. reasons and methods for rejecting unacceptable products
 - c. managing paperwork for billing and accounting purposes
10. Food Production
 - a. product standards for quality food products
 - b. recommended food production procedures for maximal quality and nutrient retention
 - c. basic equipment operation; equipment for maintaining food temperatures for delivered meals
11. Emergency/Disaster food planning
 - a. internal and external emergencies
 - b. food and water requirements for healthcare establishments
 - c. importance of standard recipes and portioning instructions for emergency situations
 - d. plans for facilities with outside food service supplier
12. Computer programs useful in managing quantity food service
13. Catering and special events

Assignment:

1. Interpret an organization chart and role of food service manager in different organizational situations.
2. Write or revise a food service policy and procedure.
3. Calculate raw food costs for a variety of items.
4. Convert narrative recipe into standard, block form, including estimate of recipe yield and portioning utensils.
5. Scale recipes to various sizes.
6. Work individually and collaboratively to prepare a seasonally and nutritionally acceptable 10-day cycle menu, including portion sizes.
7. Write food orders using various standardized recipes.
8. 2 Exams plus final exam.
9. 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.

Policy and procedures.	Writing 5 - 10%
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Problem Solving: Assessment tools, other than exams, that demonstrate competence in computational or non-computational problem solving skills.

Calculating food costs; calculating food orders; writing and scaling recipes; written cycle menu.	Problem solving 20 - 40%
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Skill Demonstrations: All skill-based and physical demonstrations used for assessment purposes including skill performance exams.

None	Skill Demonstrations 0 - 0%
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Exams: All forms of formal testing, other than skill performance exams.

2 Exams plus final exam	Exams 40 - 60%
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Other: Includes any assessment tools that do not logically fit into the above categories.

Participation and interpretation of organizational chart.	Other Category 5 - 10%
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Representative Textbooks and Materials:

Managing Food Service and Food Safety; Allen, Susan Davis, MS, RD; Association of Nutrition and Foodservice Professionals, 2012 Ed.

Instructor prepared material.