

## FLORIDA STATE COLLEGE AT JACKSONVILLE

## COLLEGE CREDIT COURSE OUTLINE

COURSE NUMBER:	FSS 1202
COURSE TITLE:	Food Production I
PREREQUISITE(S):	None
COREQUISITE(S):	None
CREDIT HOURS:	3
CONTACT HOURS/WEEK:	8
CONTACT HOUR BREAKDOWN:	
Lecture/Discussion:	2
Laboratory:	6
Other _____:	
FACULTY WORKLOAD POINTS:	6.2
STANDARDIZED CLASS SIZE ALLOCATION:	20
CATALOG COURSE DESCRIPTION:	
<p>Students will acquire knowledge and skill in the preparation of food. Included are basic principles and techniques of food preparation, management of resources, use of recipes, use and care of equipment and evaluation of food products. The course emphasizes safety and sanitation practices.</p>	
SUGGESTED TEXT(S):	Labensky, Sarah, <u>On Cooking: A Textbook of Fundamentals</u> , Pearson Education, Latest Edition
IMPLEMENTATION DATE:	Fall Term, 1990 (911)
REVIEW OR MODIFICATION DATE:	Fall Term, 1996 (971) Fall Term, 2002 (20031) Fall Term, 2008 (20091) - Outline Review 2007

COURSE TOPICS	CONTACT HOURS <u>PER TOPIC</u>
I. Orientation	4
II. Sanitation	4
III. Equipment	4
IV. Knife Skills/Mis En Place	8
V. Recipe Conversion	8
VI. Breakfast	10
VII. Salads and Dressings	10
VIII. Principles of Cooking	4
IX. Stocks	12
X. Soups	12
XI. Sandwiches	10
XII. Fried Foods	4
XIII. Professionalism	10
XIV. Nutrition	4
XV. Final Exam	8

PROGRAM TITLE: Culinary Management

COURSE TITLE: Food Production I

CIP NUMBER: 0620.040100

LIST PERFORMANCE STANDARD ADDRESSED:

NUMBER(S): TITLES(S):

01.0 IDENTIFY THE ORGANIZATION AND FUNCTIONS OF THE CULINARY INDUSTRY --

The student will be able to:

01.03 Identify modern kitchen organization.

01.05 Identify culinary terms.

02.0 DEMONSTRATE ACCEPTABLE PROFESSIONAL AND PERSONAL SANITATION PRACTICES - The student will be able to:

02.03 Personal Sanitation

02.03.01 Recognize and practice personal hygiene standards consistent with aesthetic a sanitation requirements of food service operations.

04.0 DEMONSTRATE EQUIPMENT OPERATION SKILLS -- The student will be able to:

04.05 Knives and Cutting Tools

04.05.01 Identify special precautions to be used when working with knives and cutting tools.

04.05.02 Sharpen correctly knives and cutting tools.

Inspect handles and guards and report any discrepancy.

04.05.03 Use knives and cutting tools in a safe and efficient manner.

05.0 DEMONSTRATE THE APPLICATION OF MATHEMATICS AS IT APPLIES TO THE PRODUCTION OF PRODUCTS AND THE BUSINESS OF THE CULINARY INDUSTRY -- The student will be able to:

05.02 Demonstrate knowledge of measures and conversions.

05.02.01 Demonstrate proficiency in the addition of whole numbers, fractions, and decimals.

05.03 Demonstrate knowledge of recipe conversions.

05.03.03 Demonstrate proficiency in the subtraction of whole numbers, fractions, and decimals.

06.0 DEMONSTRATE EFFECTIVE PURCHASING AND COST CONTROL -- The student will be able to:

06.02 Weights and Measures.

06.02.03 Convert recipes for both a greater and lesser number of portions.

## LIST PERFORMANCE STANDARD ADDRESSED: (CONTINUED)

NUMBER(S):            TITLES(S):

- 07.0 PREPARE, DIRECT AND MANAGE THE PRODUCTION OF SALADS -- The student will be able to:
- 07.02 Prepare salads.
- 09.0 PREPARE, DIRECT AND MANAGE THE PRODUCTION OF SANDWICHES -- The student will be able to:
- 09.02 Prepare hot and cold sandwiches.
- 10.0 PREPARE, DIRECT AND MANAGE THE PRODUCTION OF FRUITS AND VEGETABLES -- The student will be able to:
- 10.02 Prepare fruits and vegetables.
- 11.0 PREPARE, DIRECT AND MANAGE THE PRODUCTION OF MEATS, POULTRY AND SEAFOOD -- The student will be able to:
- 11.01 Identify and select meats.
- 11.01.02 Prepare meats with given recipes.
- 11.02.02 Prepare poultry with given recipes.
- 11.03.02 Prepare seafood with given recipes.
- 12.0 PREPARE, DIRECT AND MANAGE THE PRODUCTION OF STOCKS, SOUPS, AND SAUCES/GRAVIES -- The student will be able to:
- 12.01 Stocks
- 12.01.02 Prepare basic stocks.
- 12.02 Soups
- 12.02.02 Prepare soups.
- 12.03 Sauces and Gravies
- 12.03.02 Prepare sauces and gravies.
- 13.0 PREPARE, DIRECT AND MANAGE THE PRODUCTION OF FOODS UTILIZING DAIRY PRODUCTS -- The student will be able to:
- 13.02 Prepare foods utilizing dairy products using given recipes.

