

FLORIDA STATE COLLEGE AT JACKSONVILLE

COLLEGE CREDIT COURSE OUTLINE

COURSE NUMBER: FSS 1221

COURSE TITLE: Food Production II

PREREQUISITE(S): FSS 1202 and FOS 1201

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 lecture/12 lab

CATALOG COURSE DESCRIPTION:

Students will focus on the knowledge and preparation of meats, poultry, seafood, as well as starches, fruits and vegetables. Students will utilize all dry and moist methods of cooking. Menu selection and balance will be studied. The course emphasizes safety and sanitation procedures. Students will operate kitchen equipment and tools.

SUGGESTED TEXT(S): Labensky, Sarah, On Cooking: A Textbook of Fundamentals, Pearson Education, Latest Edition

IMPLEMENTATION DATE: Fall Term, 1990 (911)

REVIEW OR MODIFICATION DATE: Fall Term, 1996 (971)
 Fall Term, 2002 (20031)
 Fall Term, 2003 (20041)
 Fall Term, 2008 (20091 - Outline Review 2007

COURSE TOPICS	<u>CONTACT HOURS PER TOPIC</u>
I. Review of Food Production I	4
II. Review of Sanitation, Equipment Operation	4
III. Meat, Poultry, Game Identification	4
IV. Fish and Shellfish Identification	4
V. Fruit, Vegetable and Herb Identification	4
VI. Dairy Identification	4
VII. Non Perishable Identification	4
VIII. Meat Fabrication	8
IX. Poultry Fabrication	8
X. Fish and Shellfish Fabrication	8
XI. Sauce Preparation	8
XII. Dry Heat Cooking	8
XIII. Moist Heat Cooking	8
XIV. Dry Heat With Fats	8
XV. Combination Cooking	8
XVI. Vegetable Preparation	8
XVII. Potato Starch Preparation	8
XVIII. Grains Legumes Preparation	4
XIX. Pasta Preparation	4
XX. Final Exam	4

PROGRAM TITLE: Culinary Management

COURSE TITLE: Food Production II

CIP NUMBER: 0620.040100

LIST PERFORMANCE STANDARD ADDRESSED:

NUMBER(S): TITLES(S):

- 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 and sanitation requirements of food service operations.
 - 02.05 Food Preparation Areas
 - 02.05.01 Recognize and maintain clean and sanitary food preparation surfaces.
 - 02.05.02 Clean and sanitize floors and walls.
 - 02.05.03 Recognize and report indications of insect or rodent infestation.
- 04.0 DEMONSTRATE EQUIPMENT OPERATION SKILLS -- The student will be able to:
- 04.01 Hand Tools
 - 04.01.01 Identify special precautions to be used when working with hand tools.
 - 04.01.02 Select and use hand tools in a safe and efficient manner.
 - 04.05 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.
 - 05.02.02 Demonstrate knowledge of volume units and their conversion.
 - 05.03 Demonstrate knowledge of recipe conversions.
 - 05.03.01 Convert recipes for greater or lesser number of servings.
 - 05.06 Identify the break-even point of merchandising.
- 06.0 DEMONSTRATE EFFECTIVE PURCHASING AND COST CONTROL -- The student will be able to:
- 06.02 Weights and Measures
 - 06.02.02 Convert accurately between standard units of measure as applicable to commercial food operations.
 - 06.03 Portion Control
 - 06.03.01 Identify principles of portion control and calculate cost preserving (Note: Cost of incorrect portion size, waste, and spoilage may be addressed here.)

LIST PERFORMANCE STANDARD ADDRESSED: (CONTINUED)

NUMBER(S): TITLES(S):

- 10.0 PREPARE, DIRECT AND MANAGE THE PRODUCTION OF FRUITS AND VEGETABLES -- The student will be able to:
- 10.01 Identify and select fruits and vegetables.
 - 10.02 Prepare fruits and vegetables.
 - 10.04 Garnish and present 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.
 - 11.01.01 Identify meat characteristic, proper cooking and done temperatures, traditional side dishes and condiments, possible parasites, and potential micro-organism growth.
 - 11.01.02 Prepare meats with given recipes.
 - 11.01.03 Hold meats for serving.
 - 11.01.04 Garnish and present meats.
 - 11.02 Identify and select poultry.
 - 11.02.01 Identify poultry characteristic, proper cooking and done temperatures, traditional side dishes and condiments, possible parasites, and potential micro-organism growth.
 - 11.02.02 Prepare poultry and given recipes.
 - 11.02.03 Hold poultry for serving.
 - 11.02.04 Garnish and present poultry.
 - 11.02.05 Store reusable portions.
 - 11.03 Identify and select seafood.
 - 11.03.01 Identify seafood characteristic, proper cooking and done temperatures, traditional side dishes and condiments, possible parasites, and potential micro-organism growth.
 - 11.03.02 Prepare seafood with given recipes.
 - 11.03.03 Hold seafood for serving.
 - 11.03.04 Garnish and present seafood.
 - 11.03.05 Store reusable portions.
- 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.

LIST PERFORMANCE STANDARD ADDRESSED: (CONTINUED)

NUMBER(S): TITLES(S):

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.

14.0 PREPARE, DIRECT AND MANAGE THE PRODUCTION OF FOODS UTILIZING EGG PRODUCTS -- The student will be able to:

14.02 Prepare foods utilizing egg products using given recipes.

15.0 PREPARE, DIRECT AND MANAGE THE PRODUCTION OF FOODS UTILIZING FARINACEOUS (STARCHY) PRODUCTS -- The student will be able to:

15.02 Prepare foods utilizing farinaceous products using given recipes.

16.0 PREPARE, DIRECT AND MANAGE THE PRODUCTION OF PASTRIES AND ADVANCED DESSERTS -- The student will be able to:

16.02 Prepare basic products.



NOTE: Use either the Tab key or mouse click to move from field to field. The box will expand to accommodate your entry.

Section 1	
COURSE PREFIX AND NUMBER: <u>FSS 1221</u>	SEMESTER CREDIT HOURS (CC): <u>3</u> CONTACT HOURS (NCC): <u>120</u>
COURSE TITLE: <u>Food Production II</u>	

Section 2
TYPE OF COURSE: (Click on the box to check all that apply)

<input type="checkbox"/> AA Elective	<input type="checkbox"/> AS Required Professional Course	<input type="checkbox"/> College Prep
<input type="checkbox"/> AS Professional Elective	<input type="checkbox"/> AAS Required Professional Course	<input type="checkbox"/> Technical Certificate
<input type="checkbox"/> Other _____	<input type="checkbox"/> PSAV	<input type="checkbox"/> Apprenticeship
<input type="checkbox"/> General Education: (For General Education courses, you must also complete Section 3 and Section 7)		

Section 3 (If applicable)
INDICATE BELOW THE DISCIPLINE AREA FOR GENERAL EDUCATION COURSES:

<input type="checkbox"/> Communications	<input type="checkbox"/> Social & Behavioral Sciences	<input type="checkbox"/> Mathematics
<input type="checkbox"/> Natural Sciences	<input type="checkbox"/> Humanities	

Section 4
INTELLECTUAL COMPETENCIES:

<input type="checkbox"/> Reading	<input type="checkbox"/> Speaking	<input type="checkbox"/> Critical Analysis	<input type="checkbox"/> Quantitative Skills	<input type="checkbox"/> Scientific Method of Inquiry
<input type="checkbox"/> Writing	<input type="checkbox"/> Listening	<input type="checkbox"/> Information Literacy	<input type="checkbox"/> Ethical Judgment	<input type="checkbox"/> Working Collaboratively

	LEARNING OUTCOMES	METHOD OF ASSESSMENT
•	Students will have learned the proper preparation of foods and cooking methods for these foods in the preparation for menu selection and balance	Tests, lab evaluation, written assignments, and practical final
•	Students will understand the importance of food safety and sanitation practices	Tests and lab evaluations
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Section 6

Name of Person Completing This Form: W.R. Mark Date: March 6, 2008