

FLORIDA STATE COLLEGE AT JACKSONVILLE

COLLEGE CREDIT COURSE OUTLINE

COURSE NUMBER:	FSS 1242
COURSE TITLE:	International Foods
PREREQUISITE(S):	FSS 1202
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:	
<p>In this course students will study and practice a la carte menu preparation for fine dining room service. Students will study the classical/ international menus of Europe and the Orient. Special focus will be given to place presentation, portion control and expediting.</p>	
SUGGESTED TEXT(S):	Labensky, Sarah: <u>On Cooking: A Textbook of Fundamentals</u> , Prentice-Hall. Englewood, N.J. 1995.
IMPLEMENTATION DATE:	Fall Term, 1996 (971)
REVIEW OR MODIFICATION DATE:	Fall Term, 2002 (20031) Fall Term, 2003 (20041) Fall Term, 2003 (20091) - Outline Review 2007

COURSE TOPICS	<u>CONTACT HOURS PER TOPIC</u>
I. Orientation, Portion Control, Expediting	2
II. The International Menu	2
III. Review Cooking Methods and Kitchen Operations	8
IV. Sauce Cooking	8
V. India	12
VI. Italy	12
VII. Middle East	12
VIII. German Cuisine	12
IX. Africa	12
X. French Cuisine	12
XI. Italian Cuisine	12
XII. Thailand, Vietnam	12
XIII. Final Examination	4

PROGRAM TITLE: Culinary Management

COURSE TITLE: International Foods

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:

02.02 Food Borne Illness

02.02.01 Identify food borne illness and possible/probable causes.

02.02.02 Identify and practice preventative measures to preclude the occurrence of food borne illness.

02.03 Personal Sanitation

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

02.08 Food Holding/Service lines

02.08.01 Identify safe/correct operating temperatures and limits in accordance with state and county codes and local practices.

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:

05.04 Demonstrate effective cost estimation.

05.05 Identify the break-even point for merchandising.

05.06 Perform mathematical operations unique to culinary management.

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

06.01 Inventory control

06.01.04 Make break-outs and distribute stores/supplies.

Utilize local procedures to maintain perpetual inventory.

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 per serving (Note: Cost of incorrect portion size, waste, and spoilage may be addressed here.)

06.04 Purchasing Techniques

06.04.02 Identify purchasing methods such as: direct buying; contract buying and bidding.

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.

07.07 Utilize principles of inventory control, cost control, portion control, management, human relations, and training skills.

10.0 PREPARE, DIRECT AND MANAGE THE PRODUCTION OF FRUITS AND VEGETABLES -- The student will be able to:

10.02 Prepare fruits and vegetables.

10.06 Utilize principles of inventory control, cost control portion control, management, human relations, and training skills.

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.

11.01.06 Utilize principles of inventory control, cost control, portion control, management, human relations, and training skills.

11.02 Identify and select poultry.

11.01.02 Prepare poultry with given recipes.

11.01.06 Utilize principles of inventory control, cost control, portion control, management, human relations, and training skills.

11.03 Identify and select seafood.

11.03.02 Prepare seafood with given recipes.

11.03.06 Utilize principles of inventory control, cost control, portion control, management, human relations, and training skills.

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.

12.03.07 Utilize principles of inventory control, cost control, portion control, management, human relations, and training skills.

LIST PERFORMANCE STANDARD ADDRESSED: (CONTINUED)

NUMBER(S): TITLES(S):

- 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.
- 18.0 DEMONSTRATE AN UNDERSTANDING OF THE COMPOSITION OF FOODS, AND THE PROCESSES USED FOR PREPARATION -- The student will be able to:
- 18.01 Identify the composition of foods.
18.01.01 Identify the composition of meats.
18.02.02 Identify the composition of fruits, vegetables, and starches.
- 19.0 DEMONSTRATE SKILL IN APPLYING PRINCIPLES OF NUTRITION -- The student will be able to:
- 19.01 Identify food groups.
- 21.0 DEMONSTRATE PROFICIENCY IN MENU PREPARATION -- The student will be able to:
- 21.01 Prepare menu considering:
21.01.02 Nutritional requirements
21.01.03 Cost
21.01.07 Apply basic techniques of merchandising food and beverage.
- 24.0 DEMONSTRATE APPROPRIATE COMMUNICATION SKILLS -- The student will be able to:
- 24.01 Write logical and understandable statements, or phrases, to accurately fill out forms/invoices commonly used in business and industry.
24.03 Read and follow written and oral instructions.
24.04 Answer and ask questions coherently and concisely.
24.07 Demonstrate the components of the communication process.
- 26.0 DEMONSTRATE THE ROLE OF THE MANAGER AND THE ENTREPRENEUR -- The student will be able to:
- 26.01 Define entrepreneurship.
26.02 Describe the importance of entrepreneurship to the American economy.
26.05 Identify the necessary personal characteristics of a successful entrepreneur.
26.09 Determine your potential for management, planning, operations, personnel, and public relations.
- 30.0 UNDERSTAND THE IMPORTANCE OF MANAGEMENT -- The student will be able to:
- 30.03 Describe various techniques that may be used to supervise and motivate employees.



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 1242</u>	SEMESTER CREDIT HOURS (CC): <u>3</u> CONTACT HOURS (NCC): <u>120</u>
COURSE TITLE: <u>International Foods</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

Section 5	
LEARNING OUTCOMES	METHOD OF ASSESSMENT
• Students will have acquired the knowledge and skills needed to plan and prepare menus that demonstrate classical/international menus of Europe and the Orient	Tests, written assignments, and lab evaluations
• Students will understand the importance of food safety and sanitation practices	Tests and lab evaluations
•	
•	
•	
•	
•	
•	
•	
•	

Section 6

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