

## HTM 29100: Quantity Food Production and Service

### Course Description

An introduction to food preparation methods and service techniques in quantity food settings. Students become familiar with ingredients and culinary terminology, and learn to read and evaluate menus. Recipe conversion and costing skills are developed. Different production schemes and product flow are examined, and the relationship between back-of-the-house and front-of-the-house activities is discussed.

### Restrictions:

Must be enrolled in one of the following Majors:

- Coordinated Dietetics
- Didactic Dietetics
- Dietetics/NutrFitness & Hlth
- Family & Consumer Science Educ
- Hospitality & Tourism Mgmt

### Co-requisite

HTM 29101

### Course Objectives

At the completion of this course the student will be able to:

Describe kitchen operations including culinary terminology, operational software, cooking methods, and basic food handling skills, such as food safety and food quality.

Describe and demonstrate proper kitchen management systems, such as cost control, labor control, inventory control, production scheduling, sales history, menu development, and forecasting.

Explain the importance of timing and quality production in regards to the distribution of goods and services.

Describe Genetically Modified Organisms (GMO's) and their impact in foodservice.

Describe the relationship between international foods and factors, such as geography, climate, and culture.

List and describe fundamental artistic principles as they apply to presentation and garnishment of food.

Demonstrate teamwork abilities, such as cooperating with peers, handling group dynamics, and assessing performance of yourself and others.

Discriminate between ethical and non-ethical behavior on the part of individuals and organizations, as well as demonstrating honesty and integrity in academic behavior.