

HTM 29101: Quantity Food Production and Service Laboratory

Course Description

Basic knowledge of foodservice operations. Students learn and develop food production and service skills in the Boiler Bistro and the John Purdue Room. Students are exposed to quantity cooking methods, the use and care of equipment, and service techniques as they rotate through various positions commonly found in foodservice operations. All aspects of the dining experience are experienced by students. National Sanitation Certification needed.

Restrictions:

Must be enrolled in one of the following Majors:

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

Pre-requisites:

(Undergraduate level HTM 19100 Minimum Grade of D- or Undergraduate level FN 12500 Minimum Grade of D- or Undergraduate level NUTR 12500 Minimum Grade of D- or Undergraduate level FN 44200 Minimum Grade of D- or Undergraduate level NUTR 44200 Minimum Grade of D-) and (Undergraduate level FN 20200 Minimum Grade of D- or Undergraduate level NUTR 20200 Minimum Grade of D- or Undergraduate level FN 20500 Minimum Grade of D- or Undergraduate level NUTR 20500 Minimum Grade of D- or Undergraduate level NUTR 20200 Minimum Grade of D- or Undergraduate level NUTR 30300 Minimum Grade of D-)

Co-requisite:

HTM 29100

Course Objectives

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

Describe and demonstrate the appropriate use of food ingredients and preparation methods.

List, describe and demonstrate proper use and application of kitchen equipment.

Explain the advantages and disadvantages of the various service styles.

Describe and demonstrate proper table setup, food presentation, delivery and handling complaints.

List and describe the roles of fundamental front-and back-of-the-house positions.

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

Describe and demonstrate strategies to properly control operational costs.

Describe and demonstrate appropriate receiving and storage procedures.

Identify the methods used and demonstrate the ability to apply proper sanitation and HACCP procedures.

Understand the methods used and demonstrate the ability to discriminate between ethical and non-ethical behaviors within a foodservice organization.