

HTM 29102: Introduction To Foodservice Management

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, write and evaluate menus. Recipe conversion and costing skills are developed. Production methods and product flow are examined. Front-of-the-house service techniques as well as front-and back-of-the-house interactions will be studied.

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, cooking methods, and basic food handling skills, such as food safety and food quality.
- Describe service techniques including a la carte and buffet setup and service, cycle of service (ordering through payment), tableside cooking and service recovery.
- Describe and demonstrate proper kitchen management systems, such as cost control, inventory control, sales history, and menu development.
- Explain the importance of timing and quality production in regards to the distribution of goods and services.
- Describe the relationship between international foods and factors, such as geography, climate, and culture.
- 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.

