



School of Business and Creative Design

Hospitality and Tourism Management Program

Course Outline – Fall 2013

Course Code: HAT 2324

Course Title: Basic Food Production

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Date: Spring 2011

Revised By: Michael Mansfield

Date: June 2013

Approved By: Yvonne Clarke, Associate Dean

Prerequisite: None

Corequisite: None

Prerequisite for: HAT 2334

1. Course Description

This course introduces the student to the professional kitchen in which they will practice the necessary skills, techniques and elements of mise en place cooking applications. The skilled Food and Beverage Manager will have a good working knowledge of back of the house operations in order to select, supervise and support employees effectively. Regardless of the Tourism sector, these basic skills will give the student confidence in their interactions with food providers. Course offerings will include completion of the CanTrain, Inc.'s National Food Safety Training and Certification, WHIMIS, HACCAP and safety training. Successful completion of this course is required for the students to participate in the operation of Creations Fine Dining.

2. General Education and Essential Employability Skills

This course provides the following provincial Essential Employability Skills:

- #1: Communication
- #2: Numeracy
- #3: Critical Thinking and Problem Solving
- #4: Information Management
- #5: Interpersonal
- #6: Personal

Is this course approved as a General Education course?

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No

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Yes

Students should refer to their program's restricted General Education courses for final determination.

3. Learning Outcomes

Upon successful completion of this course, the learner will be able to:

1. Demonstrate professional behaviours expected of a back of the house employee
2. Discuss the development of the modern foodservice industry
3. Act in accordance with legislation, regulations, and standards governing food preparation, service and storage, and safety and security in the workplace
4. Select and use the correct tools, equipment, supplies and techniques for food preparation and service
5. Select and use the appropriate cleaning equipment, supplies, and materials to maintain clean hospitality environments
6. Prepare and present small and large quantities of food, displaying as per house policy

7. Effectively participate, as a contributing member of a food production team, the preparation and production of assigned recipes

4. Course Objectives

		<i>Learning Outcome Reference Number</i>
Unit 1		
1.1	Name key historical figures responsible for developing foodservice	[2]
1.2	Identify the organizational structure of a large kitchen brigade	[2]
1.3	Define commonly used food terminology including mise en place	[1,2]
1.4	Discuss influences on modern foodservice operations	[2]
1.5	Identify the skills, knowledge and abilities required for professional kitchen staff	[1,2]
1.6	Demonstrate professional behaviours including professional dress in a complete cook's uniform, having the tools to do one's job, and punctuality	[1]
Unit 2		
2.1	Discuss Hazard Analysis Critical Control Point (HACCP) Systems	[1,3]
2.2	Identify high risk food items	[3]
2.3	Describe steps to prevent food poisoning and food-borne diseases	[1,3,4,5]
2.4	Adopt correct food storage packaging and procedures	[1,3,4,5]
2.5	Complete CanTrain Inc., BASICS.fst (National Food Safety Training) Certification	[1,3,4,5]
2.6	Complete Workplace Hazardous Materials Information System (WHIMIS) training for the college's kitchen/dining room lab	[3,5]
2.7	List steps to be taken should an accident occur	[1,3]
2.8	Discuss the Occupational Health and Safety Act as it applies to commercial kitchens	[1,3]
2.9	Describe emergency procedures to be taken in the event of fire/accident	[1,3]
2.10	Comply with HACCP, WHIMIS, Occupational Health and Safety Act and job safety standards specific to the college's dining room lab	[1,3]

2.11	Practice workplace habits that prevent injuries	[1,3]
Unit 3		
3.1	Identify various kitchen equipment and smallwares	[1,4,5]
3.2	Demonstrate the safe, efficient use of <ul style="list-style-type: none"> • Standard cooking equipment • Processing equipment • Hold and storage equipment • Measuring devices • Knives • Hand tools and small equipment 	[1,4,5,6]
3.3	Locate, identify and demonstrate the use cleaning products/equipment	[1,3,5,6,7]
Unit 4		
4.1	Explain the difference between a seasoning and a flavouring ingredient and give examples of each.	[1,4,6]
4.2	Name the four basic units of measurement in the metric system and what each is designed to measure.	[4,6]
4.3	Apply the two part formula required to convert recipes to a higher or lower yield.	[1]
4.4	Identify the nutritional value of recipes and ingredients	[1]
Unit 5		
5.1	Demonstrate major cutting techniques required in food preparation.	[1,4,6]
5.2	Clean, peel, wash and store a variety of vegetables	[1,4,6]
5.3	Explain and perform all classical vegetable cuts	[1,4,6]
5.4	Identify ingredients and demonstrate preparation methods for stocks, roux, soups, and sauces	[1,4,6,7]
5.5	Prepare vegetable, potato, pasta and rice dishes	[1,4,6,7]
5.6	Differentiate the different cooking methods	[1,4,6]
5.7	Apply basic cooking principles to the preparation of fish and shellfish	[1,4,6,7]
5.8	Apply basic cooking methods to specific meat and poultry recipes	[1,4,6,7]
5.9	Identify temperatures for meats/fish (well, medium well, medium, medium rare, rare)	[1,6]

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| 5.10 | Identify and describe salad types as appetizers, accompaniment, and main courses | [1,6] |
| 5.11 | Explain why attractive food presentation is important | [1] |
| 5.12 | Prepare and arrange salads that achieve maximum eye appeal | [1,4,6,7] |
| 5.13 | Prepare popular cold sauces and dressings | [1,4,6,7] |
| 5.14 | Discuss the trend of convenience food items in commercial kitchens | [1] |
| 5.15 | Plate, arrange, and garnish desserts for visual impact | [1,4,6,7] |

5. Resources and Supplies

a. Required

CanTrain Inc., BASICS fst (National Food Safety Training), Online Course Training Package

Chef's uniform and tools are required for all practical labs. Refer to program policies and requirements document for specifics.

b. Recommended

QA International, The Visual Food Lover's Guide, Wiley Publishing
ISBN 978-0-470-50559-5

c. Supplemental

Gisslen, Wayne, Professional Cooking for Canadian Chefs, 7th edition, Wiley Publishing, 2010.

ISBN 978-0-470-89404-0

Students are expected to be ready to participate, properly attired, and with appropriate tools at the start of class. Students who fail to comply with the above may not be allowed to participate in lab classes.

Various readings related to the course topic will be assigned for the purpose of discussion and review. The student is encouraged to utilize various sources of current knowledge including periodicals available in the Resource Centre and the thousands of related sites on the World Wide Web. Students should keep up to date on trends in the tourism industry portrayed in the media and by visiting local establishments.

6. Methodology

Classroom Theory – 1 hour per week - Students will be exposed to a variety of teaching/learning methods including lectures, discussions, and videos. Theoretical classes are required preparation for Kitchen labs.

Kitchen Lab – 3 hours per week – hands on practical training will give students an opportunity to practice food production skills. Attendance is mandatory as

referenced in program manual.

Online Training – Students will be required to complete online modules, outside of class time, in preparation for National Food Handlers Certification Exam.

7. Student Evaluation

The following elements will determine the student's final grade:

Unit 1- Test	10%
Unit 2- Test	10%
Online Simulation and Test	10%
Food Handlers Certification Test	10%
Weekly Practical Evaluation	40%
Professional Attitude and Appearance	20%
Total	100%

Missed Test Policy

All tests must be written, all assignments must be submitted to the instructor's satisfaction, and all labs must be attended, in order to receive a passing grade. If the student is not present for a quiz, the result will be recorded as a zero. The instructor may make an exception and allow the test to be written at a time other than the scheduled time or a lab to be missed provided that:

- A medical certificate is presented as proof of the student's inability to be present at the scheduled time
- The instructor has agreed in ADVANCE that there is justification for the student not being present at the scheduled time

Due Dates and Late Submissions

The student is expected to complete all assignments on time. All assignments are to be submitted during scheduled class time on the due date or as per faculty instruction. Late submissions will be penalized at 10% per day.

The round off mathematical principle will be used. Percentages are converted to letter grades and grade points as follows:

Mark (%)	Grade	Grade Point	Mark	Grade	Grade Point
94-100	A+	4.0	67-69	C+	2.3
87-93	A	3.7	63-66	C	2.0
80-86	A-	3.5	60-62	C-	1.7
77-79	B+	3.2	50-59	D	1.0
73-76	B	3.0	0-49	F	0.0
70-72	B-	2.7			

The passing grade in this course is a D. The Hospitality and Tourism Management Program requires a grade of D in order to graduate from the program. For further clarification, the student may consult with the Program Coordinator or the Dean.

8. Related Items

Students with Disabilities

If you are a student with a disability please identify your needs to the professor and/or the Accessibility Centre so that support services can be arranged for you. You can do this by making an appointment at the Accessibility Centre, Room L103 ext.3427 or by arranging a personal interview with the professor to discuss your needs.

Student Rights and Responsibility Policy

Acceptable behaviour in class is established by the instructor and is expected by all students. Any form of harassment or violence will not be tolerated. Action will be taken as outlined in Lambton College policy.

Cheating and plagiarism are serious academic offences subject to disciplinary action. It is the student's responsibility to be aware of the cheating policy as described in the Lambton College Student Rights and Responsibilities policy. For further information on all of these policies, links may be found on the Lambton College website.

Prior Learning Assessment Statement

This course is eligible for Prior Learning Assessment

☒ **Yes** ☐ **No**

If yes has been selected, you may choose to contact the Counselling Department for advice on Prior Learning Assessment.

Date of Withdrawal without Academic Penalty

Please consult the Academic Regulations and Registrar's published dates.

Waiver of Responsibility

Every attempt has been made to ensure the accuracy of this information as of the date of publication. The content may be modified, without notice, as deemed appropriate by the College.

Note: It is the student's responsibility to retain course outlines for possible future use to support applications for transfer of credit to other educational institutions.