EASTERN ARIZONA COLLEGE
Food Production I
Course Design
2011-2012

Course Information
Division
Course Number
Title
Credits
Developed by
Lecture/Lab Ratio
Transfer Status

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<tr>
<th>ASU</th>
<th>NAU</th>
<th>UA</th>
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<tr>
<td>Non Transferable</td>
<td>HA 243</td>
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Activity Course
CIP Code
Assessment Mode
Semester Taught
GE Category
Separate Lab
Awareness Course
Intensive Writing Course

Prerequisites
None

Educational Value
This course is designed for students who aspire to pursue a career in a modern service operation.

Description
Concept related to preparation of hot foods, pantry, and bakery items for commercial kitchens. Emphasis on essential components and techniques of food production, food cost control, setting standards, ordering, and inventory.

Supplies
Notebook
Pen/Pencil
Access to the world-wide web
Cooking apron
Latex gloves
Competencies and Performance Standards

1. Explain and follow a Hazard Analysis Critical Control Points (HACCP) system.

Learning objectives

What you will learn as you master the competency:

b. Define biological hazard.
c. Define chemical hazard.
d. Define physical hazard.
e. List the proper cooking temperatures for the types of food products.
f. Demonstrate the proper techniques for hand washing.

Performance Standards

Competence will be demonstrated:

- by written exams
- by demonstrations

Criteria - Performance will be satisfactory when:

- learner can draw a Hazard Analysis Critical Control Points (HACCP) flowchart.
- learner can define biological hazard.
- learner can define chemical hazard.
- learner can define physical hazard.
- learner can with 100% accuracy list in writing the proper temperature for cooking beef, pork, veal, lamb, egg, fish, game, ground beef, ground turkey or chicken, ham, poultry/wild game, shell fish, and fish, both in Fahrenheit and Celsius.
- learner can wash their hands using the proper techniques to assure that there is no cross contamination.

2. Describe the equipment staffing needs of a contemporary food service production.

Learning objectives

What you will learn as you master the competency:

a. Recognize a variety of professional kitchen tools and equipment.
b. Recognize the National Sanitation Foundation (NSF) standards for kitchen tools and equipment.
c. Identify the classic kitchen brigade and individual functions of each in the safe food production environment.
d. Identify the work sections and their stations in the contemporary food production facility.
e. Identify the roles and processes of contemporary kitchen production.

Performance Standards

Competence will be demonstrated:

- by written exams
- by demonstrations

Criteria - Performance will be satisfactory when:

- learner can demonstrate and identifies hand tools and function, knives and uses, measuring and portioning devices, and cookware in the contemporary food production facility.
- learner can, in writing, list and define the following: saucier, poissonier, grillardin, fritueier,
rotisseur, potager, legumier, garde-manger, tourant, and patissier.

- learner can in writing list the six basic standards for the National Sanitation Foundation pertaining required standards for kitchen tools and equipment.
- learner can in writing list and outlines the processes for the following work section and their stations: Hot-foods section, Garde-Manger section, Bakery section, Banquet section, Short-order section, and Beverage sections.
- learner can draw a floor plan for a contemporary food production facility.

3. Define menu development standardized recipes and describe techniques for effective cost control.

**Learning objectives**

*What you will learn as you master the competency:*

a. Plan and develop of a menu.
b. Standardize recipes in support of the menu.
c. Calculate the cost of items on the menu.
d. Determine the criteria used for controlling the cost of the menu.

**Performance Standards**

*Competence will be demonstrated:*

- by written exams
- by demonstrations

*Criteria - Performance will be satisfactory when:*

- learner can in writing list the basic types of menus including: Static, Cycle Market, and Hybrid menus. You must also define in writing A La carte, Semi a la carte, and Tdhote or prix fixe.
- learner can in writing define standardizing recipes and three areas specific in a standardized menu including type and amount of each ingredient, the preparation and cooking procedures and the yield portion size.
- learner can in writing define the following: weight, volume, and count.
- learner can with 100% accuracy converts grams and ounces.
- learner can with 100% accuracy calculate and convert total yield and portion size.
- learner can define “as-purchased” (AP) and accurately calculate unit cost, student must also accurately calculate overhead cost, food cost percentage in order to identify selling price.
- learner can list, in writing, the factors that impact the operation’s bottom line including, menu, purchasing/ordering, receiving, storing, issuing, kitchen procedures, establishing standard portions, waste, and sales/service.

4. Develop safe and proper techniques while using knife.

**Learning objectives**

*What you will learn as you master the competency:*

a. Develop skills in the safe techniques for using knives safely.
b. Develop skills in proper knife sharpening.
c. Develop skills for the washing and storing of knives.
Performance Standards
Competence will be demonstrated:
- by written exams
- by demonstrations

Criteria - Performance will be satisfactory when:
- learner can demonstrate the proper techniques for the safe handling of a knife when slicing, chopping, cutting, dicing, mincing, and tournering.
- learner can demonstrate the proper techniques when using a whetstone to sharpen a knife and when honing a knife.
- learner can demonstrate and in writing outlines proper washing and storing techniques in order to prevent cross contamination and prevent the dulling of the knife.

5. Develop an understanding of basic principles of cooking and preparations of Stocks, Sauces, Soups, Meat, and Poultry.

Learning objectives
What you will learn as you master the competency:
- Define flavor and the different tastes.
- Outline the factors affecting the perception of flavors.
- Compare and contrasting seasoning, flavoring herb, aromatic, spice, and condiments.
- Prepare stock, sauce, and soup.
- Outline the techniques of meat preparation.

Performance Standards
- Competence will be demonstrated:
- by written exams
- by demonstrations

Criteria - Performance will be satisfactory when:
- learner can in writing define flavor and defines the different tastes including sweet, sour, salty, bitter, and now Umami.
- learner can in writing list and define the factors affecting perception of flavors including, temperature, consistency, presence of contrasting tests, presence of fats, and colors.
- learner can define in writing seasoning, flavoring, herbs, aromatic, spice, and condiment. Student will also select by identifying various types of seasoning, flavoring, herbs, aromatic, spices, and condiments.
- learner can prepare a meal that includes stocks, sauce, and soup.
- learner can prepare a meal featuring the meat that is broiled, grilled, roasting, and sautéed. Three different meals must be prepared to demonstrate performance.

Types of Instruction
Lecture
Lab
Grading Information

Grading Rationale
Assignments  60%
Tests  30%
Post Test  10%

Grading Scale
A  90-100%
B  80-89%
C  70-79%
D  60-69%
F  0-59%