RARITAN VALLEY COMMUNITY COLLEGE ACADEMIC COURSE OUTLINE

FMTC 210 FOOD PREPARATION II

I. BASIC COURSE INFORMATION

A. Course Number and Title: FMTC-210 Food Preparation II

B. New or Modified Course: Modified

C. Date of Revision: September 2015

D. Effective Date: Fall 2016

E. Sponsoring Department: Business and Public Service

F. Semester Credit Hours: 4

G. Weekly Contact Hours: 5 Lecture: 3

Lab: 2

Out of class student work per week: 6

H. Prerequisites: FMTC 110 Food Preparation I

I. Laboratory Fees: Yes

J. Name and Telephone Number of Department Chair: Pattiann Kletz, Business and Public Service Department, (908) 526-1200 x8878

II. Catalog Description

Prerequisite: FMTC 110, Food Preparation I. This is a course in commercial food preparation where students actively manage others and prepare meals according to principles of quantity food production. Students will learn the aspects of pricing, productivity, controlling and directing of personnel, and the planning of menus. Economic feasibility, productivity and maintenance of quality standards are emphasized. Students will need to purchase chef's jacket, hat and apron by the second class. It is recommended that students purchase their own knives.

III. Statement of Course Need

- A. Food Prep II is a continuation of Food Prep I and emphasizes quantity food production with a focus on managing people and utilizing equipment in an efficient and harmonious manner.
- B. The lab is needed in this course in order to provide students hands on experience in food preparation.
- C. This course generally transfers as a Food and Beverage Program elective.

IV. Place of Course in College Curriculum

- A. Free Elective
- B. The course meets a program requirement for the Food and Beverage Management, A.A.S. Degree Program and Certificate.
- C. Course transferability; for New Jersey schools go to the NJ Transfer website, www.njtransfer.org. For all other colleges and universities go to their individual websites.

V. Outline of Course Content

- A. Menu planning for groups in excess of 100.
- B. Meal preparation for groups in excess of 100.
- C. Principles of supervision staff.
- D. Principles of organizing tasks for effective utilization of the kitchen.
- E. Determining the profit margin.
- F. Sanitation.
- G. Safe work environment.

VI General Educational and Course Learning Outcomes

A. General Education Learning Outcomes

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

- 1. Compare and discuss critically several menus in writing. (GE-NJ 1, *)
- 2. Demonstrate how to correctly plan and prepare a meal for 100+ patrons. (GE-NJ 1)

B. Course Learning Outcomes

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

- 1. Analyze industry standards of sanitation, safety and hygiene. (*)
- 2. Assess economic criteria for a profitable operation. (*)
- 3. Evaluate supervision techniques used in the commercial kitchen. (*)

C.Assessment Instruments

- 1. Demonstration of hand tools and equipment.
- 2. Implementation of sanitation, safety and hygiene.
- 3. Analysis of menu and industry standards.
- 4. Attendance, attitude, ability and initiative.

(* Embedded Critical Thinking)

VII. Grade Determinants

- A. Lab participation and completion.
- B. Class participation and preparation.
- C. Final project.
- D. Exams and quizzes.

E. Papers.

Given the goals and outcomes described above the primary modes of teaching and learning that may be used in the course are:

- A. hands-on training
- B. teacher and student demonstration
- C. lecture / discussion
- D. small group projects
- E. student oral presentations
- F. student collaboration

VIII. Texts and Materials

Suggested Text

On Cooking: A Textbook of Culinary Fundamentals 5/E ISBN-10: 0131392255 includes Study guide MyCulinaryLab Labensky Prentice-Hall)

The course outline is intended only as a guide to course content and resources. Do not purchase textbooks based on this outline. The RVCC Bookstore is the sole resource for the most up-to-date information about textbooks.

Required Materials

Chef's jacket, hat and apron by second class

Recommended Materials

Knives

IX. Resources

A fully stocked commercial kitchen.