



FSS 3230C Section 88042
Introductory Commercial Food Production Management
Fall 2012
Professor Wiley

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| Office Hours: Monday, Tuesday, Thursday 2:00pm-4:00pm Wednesday 11:00am-1:00pm | E-mail: dwiley@fiu.edu |
| Office: B409 | Fax: |
| Phone: 2668-6553 | |
| Class Times: Mondays 8:00am-1:45pm | |

COURSE DESCRIPTION

Study of basic and intermediate commercial food production management skills required in menu design. This knowledge will be applied in the production of appetizers, main course items and desserts. This course includes food protection manager certification as well as hands-on food preparation in the food laboratories. This course includes weekly interactive lectures and a laboratory experience to allow the learner to develop skills required in food preparation and management.

COURSE METHODOLOGY

This course will be presented using an interactive lecture format utilizing the latest technology to present material. This will be followed by a hands-on laboratory experience including demonstrations, food preparation, role-plays and team production of menu components.

COURSE OBJECTIVES

- To achieve technical competency in food preparation and demonstrate skills required in the management of food preparation and service.
- To develop culinary skills required in the preparation and presentation of food.
- To be able to prepare food items in a safe and sanitary manner.
- To be able to identify a variety of ingredients and synthesize a menu.
- To be able to follow rules of the laboratory including uniform and personal grooming and hygiene to industry standard.
- To be able to effectively communicate and meet deadlines in the foodservice environment using professional terminology.

LEARNING OUTCOMES

Upon completion of this course students will be able to:

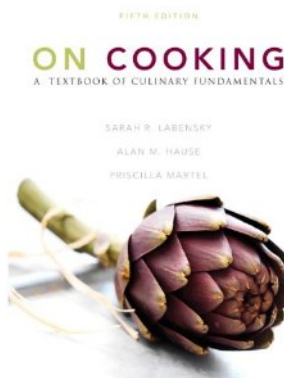
1. Understand the structure and organization of classic and modern kitchen brigades from a managerial standpoint and be able to identify current examples of structure.
2. Apply foodservice sanitation and safety principles in a commercial food operation
3. Be able to use and care for knives properly and be able to cut foods into a variety of classic shapes.
4. Understand the basic principles of various cooking methods used in the industry and be able to apply those methods.
5. To be able to apply sound preparation and cooking techniques to a variety of starches, vegetables, and garnishes from scratch with minimal waste.
6. To be able to prepare and present attractively a variety of complete meat, fish, poultry, and vegetarian dishes post demonstration.
7. Create a menu from scratch in a group of students using ingredients on hand and prepare it.
8. Cost out a recipe, establish a selling price, and develop a merchandising plan for menu items to be sold to the public.
9. Understand the basic service techniques and structure of a professional dining room. Be able to demonstrate proper table service techniques used in the industry.

COURSE PRE-REQUISITES / CO-REQUISITES

No prerequisites: This course is designed for Hospitality majors with industry experience. This course is a prerequisite for FSS 4234 Advanced Food Management

TEXTBOOK & OTHER REQUIRED MATERIAL

1. **This course includes National Restaurant Association sanitation Instruction which is mandatory for lab participation. Each student is required to pass the sanitation exam and pay an exam fee of \$5.15.**



2. **On Cooking 5th Edition Labensky, Hause and Martell
ISBN# 0-13-715576-X (978-0-13-715576-7)**

Earlier Editions are not acceptable.

3. **Uniform: In order to ensure proper safety during the laboratory exercises and to conform to proper dress code and insurance regulations, all students must wear the following complete uniform to participate in the laboratory exercises.**

TEXTBOOK & OTHER REQUIRED MATERIAL, continued

1. Official FIU Cap
2. White double breasted Chef Jacket with Official FIU Logo and name
3. Full length white apron
4. Black Chef pants
5. Closed top black non slip shoes with oil resistant soles
6. Black socks
7. White neckerchief
8. Chef knife 8" with sheath and non-serrated edge
9. Paring knife 4" with sheath and non-serrated edge
10. Kitchen Thermometer properly calibrated

Statement about Lab Participation/Grooming

- Students must wear a complete, clean and starched chef uniform in compliance with health regulations. **Students not in compliance will not be permitted in the laboratory without exception.**
- Hair must be restrained under the hat at all times.
- Fingernails should be neatly manicured and without nail polish
- Jewelry is not permitted for safety and sanitary reasons except for wedding rings.
- All students are required to assist with sanitation duties and re-organization of the laboratory.
- Failure to follow policies can result in expulsion from class at the discretion of your instructor and will impact your grade.
- Use of cellular phones is not permitted in laboratory classrooms.
- Gentlemen must be clean-shaven, unless wearing a mustache. Beards must be covered with a net.
- Avoid excessive perfume or cologne and shower or bathe prior to class
- On time for roll call groomed and ready to participate with assignments completed.

COURSE SCHEDULE

| Week # | Topic |
|--------|---|
| 1 | Orientation/ Introduction |
| 1 or 2 | **Safe staff Sanitation training |
| 2 | Kitchen Procedures |
| 3 | Knife Skills |
| 4 | Stocks and Sauces |
| 5 | Cooking Methods I |
| 6 | Cooking Methods II |
| 7 | Mid-Term |
| 8 | Vegetable and Starch Cookery |
| 9 | Beef and Poultry Cookery |
| 10 | Fish and Shellfish |
| 11 | Baking and Pastry |
| 12 | Menu Presentation* |
| 13 | Menu Presentation |
| 14 | Final Practical Exam |
| 15 | Final Written Exam* University Schedule Applies |

Class Participation/Attendance

Students are expected to have each class assignment completed prior to class. Attendance is required as well as being present in complete uniform for role call as well as the duration of the class. Any absence must conform to university policy and permission requested two weeks in advance. Lateness will impact your performance grade so plan to arrive fifteen minutes early so you are ready when class begins.

Make-Up Examinations/Assignments Policies

All Examinations will be given as scheduled. Make-up exams are given only in the case of documented absence in accordance with university policy. You must attend the Laboratory section, which you have registered for. If personal circumstances dictate a one time switch for that single lab will require written permission from the instructor 2 weeks in advance and is based on space.

GRADING

Students will be evaluated on their practical as well as cognitive ability as follows:

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| Participation | 10% | Attendance, in-class demeanor, uniform |
| Weekly Quizzes | 10% | |
| Midterm | 20% | |
| Final Exam | 30% | |
| Practical Exam | 10% | |
| Menu Project | 20% | |
| Total | 100% | |

FIU / HTM POLICIES

The FIU Academic Pledge

As a student of this university:

I will be honest in my academic endeavors.

I will not represent someone else's work as my own.

I will not cheat, nor will I aid another's cheating.

Intellectual Honesty Statement

Florida International University is a community dedicated to generating and imparting knowledge through excellent teaching and research, the rigorous and respectful exchange of ideas and community service. All students should respect the right of others to have an equitable opportunity to learn and honestly to demonstrate the quality of their learning. Therefore, all students are expected to adhere to a standard of academic conduct, which demonstrates respect for themselves, their fellow students, and the educational mission of the University. All students are deemed by the University to understand that if they are found responsible for academic misconduct, they will be subject to the Academic Misconduct procedures and sanctions, as outlined in the Student Handbook.

Misconduct includes: Cheating – The unauthorized use of books, notes, aids, electronic sources; or assistance from another person with respect to examinations, course assignments, field service reports, class recitations; or the unauthorized possession of examination papers or course materials, whether originally authorized or not.

Plagiarism – The use and appropriation of another's work without any indication of the source and the representation of such work as the student's own. Any student who fails to give credit for ideas, expressions or materials taken from another source, including internet sources, is responsible for plagiarism.

Cell Phones

Use of cell phones and are prohibited during class as they are a distraction and a safety hazard in the laboratory.