

Master Syllabus

HMT 1112 - Food Principles & Basic Preparation

Division: Business and Public Services

Department: Hospitality Management

Credit Hour Total: 4.0

Lecture Hrs: 1.0 **Lab Hrs:** 6.0

Prerequisite(s): HMT 1101AND HMT 1107AND HMT 2201AND HMT 2207

Other Prerequisite(s): AND Other Note: HMT 2201 AND HMT 2207 may be taken concurrently with HMT 1112

Date Revised: June 2017

Course Description:

Preparation of culinary cuisine with a wide variety of plate production techniques including soups, sauces, vegetables, fruits, grains, salads, meats, game, poultry, fish and seafood. Apply food pairing, plating, and garnishing techniques to culinary cuisine. Skill training based on American Culinary Federation competencies. Includes recipe conversion, product evaluation and maintenance of a safe, sanitary kitchen. One classroom, six lab hours per week.

General Education Outcomes:

- Information Literacy Competency

Course Outcomes:

Cooking Methods and Procedures

Students will study cooking methods and procedures for basic preparation.

Assessment Method: Performance appraisals
Performance Criteria:

Students will demonstrate 2 cooking methods within 120 minutes at an accuracy level of 70% or above. Students are judge on heat transfer, proper use of equipment, mis en place, sanitation and safety.

Plate Presentation

Students learn proper plate composition.

Assessment Method: Performance appraisals
Performance Criteria:

Student will demonstrate proper plate presentation within 120 minutes at an accuracy level of 70% or above. Students are evaluated on color, composition of plate, taste, texture, and portion sizes.

Knife Skills

Students will demonstrate basic and advance knife skills.

Assessment Method: Performance appraisals
Performance Criteria:

Students will demonstrate 3 advanced knife skills within 20 minutes at an accuracy level of 70% or above. Students throughout the course will demonstrate the 12 knife cuts from HMT1101 and practice 6 additional advanced cuts.

Fabrication

Students will study the fabrication of specific meat products.

Assessment Method: Performance appraisals
Performance Criteria:

Students will fabricate a whole chicken in 8 standard pieces within 30 minutes at an accuracy level of 70% or above.

Basic Safety and Sanitation Practices

Students will follow safe handling of knives, operating equipment, and food in a commercial kitchen.

Assessment Method: Behavioral observations
Performance Criteria:

Students will demonstrate basic sanitation and safety practices on an exam within 30 minutes at an accuracy level of 70% of above. Students will be evaluated on a daily basis with regard to professional dress, grooming, and sanitation practices within a commercial kitchen environment.

Outline:

Food Technology

Culinary Techniques

Basic Food Safety

Food and Nutrients Laws/Regulations/Policies

Applied Sensory Evaluation of Food

Apply Food Science Knowledge to Functions of Ingredients in Food

Apply Microbiological and Chemical Considerations to Process Control