

## Master Syllabus

### HMT 2201 - Food Service Equipment, Design & Maintenance

**Division:** Business and Public Services

**Department:** Hospitality Management

**Credit Hour Total:** 2.0

**Lecture Hrs:** 1.0 **Lab Hrs:** 2.0

**Date Revised:** March 2013

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#### Course Description:

This course provides students with skills to perform maintenance, cleaning, and sanitation of commercial kitchen equipment typically found in restaurants for the purposes of avoiding costly repairs and maintaining longevity. Layout of equipment in terms of efficiency and cost is also a part of this course. One classroom, two lab hours per week.

#### General Education Outcomes:

- Critical Thinking/Problem Solving Competency

#### Course Outcomes:

##### Sanitation

Discuss, describe and demonstrate how to assemble and disassemble various sanitation and cleaning equipment.

**Assessment Method:** Performance appraisals

**Performance Criteria:**

Students will demonstrate required maintenance skills in a practicum assesment format within 1 hr at 70% accuracy.

##### Maintenance and Cleaning

Differentiate processes of commercial kitchen equipment maintenance, cleaning, and sanitation.

**Assessment Method:** Performance appraisals

**Performance Criteria:**

Students will demonstrate required maintenance skills in a practicum assesment format within 1 hr at 70% accuracy.

##### Cooking

Correctly disassemble, clean, reassemble, and operate selected mechanical and not mechanical cooking equipment.

**Assessment Method:** Performance appraisals

**Performance Criteria:**

Students will demonstrate required maintenance skills in a practicum assesment format within 1 hr at 70% accuracy

##### Refrigeration

Identify and demonstrate key components of the refrigeration system in regards to operation, cleanliness and maintenance.

**Assessment Method:** Performance appraisals

**Performance Criteria:**

Students will demonstrate required maintenance skills in a practicum assesment format within 1 hr at 70% accuracy.

#### Outline:

Equipment variety, usage and placement considerations  
Energy management and safety concerns  
Trouble Shooting and Routine Maintenance  
Cleaning and Sanitation