



Course Descriptor

AHND 451 Quantity Foods

ACADEMIC YEAR	Fall 2020-2021		
Course Code & Title	AHND 451 Quantity Foods		
Credit hours	3 (1 + 2)	Level of study	Bachelor
College / Centre	CAHS/FSHN		
Co-requisites		Pre-requisites	AHND450

1. COURSE OUTLINE

The course covers all aspects of quantity food production and presentation, including stocks, sauces, soups, sandwiches, breakfast preparation, short order cooking, deep fat frying, grilling, meat cutting, vegetable and salad preparation, basic principles and techniques of baking; portion control, yield tests, recipe conversion and costing; principles of sanitation in quantity food production; principles underlying safe operation and cleaning of commercial food equipment.

2. AIMS

This course aims to introduce students with the required knowledge and skills to efficiently manage food service establishments such as hospitals, schools, canteens by providing information about equipment operation, safety as well as food preparations, and sanitation.

On successful completion of the course the students will be able to work in all areas of food preparation and operation, menu design and development of nutritionally proportionate menus, food storage and service dining operations in hospital and institutional food services; coordination of functions and duties and dining room sanitation as well as garbage disposal.

3. LEARNING OUTCOMES, TEACHING, LEARNING and ASSESSMENT METHODS (Indicative)

Learning Outcomes (Definitive)		Teaching and Learning methods (Indicative)	Assessment (Indicative)
1.	Introduce food preparation and food service management	Lectures and tutorials	Written examination, quizzes
2.	Identify the changes that occur to foods when they are cooked and stored	Lectures and tutorials	Written examination, quizzes, assignments
3.	Develop extensive knowledge on the main principles which affect food composition, food quality and food preparation.	Lectures and tutorials	Written examination, quizzes Laboratory



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4.	Develop, compose and scale recipes to serve an estimated number of clients with a consistent quality outcome.	Lectures and tutorials	Written examination, Laboratory, quizzes
5.	Apply computer software systems in the management of quantity food service	Lectures and tutorials	Laboratory, assignments
6.	Explain the methods of garbage disposal and how can the facility be environment friendly	Lectures and tutorials	Written examination, assignments, quizzes

4. ASSESSMENT WEIGHTING

Assessment	Percentage of final mark (%)
Quizzes	10%
Practical Kitchen work/Laboratory	25%
Mid-Term Exam	25%
Final Exam	40%
TOTAL	100%

5. ACHIEVING A PASS

Students will achieve **03** credit hours for this course by passing **ALL** of the course assessments (*quizzes , Midterm examinations and final examinations*) and achieving a **minimum overall score of 50%**

6. COURSE CONTENT (Indicative)

LECTURE TOPIC	TIME (HOURS)
Food quantity production planning	3
Define stock and describe several uses for stocks. Identify different types of stocks and know preparation methods for each stock	3
Recipe conversion and costing	3
Portion control and portion sizes	3
Food preparation techniques before cooking, Best cuts of meats, fish and poultry	3
Mother sauces preparation and preservation	3
Selection of ingredients and preparation of broths and vegetable soups.	3
The sautéing process and la minute technique	3
Deep fat frying, roasting , simmering	3
Basic principles and techniques of baking	3
Importance of seasonings in food	3
Quantity food storage and food presentation techniques	3
principles of sanitation in quantity food production	3
principles safe operation and cleaning of commercial food equipment	3
Methods of garbage disposal	3

6. COURSE CONTENT (Indicative)	
LECTURE TOPIC	TIME (HOURS)
TOTAL HOURS	45
Plus RECOMMENDED INDEPENDENT STUDY HOURS	15
TOTAL COURSE HOURS	60

6. RECOMMENDED READING

1. Payne-Palacio J. and Theis M. (2015). Foodservice Management: Principles and Practices, 12th edition. Pearson.
2. Mary Molt (2017). Food for Fifty, 13th edition. Pearson.

Library + online resources:

<http://www.anfonline.org/>
<http://www.fns.usda.gov/>
<http://www.eatright.org/>
<http://www.nfsmi.org/>

