Course Descriptor
FSHNN261 & Principles of Food Preparation

ACADEMIC YEAR	2020-21		
Course Code & Title	FSHNN261 and Principle of Food Preparation		
Credit hours	3	**Level of study**	Bachelor
College / Centre	CAHS/FSHN		
Co-requisites	NIL	**Pre-requisites**	FSHNF111, FSHNN162

1. COURSE OUTLINE

Site selection, engineering and equipment, basic food preparations, including station assignments, theory, personnel organization, service and storage; Menu design for food operations; emphasis on creating balanced menus and nutritionally proportioned; methods of establishing menu selection, truth in menu regulations and menu engineering as a marketing and merchandising tool. Dining room, school and hospitals operation; a la carte service techniques; coordination of functions and duties; dining room sanitation.

2. AIMS

[This course aims to introduce students with the required knowledge and skills to manage efficiently food service establishments such as hospitals, schools, canteens by providing information about equipment operation, safety as well as food preparations, and sanitation. This course covers the basic concepts of menu planning, including pricing and control, availability and scalability, merchandising and nutrition. Emphasis on the design of menus for specific operations and on efficient production in relation to profitability and existing equipment. problems and discusses all possible scenarios to tackle them.

3. LEARNING OUTCOMES, TEACHING, LEARNING and ASSESSMENT METHODS

Learning Outcomes (Definitive) Upon successful completion of this course, students will be able to:	Teaching and Learning methods (Indicative)	Assessment (Indicative)
1. Introduce food preparation and food service management	Lectures and tutorials	Quizzes, assignments, written examination
2. Outline the guidelines and the procedure of HACCP for food services and sanitation procedures	Lectures and tutorials	Quizzes, assignments, written examination
3. Explain the menu, types and how student can make menu	Lectures and tutorials	Assignments, Written examination, quizzes
4. Explain methods of food production and systems used	Lectures and tutorials	Written examination, quizzes

5. Explain the ways that are used in planning to establish a facility and its design.	Lectures and tutorials	Quizzes, assignments, written examination
6. Explain the methods of garbage disposal and how can the facility be environment friendly	Lectures and tutorials	Written examination, quizzes

4.   ASSESSMENT WEIGHTING

Assessment	Percentage of final mark (%)
Mid-term Examination	30
Online Discussion (Class activities)	10
Quizzes	20
Final Examination	40
TOTAL	**100%**

5.   ACHIEVING A PASS

Students will achieve **3** credit hours for this course by passing **ALL** of the course assessments *Midterm and Final Examination* and achieving a **minimum overall score of 50%**

NB *Ensure that ALL learning outcomes are taken into account*

6.   COURSE CONTENT (Indicative)

LECTURE TOPIC	TIME (HOURS)
1 Introduction to the course: : (aims of the course, textbooks, and exam), The foodservice industry	3
2 The systems approach	3
3 The systems approach	3
4 Food safety	3
5 Cleaning, sanitation, and worker safety	3
6 The menu	3
7 Purchasing	3
8 Receiving, storage , and Inventory	3
9 Production	3
10 Service	3
11 Service	3
12 Facilities planning and design	3
13 Equipment and furnishing	3

14 Equipment and furnishing	3
15 Revision	3
TOTAL HOURS	**45**
Plus **RECOMMENDED INDEPENDENT STUDY HOURS**	
TOTAL COURSE HOURS	**60**

7.   RECOMMENDED READING

Core text/s:

1. Foodservice Management: Principles and Practices, Payne-palacio,12th edition.
2. Introduction to Foodservice, Payne-palacio.11th edition.
3. Food for fifty, Molt, 13th edition.

Library + online resources:

http://www.anfponline.org/
http://www.fns.usda.gov/
http://www.eatright.org/

http://www.nfsmi.org/

https://opentextbc.ca/workinginfoodserviceindustry/
https://archive.org/stream/CAT30961850?ref=ol#page/34/mode/2up