



Course Descriptor
FSHN N261 & Principle of Food Preparation

Proposed Academic Year	2021-22	Last Reviewed Academic Year	2020-21
Course Code	FSHN N261	Course Title	Principle of Food Preparation
Credit hours	3	Level of study	Bachelor
College / Centre	CAHS	Department	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)	Teaching and Learning methods (Indicative)	Assessment (Indicative)
Upon successful completion of this course, students will be able to:		
1. Introduce food preparation and food service management	Class lectures, Power point presentations.	<i>Take-home assignment; quiz / mid-term test / Final exam</i>
2. Outline the guidelines and the procedure of HACCP for food	Class lectures, Power point presentations.	<i>Take-home assignment; quiz / mid-term test / Final exam</i>



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services and sanitation procedures		
3. Explain the menu, types and how student can make menu	Class lectures, Power point presentations, Take home assignments	<i>Take-home assignment; quiz / mid-term test / Final exam</i>
4. Explain methods of food production and systems used	Class lectures, Power point presentations, Take home assignments	<i>Take-home assignment; quiz / mid-term test / Final exam</i>
5. Explain the ways that are used in planning to establish a facility and its design.	Class lectures, Power point presentations, Take home assignments	<i>Take-home assignment; quiz / mid-term test / Final exam</i>
6. Explain the methods of garbage disposal and how can the facility be environment friendly	Class lectures, Power point presentations, Take home assignments	<i>Take-home assignment; quiz</i>

4. ASSESSMENT WEIGHTING

Assessment	Percentage of final mark (%)
Assignment and Online Discussion (Class activities)	15
Quizzes	20
Midterm Examination	25
Final Examination	40
TOTAL	100%

5. ACHIEVING A PASS

Students will achieve 03 credit hours for this course by passing **ALL** of the course assessments [*alternatively, list the compulsory pass assessments**] and achieving a **minimum overall score of 50%**

NB *Ensure that ALL learning outcomes are taken into account

6. COURSE CONTENT (Indicative)

1 Introduction to the course: : (aims of the course, textbooks, and exam), The foodservice industry
2 The systems approach
3 The systems approach
4 Food safety



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Open Educational Resources: <https://opentextbc.ca/workinginfoodserviceindustry/>

<https://archive.org/stream/CAT30961850?ref=ol#page/34/mode/2up>